



## CEVICHE Y TIRADITOS PERUVIAN KILAWIN

### CEVICHE DE ATUN AL ROCOTO | 680

Sustainable yellow fin tuna, rocoto leche de tigre, sweet potato, corn, red onions

### CEVICHE DE MERO ROJO A LA SALSA DE AJI AMARILLO | 680

Red grouper, ají amarillo leche de tigre, camote purée, cancha corn

### CEVICHE LIMEÑO | 680

Grouper, shrimp, octopus, scallops, calamari, leche de tigre, red onion, coriander sprouts, cancha corn

### CEVICHE DE CONCHAS EN CREMA DE COCO | 750

Torched scallops, coconut cream, leche de tigre, truffle oil, sesame seeds

### CEVICHE JALAPEÑO | 680

Scallops, prawns, jalapeño chili, leche de tigre, tomato, cucumber, extra virgin olive oil, sweet camote strings, cancha corn

## PIQUEOS APPETIZERS

### PIQUEO TRES CECIVICHES | 1,350

Scallops, shrimp ceviche, ají amarillo cream / Mixed seafood with classic leche de tigre / Grouper ceviche in rocoto leche de tigre

### EMPANADAS DE LOMO | 495

Stuffed puff pastry with braised US prime beef tenderloin, rocoto chimichurri salsa

### CAUSA DE CANGREJO | 620

Jumbo lump crab meat, Andean potato, ají amarillo, rocoto – togarashi cream, Kalamata sauce, quail egg

### OSTRAS DE SAMBA | 1,350

“A la chalaca” or “A la pamesana” - fresh legris oyster with your favorite sauce raw or torched

## SOPAS SOUPS

### PARIHUELA | 640

Peruvian bouillabaisse, an exquisite seafood based broth soup, fish, shrimp, scallop, crab meat, Peruvian panca pepper and fresh cilantro

### MOQUECA DE CAMARON | 580

Grouper fillet, shrimp soup, coconut milk, olive oil, malagueta chili pepper with cilantro perfume

### SOPA DE QUINOA | 400

Quinoa veggie soup, fava beans, potato, ají amarillo, carrots, pumpkin, celery, leeks

## ENSALADAS SALADS

### SAMBA SALAD | 620

Fresh greens, palm heart, artichoke, avocado purée, crispy pecan nuts, Manchego cheese, honey lemon vinaigrette

### ENSALADA DE CAMARON Y QUINOA | 675

Quinoa, baby tomato, baby arugula, Malagos cheese, sesame seed shrimp poppers, extra virgin olive, lime vinaigrette, sweet balsamic vinegar

## ANTICUCHERIA Y PARRILLA GET YOUR FILL OF EVERYTHING FROM THE GRILL (PRICE IS PER PIECE)

### ANTICUCHO DE CORAZON | 280

Beef heart, anticucho sauce, corn, roasted marble potato, rocoto carretillero

### ANTICUCHO DE PULPO | 400

Octopus in panca pepper flavors, roasted potatoes, ocopa sauce

### CAMARONES EN CHIMICHURRI | 400

Prawn skewers, garlic rocoto chimichuri, limo pepper, sautéed potatoes

### CHONCHOLI DE POLLO | 350

Free range chicken, ají amarillo, olive garlic, cumin, Peruvian chili dips

### ROCOTO HOT WINGS | 480

Chicken wings, rocoto, cumin, panca pepper, celery sticks, tartar garlic sauce

## DEL FOGON FROM THE STOVE

### ARROZ CON MARISCOS | 980

Peruvian seafood rice, calamari, octopus, shrimps, scallops, white wine, paprika creole seasoning, parmesan cheese, coral butter

### LOMO SALTADO | 850

Stir-fried US prime beef tenderloin, tomatoes, onions, soy sauce, potato wedges

### CANILLA DE CORDERO | 1,250

6 hrs. slow cooked lamb shank, cilantro, chicha de jora, ají panca, beans, salsa criolla

### CAMARONES A LA PIEDRA | 1,050

Peruvian prawn ceviche stew, coriander, sweet potato tempura

### PRAWNS QUINOTTO | 875

Quinoa risotto, calamari, parmesan cheese, arugula, feta cheese and chargrilled prawns

### AJI DE GALLINA | PHP 600

Ají amarillo sauce, chicken breast strips, potatoes, botija olives, quail egg

### PICANHA A LA PARRILLA | 3,950

Char-grilled Wagyu M5 rump cap, asparagus, mushrooms, lemon

### CHULETON DE RES | 5,250

Sous vide and char-grilled prime rib, pepper sauce, roasted veggies

### POLLO A LA BRASA | 875

Free range chicken with Peruvian cumin-garlic, cilantro, ají panca, roasted baby potatoes, zucchini, eggplant, pumpkin



## CHICHARRONES Y SNACKS

### PASTEL DE CHOCLO | 620

Peruvian corn pie, beef tenderloin, ají panca, quail egg and zarza criolla

### CHICHARRÓN DE CALAMAR | 650

Crispy calamari chicharrón, chalaquita, leche de tigre, chili sauce, chalaca onions

### CHICHARRÓN DE CAMARONES | 775

Perol crispy whole prawns, chimichurri, chalaca sauce, ocopa, corn

### CHICHARRÓN DE CANGREJO | 795

Crispy soft shell crab, Peruvian limo chili, cilantro, pineapple, passion fruit sweet dip, zarza criolla

### CONCHAS AL CARBON | 775

Chargrilled scallops, ají amarillo, leche de tigre, red onions

## SIDES

### ARROZ GRANEADO | 120

White rice

### TACU TACU | 150

Creamy beans and rice roll

### GRILLED VEGGIES | 150

Pumpkin, potato, zucchini

### ARROZ A LA CHICLAYANA | 150

Rice with corn and cilantro



## DESSERTS

### TRES LECHE | 400

Soft génoise sponge soaked in three types of milk, meringue, cheesecake ice cream

### PICARONES | 350

Homemade Peruvian pumpkin donuts, raw cane sugar syrup, citrus sorbet

### TORTA DE CHOCOLATE | 450

Peruvian moist chocolate cake, 64% chocolate fudge, purple corn ice cream, amazon coffee cream

### FRUIT MOSAIC | 380

Seasonal fruit bowl, lemon saffron sorbet

### DALANDAN LEMON CURD TARTLET | 250

Crispy meringue

### PERUVIAN ICE CREAMS | 150

Corn | Chocolate | Vanilla | Passion fruit

## INTERNATIONAL CUISINE

### HIGH STREET CAFE'S CURRY LAKSA (S) | 625

Coconut based broth, prawn, bean sprout, rice noodle

### THE CLASSIC CAESAR | 450

Romaine salad leaves with boiled egg, crispy smoked bacon lardons, garlic croutons (Dressing contains anchovy)

### BEYOND MEAT BURGER | 775

Plant based burger patty, toasted potato bun, BBQ sauce, pickles, lettuce and tomato served with sweet potato fries

### PRIME BEEF BURGER | 550

USDA beef patty, edam cheese, BBQ sauce, pickles, lettuce and tomato served with sweet potato fries

### PRESSED CLUB SANDWICH | 480

Focaccia bread filled with, fried egg, bacon, Malagos cheese, smoked chicken, lettuce, tomato

### FETTUCCHINI DI VERDURE | 580

Fettuccini, heirloom tomato, mushroom, asparagus, basil, parmesan cheese



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

# BEVERAGE

## TIKI CORNER | 550

### HAKUNA MATATA

Plantation Original dark  
Mango Paradiso liqueur  
Tio Pepe sherry  
Peach & rosemary jam  
Pineapple juice  
Molasses

### SIERRA MADRE

Los Siete Misterios mezcal  
Havana Club 7yrs rum  
Golden Falernum  
Watermelon sherbet  
Passionfruit purée  
Fresh lemon juice

### BEACH BUM

Johnnie Walker black label  
Cherry Heering  
Lager syrup  
Peach & rosemary jam  
Fresh lime juice  
Fresh mint

### MADININA

Clement Canne Bleue rum  
Cynar  
Pineapple sherbet  
Fresh lime juice  
Peychaud's bitters

## TWISTED CLASSICS | 550

### VIKING

**MARGARITA**  
Ocho Blanco tequila  
Dalandan liqueur  
Fresh lime juice  
Agave nectar  
Viking salt  
Firewater bitters

### PISCO SOUR

Caravedo pisco  
Cocchi Americano  
vermouth  
Fresh lime juice  
Homemade pandan syrup  
Fresh thyme

### MOANA

Tanqueray gin  
Myers dark rum  
Aperol bitter  
Pandan cordial  
Citrus mix  
Coconut water

### SAMBA CAIPIRINHA

Novo Fogo cachaça House  
ginger shrub Fresh lime  
Maracuja  
Fresh basil

## NON-PROOF COCKTAILS | 550

### MAGIC LIQUID

Fresh mint  
Maracuja  
Mango purée  
Orange juice  
Pineapple juice

### VERY BERRY ANGRY

Fresh rosemary  
Blueberry & sechuan jam  
Cranberry juice  
Blackberry syrup

### PAKALOLO

Fresh thyme  
Peach purée  
Apricot & pistachio jam  
Ceylon ginger tea

## RUM & CACHAÇA

### WHITE & GOLD

Havana Club 3 yrs 300  
Plantation 3 stars 300  
Mount Gay Eclipse 300  
Clement Canne Bleue 350  
Barceló Imperial 350  
St. James Agricole 400  
Ten Cane 600

### DARK & AGED

Havana Club 7 yrs 400  
Barceló Gran Añejo 300  
Very Old Captain 300  
Myers's Dark 300  
Brugal Extra Dry 300  
Don Papa 7 yrs 350  
Pyrat XO 400  
Bacardi 8 yrs 400  
Clement Select Barrel 400  
Clement VSOP 500  
Mount Gay Black Barrel 400  
Mount Gay XO 450  
Diplomático Mantuano 400  
Diplomático Reserva 450  
Matusalem 15 500  
Matusalem 23 700  
Zacapa 23 600  
Zacapa XO 1,000  
Plantation Dark 300  
Plantation Grenada 500  
Plantation Jamaica 650  
El Dorado 12 yrs 600  
Atlantico Private cask 700

### SPICED & OVERPROOF

Lamb's spiced 300  
Saylor Jerry spiced 300  
Kraken spiced dark 400  
Bacardi 151° 350  
Plantation OFTD 400

## CACHAÇA

Sagatiba Pura 350  
Sagatiba Velha 450  
Leblon 500  
Capucana 550  
Novo Fogo 400  
Novo Fogo barrel aged 500

## TEQUILA & MEZCAL

### BLANCO

1800 300  
Patrón 400  
Ocho 400  
Don Julio 650

## REPOSADO

Cazadores 300  
1800 300  
Jose Cuervo Tradicional 300  
Patrón 450  
Ocho 500  
ArteNOM 1414 600  
Casa Noble 600  
Don Julio 700

## AÑEJO

Patrón 600  
Ocho 700  
ArteNOM 1146 700  
Don Julio 800

## EXTRA AÑEJO

J. Cuervo Reserva Familia 900  
Patrón Platinum 2,000

## MEZCAL

Los Misterios Doba Yej 400  
Los Misterios Espadin 550  
Los Misterios Mexicano 700

## BRANDY

## PISCO

Demonio De Los Andes 400  
Caravedo - Quebranta 300  
Caravedo - Mosto Verde 450

## COGNAC

Martell VSOP 400  
H by Hine VSOP 400  
Godet VSOP 400  
Hennessy XO 1,500

## GIN

Plymouth 500  
Portobello Road No.171 350  
Citadelle 400  
Martin Miller's 400  
Tanqueray No.10 450  
Opihr oriental 500  
Four Pillars Rare Dry 500  
Nordes 600  
Monkey 47 750

## VODKA

Absolut Elyx 400  
Ketel One 400  
Chase 700

## WHISK(E)Y

### SCOTCH

Chivas Regal 12 yrs 350  
Johnnie Walker Gold 350  
Monkey Shoulder 400  
Glenmorangie 10 yrs 400  
Laphroaig 10 yrs 500  
Glenfiddich 15 yrs 500  
Macallan 12 yrs 700

### AMERICAN

Bulleit 350  
Buffalo Trace 400  
Michter's bourbon 500  
Michter's rye 500

### JAPANESE

Eigashima Akashi classic 350  
Mars Iwai blended 400  
Hibiki Japanese Harmony 800

### CERVEZA

Estrella Galicia 240  
Stone Delicious IPA 400

## SOUTH AMERICAN CLASSICS

Mojito 500  
Daiquiri 500  
Margarita 500  
Pisco Sour 500  
Capirinha 500  
Maï Tai 500

### SAMBA CHILCANO

Caravedo Pisco infused / Three Cents Ginger Beer 400

### AGUA DE VIDA 220ML/500ML

Caravedo Pisco, Rumbullion Spiced Rum, Bergamot, Falernum, Passion, Citrus 550 / 1,190

### JUICED. BY SHANGRI-LA

250

### IN BLOOM

Hibiscus, Fresh Watermelon, Passion Fruit, Honey

### MR. GREEN

Boiled Sweet Potato Tops, Green Tomato, Kale, Green Apple, Cucumber

### SUN BURST

Boiled Turmeric, Lemongrass, Lemon Juice, Agave Syrup

Prices are in Philippine pesos, inclusive of 10% service charge and applicable government taxes

# WINE

<b>WHITE WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>	<b>ROSE WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Olivier Fournier Urban Uco Torrontes Salta, Argentina	420	1,900	R de Roubine Cinsault Blend Provence, France	480	2,200
Banfi – Le Rime Pinot Grigio Tuscany, Italy	460	2,100	<b>SPARKLING WINE</b> Ruggeri Superiore Quartese Prosecco Glera Veneto, Italy	580	2,700
Astrolabe ‘Durvillea’ Sauvignon Blanc Marlborough, New Zealand	560	2,600	Veuve Clicquot Ponsardin Yellow label Champagne blend Champagne, France	1,100	5,300
Warwick ‘The First Lady’ Chardonnay Stellenbosch, South Africa	620	2,900	Duval Leroy Rose Prestige Champagne Blend Champagne, France		8,000
Nicolas Potel Bourgogne Burgundy, France		3,100	Dom Perignon Magnum 2006 Champagne Blend Champagne, France		34,900
J &H Selbach – Oster Riesling Mosel, Germany		3,200	<b>SWEET WINE</b> Giorgio Pelissero Moscato D’asti Piedmont, Italy		2,100
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand		3,900			
<b>RED WINE</b> Rincon Del Sol Cabernet Sauvignon Mendoza, Argentina	380	1,700			
Vina Leyda Reserva Carmenere Rapel Valley, Chile	420	1,900			
Olivier Fournier Urban Uco Malbec Salta, Argentina	500	2,300			
Ferraton Pere et Fils ‘La Tournee’ Syrah Rhone Valley, France	560	2,600			
The Path Merlot California, USA	540	2,500			
Luis Canas Seleccion De Familia Reserva Tempranillo Rioja, Spain		5,200			
Margaux Chateau Siran Cabernet Blend Bordeaux, France		5,600			
D’ Arenberg “The Dead Arm” Shiraz Mclaren Vale, Australia		6,400			
Lodi, Michael David “7 Deadly Sins” Zinfandel Central Valley, USA		3,100			
Maison Leroy Bourgogne Rouge Pinot Noir Burgundy, France		7,900			
Dal Forno Romano “Monte Ladoletta” Superiore Amarone Della Valpolicella Veneto, Italy		9,900			