

SAMBA BRUNCH

35 BHD per person

for the table

PAO DE QUEIJO
cheese bread, chimichurri ^D

choose one from each section.

JAPANESE PANCAKE
shrimp, beef bacon, bonito flakes, pickled ginger aioli ^{G SH S}

COXINHAS
shredded chicken, aji verde mayo ^G

ENSALADA FRESCA
roasted sweet corn, feta cheese, yuzu dressing ^{D V}

CLASSIC SEVICHE
white fish, sweet potato, cancha, coco leche de tigre ^F

FEIJOADA
beef bacon, beef chorizo,
orange segments, white rice ^{G SH S}

COSTILLA MORADA
braised short rib, peruvian purple corn,
onion salsa ^G

ARROZ NORTEÑO
duck confit, rice, fried egg, coriander miso sauce ^{S E}

LOMO SALTADO MAKI
beef tenderloin, crispy sweet potato,
lomo saltado sauce ^{SH S G}

PRAWN KUNAFI MAKI
avocado, cheddar, spicy mayo, unagi sauce ^{SH D G S}

BLACK COD TEMPURA MAKI
coriander, honey miso ^{F S G}

ACAI BOWL
seasonal fruits, homemade granola,
peanut butter ^{V N}

BRIGADEIRO
brazilian chocolate truffle, coconut flakes ^{D G}

QUINDIM
baked coconut custard,
mango & passion fruit curd ^{G D E}

Corporate Chef John Um

Executive Chef Sergio Galaz

V - vegetarian | VG - vegan | G - contains gluten | S - soy
D - contains dairy | N - contains nuts | F - fish | SH - shellfish
M - molluscs | SS - sesame seeds | A - alcohol | E - egg

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices are in Bahraini Dinars include of 10% service charge, 5% government levy, and 10% VAT.