

TASTE OF SAMBA

Experience the essence of Japanese and Peruvian cuisine
with a multi-course selection of our signature items.

SIGNATURE 400PP

MISO SOUP ^{60 cal}
coriander, tofu

GREEN BEAN TEMPURA ^{298 cal}
black truffle aioli



VEGETABLE TAQUITO ^{V 85 cal}
avocado, radish, red onion, peppers,
pickled shimeji mushrooms

WAGYU GYOZA ^{64 cal}
kabocha purée, sweet soy

SALMON TIRADITO ^{76 cal}
garlic ponzu, citrus honey

SAMBA CORN SALAD ^{V 404 cal}
smoked sweet corn, maize chullpi, creamy coriander
leche de tigre, goma dressing



CHICKEN A LA BRASA ^{303 cal}
48-hr marinated peruvian-style robata roasted chicken,
aji amarillo mayo

LAMB CHOP ^{507 cal}
honey panca

JAPANESE STEAMED RICE ^{V, VG, GF 260 cal}



EL TOPO® ^{473 cal}
salmon, jalapeño, shiso leaf, crispy onion, spicy mayo,
mozzarella, eel sauce

VEGGIE MAKI ^{V 187 cal}
pickled vegetables, cucumber, avocado, sesame, spring
onion, tempura flakes



SATA ANDAGI ^{V 571 cal}
japanese doughnuts, salted caramel, red fruit coulis,
citron ice cream

Corporate Chef John Um

Executive Chef Clet Laborde

All prices are in SAR and inclusive of VAT

V - vegetarian | VG - vegan | GF - gluten free

Please direct any enquiries related to food allergies to your server prior to ordering.

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PREMIUM 500PP

MISO SOUP ^{60 cal}
coriander, tofu

OTSUMAMI ^{457 cal}
edamame, green bean tempura, sweet potato tempura



WAGYU TAQUITO ^{120 cal}
truffled tofu crema, shichimi ponzu

WAGYU GYOZA ^{164 cal}
kabocha purée, sweet soy

SALMON SEVICHE ^{145 cal}
tamarind ponzu, sesame, seaweed,
macadamia

SAMBA CORN SALAD ^{V75 cal}
smoked sweet corn, maiz chullpi, creamy coriander
leche de tigre, goma dressing



RIBEYE BEEF ANTICUCHO ^{300 cal}
aji panca

CHICKEN A LA BRASA ^{V86 cal}
48-hr marinated peruvian-style robata roasted whole
baby chicken, aji amarillo mayonnaise

FRIED RICE ^{V 936 cal}



TIGER MAKI ^{297 cal}
crab, shrimp tempura, wasabi mayo, beetroot yogurt,
eel sauce

SAMBA ABURI ^{305 cal}
akami, sake, wagyu te amo



CHOCOLATE BANANA CAKE ^{V416 cal}
maple butter, plantain chip, vanilla ice cream

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ULTIMATE 680 PP

MISO SOUP ^{60 cal}
coriander, tofu

OTSUMAMI ^{457 cal}
edamame, green bean tempura, sweet potato tempura

YELLOWTAIL TAQUITO ^{125 cal}
avocado and miso

WAGYU GYOZA ^{64 cal}
kabocha purée, sweet soy

YELLOWTAIL TIRADITO ^{GF 123 cal}
jalapeño, lemongrass

SAMBA CORN SALAD ^{V, VG, GF 75 cal}
smoked sweet corn, maíz chullpi, creamy coriander
leche de tigre, goma dressing

BLACK COD ANTICUCHO ^{GF 410 cal}
miso

CHURRASCO RIO GRANDE ^{962 cal}
ribeye, lamb chorizo, tenderloin served with black beans,
farofa, and **SUSHISAMBA®** dipping sauces

TRUFFLE RICE ^{V 566 cal}

SAMBA RIYADH ^{617 cal}
spicy crab, asparagus, beef bacon cream,
pistachio crumble

SAMBA ABURI ^{305 cal}
akami, sake, wagyu te amo

IT'S A DATE! ^{V 281 cal}
date compote, cream cheese creamux, olive oil sponge
cake, chai tea ice cream

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