

## TEA & INFUSION SELECTION

### ROOIBOS CAPE TOWN | 7

Rooibos, rose petals, mauve & sunflower

### ORANGE, CINNAMON & VANILLA INFUSION | 7

Warm, citrusy & spiced

### BANCHA FIORITO | 7

Bancha green tea, jasmine flowers

### ROMEO E GIULIETTA | 7

Japanese & chinese green tea, papaya, strawberry & rose

### DARJEELING TGFOP | 7

Floral, muscatel, fruity and lightly honeyed

### IL SOGNO DI MICHELANGELO | 7

Oolong tea with cream & chestnut aroma

## COFFEE

### AMERICANO | 4

### ESPRESSO | 2,5

### CAPPUCCINO | 3

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** is born from the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century.

Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and seviche bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

**We welcome you: Bem-vindo!**

# DESSERT WINES & SAKE

100ml

Franz Haas, Moscato Rosa, Alto Adige DOC, 2023 Italy	16
Château de Fargues, Sauternes, Bordeaux, 1997 France	35
Fonseca, Tawny Port, Douro Valley, 10yo Portugal	18
Gozenshu Umeshu Japanese Plum, Tsuji Honten Japan	11

## DESSERT COCKTAILS

BAHIA COLADA Silky & Botanical Roku gin, fernet & cocoa, coconut water, vegan cream, matcha	18
ESPRESSO BIKINI Rich & Fruity Patron Reposado & pineapple, espresso, Kodakara mango sake, Caffè Borghetti	18
BATIDA DE PLATANO Tropical, Fruity & Nutty Leblon cachaça & pimento, Santa Teresa 1796, sherry PX, coconut milk, banana	18

## SPIRITS

50ml

SANTA TERESA 1796	15
ZACAPA XO	80
BRUGAL MAESTRO RESERVA	65
JOHNNIE WALKER BLUE LABEL	56
JOHNNIE WALKER KING GEORGE V	120
THE MACALLAN 18YO DOUBLE CASK	70
LAPHROAIG 33YO STRONG CHARACTERS	210
TALISKER 25YO	120
HAKUSHU 18YO PEATED MALT	260
YAMAZAKI 18YO MIZUNARA CASK	176
NIKKA YOICHI SINGLE MALT 10YO	40
MARTELL XO	50
REMY MARTIN LOUIS XIII	600

### Allergen Disclaimer

Dishes or ingredients marked with “\*” are frozen or deep-frozen at the origin by the producer. Semi-processed ingredients used in the preparation of dishes are subjected to rapid chilling to ensure food safety in compliance with Reg. CE 852/04. Our staff is available to provide information regarding the composition of the products on offer. An allergen booklet is available for consultation. Due to the structure of our food and beverage preparation areas, we cannot guarantee the absence of one or more allergens. “To protect consumer health, seafood products served raw or nearly raw at this establishment (e.g., raw, marinated, smoked) are subjected to rapid freezing for sanitary purposes, in compliance with Reg. CE 853/04 and the Ministry of Health Circular of 17/02/2011.”

## DESSERT MENU

### SAMBA DESSERT PLATTER D, G, E, S, N, SP 15/30

COCONUT TAPIOCA PANNA COTTA S, SP 8  
mango salsa and sorbet, soursop

BURNT CHEESECAKE D, G, E, S, SP 8  
caramelized cancha, cancha tuille, vanilla crème fraîche

MANJARI CHOCOLATE FONDANT D, E, N, SP 8  
hazelnut ice cream

JAPANESE DOUGHNUT ANDAGI D, G, E, SM, S, SP 8  
black sesame ice cream, raspberry and mango purée

PINEAPPLE D, E, S, SP 8  
caramelized baby pineapple, coconut crème brûlée and sorbet

SELECTION OF MOCHI ICE CREAM D, E, S, N, SP 10  
3 flavor assortment

FRUIT PLATTER SP 15

G – Gluten || D -Dairy products | N - Contains nuts | A – Peanuts | E – Egg and derivatives | S – Soya and derivatives | SE – Sesame  
M – Mustard | C - Celery | ML - Molluscs | F - Fish | CR - Crustaceans | SO2 - Sulfur Dioxide and Sulphites | LP - Lupins

All prices are in euros, including VAT at the current rate. All prices are subject to 10% service charge.