

TASTE OF SAMBA

SIGNATURE

\$95pp

2-person minimum

EDAMAME ^{VG GF}

sea salt, lime

PLANTAIN CHIPS ^{VG GF}

aji amarillo

JAPANESE A5 KOBE BEEF GYOZA* 

kabocha purée, sweet soy

GREEN SALAD ^{VG GF}

baby gem lettuce salad, pistachios, basil miso

SEA BASS ANTICUCHOS ^{GF}

miso, peruvian corn

CHICKEN A LA BRASA ^{GF}

aji amarillo aioli

ASPARAGUS ^{VG}

sesame, sweet soy

SPICY TUNA ROLL* ^{GF}

scallion, sesame seeds

TIGER MAKI

king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

NIGIRI*

yellowtail, salmon

BURNT CHEESECAKE ^V

caramelized cancha, cancha tuille, vanilla crème fraîche

TASTE OF SAMBA

PREMIUM

\$135pp

2-person minimum

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

JAPANESE A5 KOBE GYOZA* 
kabocha purée, sweet soy

CLASSICO SEVICHE* ^{GF}
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre

SEA BASS ANTICUCHOS ^{GF}
miso

LAMB CHOP ^{GF}
pineapple soy marinade, huancaína potato, queso fresco

SWEET CORN ^V
queso fresco, quinoa furikake, yuzu mayo

TIGER MAKI
crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

ASEVICHADO*
tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion,
sweet potato, cancha, aji amarillo leche de tigre

NIGIRI*
tuna, salmon, yellowtail

CHOCOLATE BANANA CAKE ^V
maple butter, plantain chip, vanilla rum ice cream

TASTE OF SAMBA

ULTIMATE

\$165pp

2-person minimum

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

JAPANESE A5 KOBE GYOZA* 
kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITO*
avocado, miso

BLACK COD
pickled ginger, miso

LAMB CHOP ^{GF}
pineapple soy marinade, huancaína potato, queso fresco

ASPARAGUS ^{VG}
sesame, sweet soy

SAMBA LA
golden eye snapper, yellowtail, crab, chili garlic crunch,
passionfruit sanbaizu, yuzu oil

KARI KARI*
spicy tuna, crispy rice, avocado, tobiko, eel sauce

NIGIRI*
tuna, salmon, yellowtail

CHOCOLATE BANANA CAKE ^V
maple butter, plantain chip, vanilla rum ice cream

BURNT CHEESECAKE ^V
caramelized cancha, cancha tuille, vanilla crème fraîche

TASTE OF SAMBA

VEGETARIAN

\$80pp

2-person minimum

PÃO DE QUEIJO ^{GF}
truffle honey butter

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

GREEN SALAD ^{VG GF}
baby gem, avocado, asparagus, pistachio, basil miso

MUSHROOM TOBANYAKI* ^V
poached organic egg, assorted mushrooms, yuzu soy, garlic chip

SWEET CORN ^V
queso fresco, quinoa furikake, yuzu mayo

AMAZONIA ^{VG}
collard greens, portobello mushroom, takuwan, cucumber,
avocado, wasabi-onion soy

VEGAN NIGIRI ^{VG}
3 pieces

BURNT CHEESECAKE ^V
caramelized cancha, cancha tuille, vanilla crème fraîche

TASTE OF SAMBA

GLUTEN FREE

\$135pp

2-person minimum

EDAMAME ^{VG GF}

sea salt and lime

PLANTAIN CHIPS ^{VG GF}

aji amarillo

PÃO DE QUEIJO ^{V GF}

truffle honey butter

CLASSICO SEVICHE* ^{GF}

white fish, sweet potato, cancha, plantain chips, coconut leche de tigre

CRISPY YELLOWTAIL TAQUITO* ^{GF}

avocado, miso

SEA BASS ANTICUCHOS ^{GF}

miso

CHURRASCO RIO GRANDE ^{GF}

ribeye, linguça, wagyu picanha served with farofa and
SUSHISAMBA® dipping sauces

KING CRAB CALIFORNIA ROLL ^{GF}

cucumber, avocado

SPICY TUNA ROLL* ^{GF}

scallions, sesame seeds

MOCHI ^V

soft japanese rice cakes filled with ice cream,
white chocolate ganache