



T A M O K A

✦ ALMUERZITO ✦

STARTERS

SALMON

Salmon, pink grapefruit, avocado, coriander

FRESCO DE COLIFLOR (N, VG)

Cauliflower, palm dressing, toasted hazelnut

ANTICUCHOS (G)

Skewed beef tenderloin, herbs, crispy onion

ATUN (D)

Tuna tacos, tomatillo dressing, sour cream

MAINS

DORADO

Pan-fried mahi-mahi, avocado-mango salsa

HUMITA SIN CHALA (VG)

Creamy sweetcorn quinoa, plant based sofrito

PALMITO Y POLLO

Palm hearts, kale, corn-fed chicken, habanero

FEIJOADA (P)

Earth oven slow cooked beef cheek, chorizo, bacon, black beans

DESSERTS

TIRADITOS DE PIÑA (VG)

Pineapple Carpaccio, kiwi, passion fruit, coconut sorbet

TORTA DE RON (G, D, A, V)

Caribbean rum cake, vanilla cream

CREMA QUEMADA (D, N, V)

Almond burnt cream, lucuma ice cream

HELADO (D)

Ice cream selection

BEVERAGE

WINE

White Wine, Rose Wine & Red Wine

BEER

Estrella Galicia

COCKTAILS

HEMINGWAY'S WISE WORDS

Pineapple Rum, Aperol, Lime, Sugar, Grapefruit, Absinthe

DAIQUIRI

Tamoka Rum Blend, Lime, Sugar

TAMOKAN COLLINS

Fevergrass Rum, Lemon, Sugar, Soda

AED 140 - 2 COURSES

AED 250 - 2 COURSES AND 3 DRINKS PER PERSON

V - Vegetarian, VG - Vegan, A - Contains Alcohol, N - Contains Nuts, G - Gluten, D - Dairy.
All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and 5% Value Added Tax.