



T A M O K A

Hola, welcome to Tamoka!

Join us today on a fascinating culinary journey that evokes the flavors and tastes of my home, culture and roots. Let me take you from Tulum, San Jose and Lima to the shores of Cartagena, Caracas and Panama City, where the vibrant flavors of the Caribbean Islands and coastal countries touch the exotic shores of the Antillean Sea.

I have carefully designed this menu to share a kaleidoscope of unique dishes that embrace both fire and ice. Savor the finest mixed seafood and meats cooked over an open fire (barbacoa) or navigate your way through an impressive selection of fresh Ceviches and Crudo at our Ceviche bar where we blend unique flavors using classic Peruvian techniques.

Coming from a culture where food binds us all together - be it for occasions or a simple family dinner - we are all about sharing the stories of our days and the food in our plates, a tradition that we have kept alive to date; Jump on board with my culinary crew to immerse yourself in my curated signature dishes and shared plates that celebrate the age-old tradition of bringing people together for great food.

We are also very proud of our Native Wood Grill as it gives our cooking its distinct flavors. Every day we fire it up in the morning and burn it long into the night, using sustainable woods and coconut husks to give our dishes their smoky chargrilled taste that is unforgettable.

Finally, as our fiesta of flavors sails to its sweet conclusion, we encourage you to dip into our exotic selection of desserts featuring tropical fruits, rich chocolate, nuts, and native rum flavors - all ingredients native to Latin America.

Last but not the least, to fully embrace the diversity of today's colorful experience, we encourage you to choose a wide and eclectic selection of dishes and share them with your tribe.

Buen provechos - enjoy!

Cesar Bartolini

Chef de Cuisine of Tamoka and Caña by Tamoka



TAMOKA

✦ ENTRADAS ✦ BITES

TINGA DE POLLO (G) Shredded chicken buns, chipotle sauce, coriander	50
SAL and PIMIENTA CALAMARCITOS (G) Crispy salt and pepper baby squid , chili, lime	65
FAINA (D, V) Chickpea flat bread, wild mushrooms , salted ricotta	60
ANTICUCHOS (G) Skewed beef tenderloin, herbs, crispy onion	85
HIGADOS DE POLLO (G, D, N) Sautéed chicken livers , poached egg, Mole negro	50
ASADO DE TIRA (G) Sticky beef short ribs , tamarind, chayote	85
CANGREJO REAL (S, A) King crab legs, jícama, salsa golf	95

✦ ENSALADAS ✦ SALADS

PALMITO Y POLLO Palm hearts, kale, corn-fed chicken , habanero	85
PALTA Y QUINOA (V) Red quinoa, grilled avocado , black bean, purple potato	70
TRUCHA AHUMADA (G) Smoked trout wedge salad, edamame, croutons, yogurt	85

V - Vegetarian, A - Contains Alcohol, N - Contains Nuts, S - Shellfish, P - Pork, G - Gluten, D - Dairy.

Gluten Free items are available upon request.

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CEVICHE / CRUDO RAW

SALMON Salmon, pink grapefruit, avocado, coriander	55	ATUN (D) Tuna tacos, tomatillo dressing, sour cream	60
VIEIRAS (S) Scallops, leche de tigre, coconut	85	HAMACHI Yellowtail, sweetcorn, warm squid ink	75
PEZ PIEDRA Stone fish, ginger, horseradish	65	DEGUSTACIÓN DE CEVICHES Your choice of a trio of our signature ceviches	
VUELVE A LA VIDA (G, S) Prawn, octopus, mussels, spicy tomato juice	85	OSTRAS BELON (S) Oysters, scotch bonnet salsa	Piece 25 1/2 dozen 125
PULPO AHUMADO Smoked octopus, chile ancho, purple potato	60	CAVIAR 30Gr (G, D) Siberian caviar, corn blinis, classic condiments	475

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PRINCIPALES MAINS

ESTOFADO DE MARISCOS (S) Baked seafood casserole, Caribbean tomato sauce	140
LANGOSTINOS (S, N, D) Patagonian prawns , creamy coconut rice, Aji amarillo sauce	135
DORADO Pan-fried mahi-mahi , avocado-mango salsa	125
MOLLEJAS Milk-fed veal sweetbreads, chimichurri	125
PANZA DE CERDO (D, P) Roasted pork belly , burnt onion puree, pineapple Mojo	135
BERENJENA (G, D, V) Baked eggplant , tomatoes, burrata, coriander pesto	110

HORNO DE TIERRA EARTH OVEN

FEIJOADA (P) <i>To share with three to four people</i> Whole veal shank , chorizo, bacon, black beans	485
ZAPALLO CON QUESO (D, V) <i>To share between two people</i> Whole baked cheesy pumpkin , cassava, potato, mushrooms, platano	175
LUBINA (S) <i>To share between two people</i> Whole baked sea bass in banana leaf, brown shrimp salsa	385

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PARILLA OFF THE GRILL

POLLITO BB Spatchcock corn-fed baby chicken , jerk sauce, burnt lemon	125
COSTILLAR DE CORDERO 4 ribs rack of lamb , Mojo verde	195
OJO DE BIFE – 350Gr Dry aged rib eye , pineapple mustard	255
BIFE ANGOSTO – 350Gr (D, N) Dry aged sirloin , Huincaina sauce	255
FILETE DE LOMO – 220Gr (D, A) Dry aged tenderloin , Tamoka sauce	255
LANGOSTA (S, D, A) Craw lobster , seasonal leaves, rum butter	295

GUARNICIONES SIDES

CHOCLO ASADO (D, V) Charred sweetcorn , sour cream, Tamoka's rub	30
ARROZ (V) Caribbean style brown rice	30
PLATANO MACHO (V) Fried plantain , coriander chutney	30
BRÓCOLI (V) Grilled tendersteam broccoli , lime dressing	30
ZANAHORIAS CAMELIZADAS (V) Spiced sugar cane roasted heritage carrots	30
PAPAS FRITAS Potato fries, Tamoka rub, spiced tomato sauce	30
POMELO AND REMORALACHA (V) Heritage beetroot , carrot, pomelo, alfalfa, roasted seeds	30

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❖ POSTRES ❖
DESSERTS

FLAN (D, V) Antillean flan , dulce de leche	40
TORTA DE RON (G, D, A, V) Caribbean rum cake , caramelised banana	40
TIRADITOS DE PIÑA (V) Pineapple Carpaccio, kiwi, passion fruit, coconut sorbet	40
DON PEDRO (G, D, N, A, V) Vanilla ice cream , rum, walnuts, chocolate	40
TARTA DE RICOTA Y CHOCOLATE (G, D, V) Ricotta bitter chocolate tart , vanilla ice cream	40
FRUTAS TROPICALES (V) Selection of seasonal tropical fruits	40

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