



T A M O K A

Hola, welcome to Tamoka!

This menu is carefully created to offer dishes that embrace both 'Fire and Ice', reminiscent of the flavors, freshness and zestiness of Latin American and Caribbean cuisine.

I am passionate about my culture, where the preparation and sharing of food is an integral part to my daily life.
It binds us together.

I encourage you to enjoy the hospitality of Tamoka. Share a plate or two, try something new and join in the enthusiasm of the culinary crew for a truly unique and extraordinary gastronomic experience.
Buen provecho – 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	55
SAL Y PIMIENTA CALAMARCITOS (G) Crispy salt and pepper baby squid , chili, lime	65
FAINA (D, V) Chickpea flat bread, wild mushrooms , salted ricotta	60
ANTICUCHOS Skewed beef tenderloin, herbs, crispy onion	85
ASADO DE TIRA (G) Sticky beef short ribs , tamarind, chayote	85
CANGREJO REAL (S) King crab legs, jícama, salsa golf	95
PUERROS (D, N, G, V) Charred leeks , mole blanco, toasted almonds, apple	60

✧ ENSALADAS ✧ SALADS

POMELO Y REMOLACHA (VG) Heritage beetroot , carrot, pomelo, alfalfa, roasted seeds	70
PALMITO Y POLLO Palm hearts, kale, corn-fed chicken , habanero	90
PALTA Y QUINOA (VG) Red quinoa, grilled avocado , black bean, purple potato	70
DE LA HUERTA (G, D) Dry-aged seared tuna , homegrown leafs, edamame, croutons, spiced yogurt	90

V - Vegetarian. VG - Vegan. 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	60	ATUN (D) Tuna tacos, tomatillo dressing, sour cream	65
DE LA CASA (S) Tablesides: seafood , avocado, leche de tigre, toasted quinoa	95	HAMACHI Yellowtail, sweetcorn, macha sauce	75
FRESCO DE COLIFLOR (N, VG) Cauliflower, palm dressing, toasted hazelnut	55	<div>DEGUSTACIÓN DE CEVICHESThe choice of a trio of our signature ceviches</div>	
VUELVE A LA VIDA (S) Prawn, octopus, mussels, spicy tomato juice	85	OSTRAS (S) Market oysters , scotch bonnet salsa	<div>Piece 301/2 dozen 150</div>
PULPO AHUMADO Smoked octopus , chile ancho, purple potato	70	PEZ LORO Local Parrot fish , tomato, Guajillo dressing	80

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÷ PARILLA ÷ OFF THE GRILL

POLLITO BB
Spatchcock corn-fed baby **chicken**, jerk sauce, burnt lemon

135

MOLLEJAS
Milk-fed **veal** sweetbreads, chimichurri

135

COSTILLAR DE CORDERO
4 ribs rack of **lamb**, Mojo verde

225

OJO DE BIFE – 350Gr
Dry aged **rib eye**, pineapple mustard

275

BIFE ANGOSTO – 350Gr (D)
Dry aged **sirloin**, Huincaina sauce

275

FILETE DE LOMO – 220Gr (D, A)
Dry aged **tenderloin**, Tamoka sauce

275

LANGOSTA (S, D, A)
Craw **lobster**, seasonal leaves, rum butter

295

BIYA ZARANDEADO
Local whole **Biya**, smokey tomato adobo, pickled onion

155

FEIJOADA (P)
To share with two people
Earth oven slow cooked **beef cheek**, chorizo, bacon, black beans

380

ZAPALLO CON QUESO (D, V)
To share between three to four people
Whole baked cheesy **pumpkin**, cassava, potato, mushrooms, platano

195

LUBINA (S)
To share between two people
Whole baked **sea bass** in banana leaf, brown shrimp salsa

385

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PRINCIPALES MAINS

ESTOFADO DE MARISCOS (S) Baked seafood casserole, Caribbean tomato sauce	140
LANGOSTINOS (S) Grilled prawns , creamy coconut rice, aji amarillo sauce	135
DORADO Pan-fried mahi-mahi , avocado-mango salsa	135
PANZA DE CERDO (P, N) Roasted pork belly , peanut red mole	135
BERENJENA (G, D, V) Baked eggplant , tomatoes, burrata, coriander pesto	120
HUMITA SIN CHALA (VG) Creamy sweetcorn quinoa , plant based sofrito	120

GUARNICIONES SIDES

CHOCLO ASADO (D, V) Charred sweetcorn , sour cream, Tamoka's rub	35
ARROZ (VG) Caribbean style brown rice	35
PLATANO MACHO (VG) Fried plantain , coriander chutney	35
BRÓCOLI (VG) Grilled tendersteam broccoli , lime dressing	35
ZANAHORIAS CARAMELIZADAS (VG) Spiced sugar cane roasted heritage carrots	35
PAPAS FRITAS (G, VG) Potato fries, Tamoka rub, spiced tomato sauce	35

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