



## 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 provecho - enjoy!

**Cesar Bartolini**

Chef de Cuisine of Tamoka and Caña by Tamoka



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### ✦ ENTRADAS ✦ BITES

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

### ✦ ENSALADAS ✦ SALADS

<b>POMELO Y REMOLACHA (VG)</b> Heritage <b>beetroot</b> , carrot, pomelo, alfalfa, roasted seeds	70
<b>PALMITO Y POLLO</b> Palm hearts, kale, corn-fed <b>chicken</b> , habanero	85
<b>PALTA Y QUINOA (VG)</b> Red quinoa, grilled <b>avocado</b> , black bean, purple potato	70
<b>DE LA HUERTA (G, D)</b> Dry-aged seared <b>tuna</b> , homegrown leaves, edamame, croutons, spiced yogurt	85

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### ÷ CEVICHE / CRUDO ÷ RAW

<b>SALMON</b> Salmon, pink grapefruit, avocado, coriander	55	<b>ATUN (D)</b> Tuna tacos, tomatillo dressing, sour cream	60
<b>DE LA CASA (S)</b> Tablesides: <b>seafood</b> , avocado, leche de tigre, toasted quinoa	95	<b>HAMACHI</b> Yellowtail, sweetcorn, Guajillo dressing	75
<b>FRESCO DE COLIFLOR (N, VG)</b> Cauliflower, palm dressing, toasted hazelnut	55	<b>DEGUSTACIÓN DE CEVICHE</b> Your choice of a trio of our signature ceviches	155
<b>VUELVE A LA VIDA (S)</b> Prawn, octopus, mussels, spicy tomato juice	85		Piece 1/2 dozen 25 140
<b>PULPO AHUMADO</b> Smoked <b>octopus</b> , chile ancho, purple potato	65	<b>OSTRAS (S)</b> Market <b>oysters</b> , scotch bonnet salsa	
		<b>CAVIAR 30Gr (G, D)</b> Sustainable <b>caviar</b> , corn blinis, classic condiments	475

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## TAMOKA

### PRINCIPALES MAINS

<b>ESTOFADO DE MARISCOS (S)</b> Baked <b>seafood</b> casserole, Caribbean tomato sauce	140
<b>LANGOSTINOS (S)</b> Grilled <b>prawns</b> , creamy coconut rice, aji amarillo sauce	135
<b>DORADO</b> Pan-fried <b>mahi-mahi</b> , avocado-mango salsa	125
<b>PANZA DE CERDO (P, N)</b> Roasted <b>pork belly</b> , peanut red mole	135
<b>BERENJENA (G, D, V)</b> Baked <b>eggplant</b> , tomatoes, burrata, coriander pesto	110
<b>HUMITA SIN CHALA (VG)</b> Creamy sweetcorn <b>quinoa</b> , plant based sofrito	120

### HORNO DE TIERRA EARTH OVEN

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

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### PARILLA OFF THE GRILL

<b>POLLITO BB</b> Spatchcock corn-fed baby <b>chicken</b> , jerk sauce, burnt lemon	125
<b>MOLLEJAS</b> Milk-fed <b>veal</b> sweetbreads, chimichurri	135
<b>COSTILLAR DE CORDERO</b> 4 ribs rack of <b>lamb</b> , Mojo verde	195
<b>OJO DE BIFE – 350Gr</b> Dry aged <b>rib eye</b> , pineapple mustard	255
<b>BIFE ANGOSTO – 350Gr (D)</b> Dry aged <b>sirloin</b> , Huincaina sauce	255
<b>FILETE DE LOMO – 220Gr (D, A)</b> Dry aged <b>tenderloin</b> , Tamoka sauce	255
<b>LANGOSTA (S, D, A)</b> Craw <b>lobster</b> , seasonal leaves, rum butter	295

### GUARNICIONES SIDES

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

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❖ **POSTRES** ❖  
DESSERTS

<b>FLAN (D, V)</b> Antillean <b>flan</b> , dulce de leche	40
<b>TORTA DE RON (G, D, A, V)</b> Caribbean <b>rum cake</b> , caramelised banana	40
<b>TIRADITOS DE PIÑA (VG)</b> <b>Pineapple</b> Carpaccio, kiwi, passion fruit, coconut sorbet	40
<b>DON PEDRO (G, D, N, A, V)</b> Vanilla <b>ice cream</b> , rum, walnuts, chocolate	40
<b>TACOS HELADOS DE CHOCOLATE (G, D, V)</b> Venezuelan <b>chocolate tacos</b> , guava	40
<b>FRUTAS TROPICALES (VG)</b> Selection of seasonal tropical <b>fruits</b>	55
<b>ALFAJORES DE MAICENA (D, G, V)</b> 6 <b>alfajores</b> biscuit <i>(For now or for home)</i>	30

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