



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



TAMOKA

✦ ENTRADAS ✦ BITES

TINGA DE POLLO (G) Shredded chicken buns, chipotle sauce, coriander	50
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 (G) 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

✦ ENSALADAS ✦ SALADS

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

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	55	ATUN (D) Tuna tacos, tomatillo dressing, sour cream	60
DE LA CASA (S) Tablesides: seafood , avocado, leche de tigre, toasted quinoa	95	HAMACHI Yellowtail, sweetcorn, Guajillo dressing	75
FRESCO DE COLIFLOR (N, VG) Cauliflower, palm dressing, toasted hazelnut	55	<div>DEGUSTACIÓN DE CEVICHES 155 Your 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 1/2 dozen 25 140</div>
PULPO AHUMADO Smoked octopus , chile ancho, purple potato	65	CAVIAR 30Gr (G, D) Sustainable 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) Grilled prawns , creamy coconut rice, aji amarillo sauce	135
DORADO Pan-fried mahi-mahi , avocado-mango salsa	125
PANZA DE CERDO (P, N) Roasted pork belly , peanut red mole	135
BERENJENA (G, D, V) Baked eggplant , tomatoes, burrata, coriander pesto	110
HUMITA SIN CHALA (VG) Creamy sweetcorn quinoa , plant based sofrito	120

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 three to four 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
MOLLEJAS Milk-fed veal sweetbreads, chimichurri	135
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) 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	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 CAMELIZADAS (VG) Spiced sugar cane roasted heritage carrots	35
PAPAS FRITAS (VG) Potato fries, Tamoka rub, spiced tomato sauce	35

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❖POSTRES❖
DESSERTS

FLAN (D, V) 40
Antillean **flan**, dulce de leche

TORTA DE RON (G, D, A, V) 40
Caribbean **rum cake**, caramelised banana

TIRADITOS DE PIÑA (VG) 40
Pineapple Carpaccio, kiwi, passion fruit, coconut sorbet

DON PEDRO (G, D, N, A, V) 40
Vanilla **ice cream**, rum, walnuts, chocolate

TACOS HELADOS DE CHOCOLATE (G, D, V) 40
Venezuelan **chocolate tacos**, guava

FRUTAS TROPICALES (VG) 55
Selection of seasonal tropical **fruits**

❖ **ALFAJORES DE MAICENA (D, G, V)** 30 ❖
6 **alfajores** biscuit
❖ *(For now or for home)* ❖

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