



T A M O K A

☼ SUMMER LUNCH ☼

AED 225 per person
2 hours

ENTRADAS ☼

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

SAL Y PIMIENTA CALAMARCITOS (G)
Crispy salt and pepper baby squid, chili, lime

FAINA (D, V)
Chickpea flat bread, wild mushrooms, salted ricotta

ASADO DE TIRA (G)
Sticky beef short ribs, tamarind, chayote

ENSALADAS ☼

POMELO Y REMOLACHA (VG)
Heritage beetroot, carrot, pomelo, alfalfa, roasted seeds

PALMITO Y POLLO
Palm hearts, kale, corn-fed chicken, habanero

PALTA Y QUINOA (VG)
Red quinoa, grilled avocado, black bean, purple potato

DE LA HUERTA (G, D)
Dry-aged seared tuna, homegrown leafs, edamame, croutons, spiced yogurt

CEVICHE ☼

SALMON
Salmon, pink grapefruit, avocado, coriander

FRESCO DE COLIFLOR (N, VG)
Cauliflower, palm dressing, toasted hazelnut

VUELVE A LA VIDA (S)
Prawn, octopus, mussels, spicy tomato juice

PULPO AHUMADO
Smoked octopus, chile ancho, purple potato

ATUN (D)
Tuna tacos, tomatillo dressing, sour cream

HAMACHI
Yellowtail, sweetcorn, Guajillo dressing

WINES ☼

ROSÉ
LAPOSTOLLE LE ROSÉ

WHITE
ZUCCARDI SERIE A TORRONTES