



CEVICHES Y TIRADITOS

THE RAW

CEVICHE MI MAMÁ DICE

for sharing
Grouper, rocoto leche de tigre, coriander,
sweet potato mash, cancha, corn cake, coriander oil
825

CEVICHE A LO BACHICHE

Tiger prawn, basil leche de tigre, ají amarillo pearls,
white onions, parmesan tuile, pickled labuyo
1,250

TIRADITO ASÍ LO HACÍA MI ABUELA

Grouper, ají amarillo leche de tigre, coriander,
cancha dust, sweet potato
775

CEVICHE NUNCA FALLA..I

for sharing
Grouper, squid, octopus, maracuya leche de tigre, cancha,
crispy corn tortilla, red onion, labuyo, coriander, mint
850

CEVICHE A LO CHINITO

for sharing
Tuna, shrimp, sillao leche de tigre, red onion, coriander,
spring onion, cassava, sweet corn, sesame oil
825

TIRADITO DE CONCHAS

Seared scallops, citrus clarified butter and ají amarillo,
soy pearls, micro-greens
775

SALMON Y COCO

Salmon sashimi-style, coconut leche de tigre,
lemongrass oil, garden greens
725

ATÚN AL MOJITO

Tuna sashimi-style, mint leche de tigre, lemon gel,
spicy mint sorbeto, cancha praline
650

ENTRADAS FRIAS Y CALIENTES

COLD & HOT APPETIZERS

CAUSA DE ATÚN

Causa potato mash, yellowfin tuna, ají panca mayo,
spring onion, fiery beetroot coulis
695

CAUSA CON LANGOSTINOS AL AJO

Spinach causa, sautéed garlic prawn, garlic citrus
mayo, carrot wasabi purée
825

ANTICUCHO EL DE SIEMPRE

Chargrilled beef heart, anticuchera sauce, sweet potato wedge,
ají amarillo emulsion
350

ESPUMA DE ZAPALLO

Creamy pumpkin coconut foam soup, buttered croutons,
annatto oil, chives
550

PARIHUELA

good for sharing
Peruvian seafood-based bouillabaisse, broth with fish, prawns,
scallops, clams, mussels, octopus, squid, Peruvian panca pepper,
coriander
795

ANDALUZ SALAD

for sharing
Frisée, romaine lettuce, Parma ham, pecan nuts,
soft boiled egg, crispy almond, white onion,
extra virgin olive oil, roasted tomato
625

SAMBA SALAD

for sharing
Fresh greens, palm heart, artichoke, avocado purée,
crispy pecan nuts, Manchego cheese in honey-lemon vinaigrette
675

CEVICHE DE CONCHAS CALIENTES

one piece
Chargrilled jumbo scallop, ají amarillo leche de tigre,
red onion confit, coriander pearls
525

ANTICUCHO DE PULPO

Chargrilled octopus, anticuchera sauce, deep-fried cassava,
black olive tapenade, carrot textures
775

THE CHICHARRÓN

Slow-cooked and deep-fried pork belly, fried sweet potato,
sarza criolla, sourdough bread, ají amarillo emulsion,
coriander chimichurri
675

EMPANADA DE LOMO

Puff pastry stuffed with braised US beef tenderloin,
rocoto chimichurri salsa
195

PESCADOS Y MARISCOS

FISH & SEAFOOD

FIDEOS EN CONCHAS Y CAMARONES 
Homemade fettuccine with aji amarillo, scallops, prawns, coral butter, lime zest
1,195

ANTICUCHO DE PESCADO 
Toothfish skewer, aji panca miso glaze, rocoto mayo, sweet potato, wasabi salt
3,250

SALMON EN SALSA DE KION Y SILLAO 
Pan-fried salmon, ginger and soy reduction, pickled vegetables, crispy rice noodles, aji amarillo jam
1,275

CARNES Y AVES

BEEF & POULTRY

COSTILLAS BBQ 
for sharing
Baby back ribs, anticucho BBQ sauce, mashed potatoes, pickled cherry tomato, fris e lettuce
1,950

BIFE ANCHO A LA PARRILLA
for sharing
Chargrilled ribeye, rocoto butter, coriander chimichurri, potato pachamanca
4,550

SAMBA MAR Y TIERRA
Grilled beef tenderloin and tiger prawn, seafood sauce, sarza criolla, tacu tacu (pan-fried rice and beans)
3,900

DUCK MAGRET 
Grilled duck breast, aji amarillo gastrique, charred carrots and pur e
1,650

GUARNICIONES

SIDE DISHES

TRADICI N PERUANA 
Traditional Peruvian tacu tacu (pan-fried rice and beans)
400

PESQUE DE QUINUA 
Peruvian-style quinoa risotto, white onion, garlic, butter, cheese, cream
400

ARROZ VERDE 
Coriander rice, garlic, onion, carrot, green peas
250

LANGOSTA AHUMADA
Butter-poached Boston lobster, bisque reduction, aji amarillo B arnaise, charred broccoli, carrot noodles
5,950

DE LA SELVA SU PESCADO 
Grilled barramundi, mishkina sauce, cassava pur e, coriander coulis
1,250

ARROZ CON MARISCOS 
for sharing
Peruvian seafood rice, calamari, octopus, scallops, prawns, white wine, paprika sauce, coral butter, cheese, green peas, bell peppers, cilantro
1,475

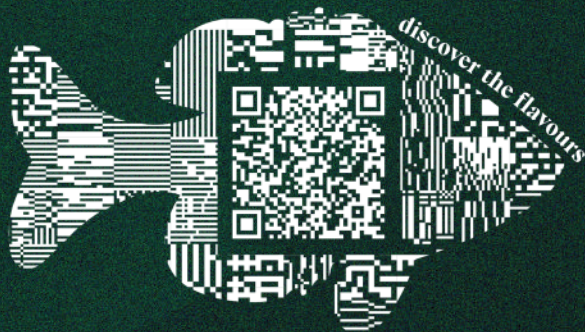
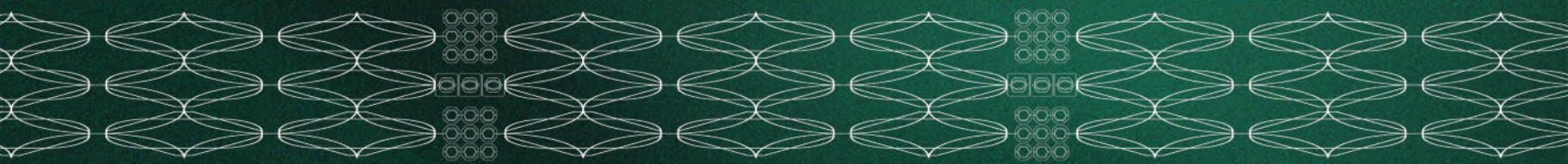
CANILLA DE CORDERO
for sharing
6-hour slow-cooked lamb shanks, cilantro, chicha de jora, aji panca, beans, sarza criolla
1,725

POLLO GRILLADO 
for sharing
Deboned half chicken, aji panca gravy, sweet potato pur e, aji amarillo kimchi
1,150

LOMO SALTADO
Stir-fried US prime beef tenderloin, tomato, onions, soy sauce, marble potato
1,250

PUR  R STICO DE PAPAS 
Rustic mashed potato, garlic, ginger, butter, spring onion, leek
250

PANACHE DE VEGETALES 
Saut ed vegetables, garlic, oil, aji panca, celery, lime zest
250



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