

Samba

Pisco Sour

Patrimonio Cultural del Perú



PISCO SOUR CLASSICO | 550

PISCO SOUR DE MARACUYÁ | 550

Prices are in Philippine Pesos (PHP), inclusive of 10% service charge and applicable government taxes.

Bar de Cócteles

Tiki 'tails to whiskey sour, vamos a Samba's twisted hour



HAKUNA MATATA | 550

Rum | Mango | Pineapple | Peach



SIERRA MADRE | 550

Tequila | Rum

Watermelon | Passion Fruit



EL SENOR DE LOS CIELOS | 550

Pisco | Mango

Spiced Rum | Mangosteen



PIRAÑA | 550

Gin | Spices | Passion Fruit | Pandan



AKU AKU | 550

Cachaça | Spices

Dragon Fruit | Grapefruit



SAMBA CAIPIRINHA | 550

Cachaça | Lime | Ginger | Passion Fruit



VIKING MARGARITA | 550

Tequila | Dalandan | Agave | Viking Salt



HULA WHISKEY SOUR | 550

Bourbon | Coconut | Pineapple | Bitters

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Macerados



RUM PINEAPPLE | 1,200



PISCO BERRIES | 1,200



**RUM LYCHEE &
ROSES | 1,200**



**PISCO PASSION
FRUIT | 1,200**

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Bar de Mocteles

NON-ALCOHOLIC



VERY BERRY ANGRY | 300

Berries | Rosemary

Lime | Sechuan

MAGIC LIQUID | 300

Orange | Mango

Passion Fruit | Pineapple

PAKALOLO | 300

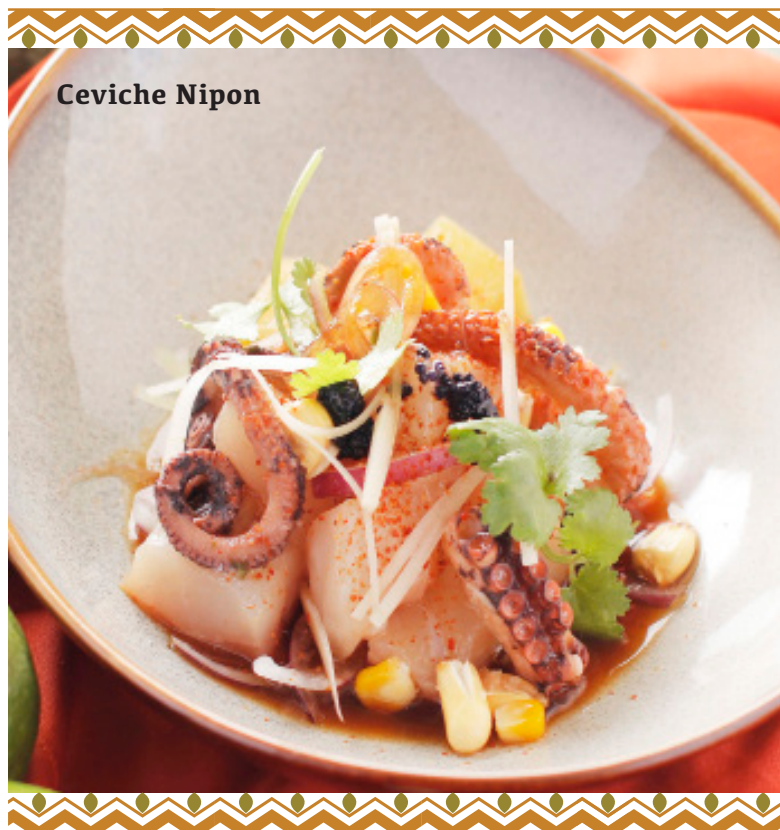
Peach | Thyme

Apricot | Chai

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Ceviche de Conchas
en Crema de Coco



Ceviche Nipon

Ceviches y Tiraditos

PERUVIAN *KILAWIN*

PRICE

CEVICHE DE ATUN AL ROCOTO |

745

Sustainable yellow fin tuna loin, rocoto leche de tigre, sweet potato, corn red onions

CEVICHE LIMEÑO |

745

Grouper, shrimps, octopus, scallops, calamari, leche de tigre, red onion, coriander sprouts, cancha corn

CEVICHE JALAPEÑO |

785

Scallops, prawns, jalapeño, leche de tigre, tomato, cucumber, extra virgin olive oil, sweet camote strings, cancha corn

SALMON T-RA-D-TO |

575

Salmon slices, lime juice, extra virgin olive oil, onion brunoise, celery, mushroom, micro greens



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

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	PRICE
CEVICHE DEL JARDÍN  Garden veggies, artichokes, asparagus, lime, ají limo, cancha corn	475
CEVICHE NIPON  Grouper, octopus, shoyu leche de tigre, ginger, togarashi, sesame oil, sweet camote strings, cancha corn crisps	695
CEVICHE DE MERO ROJO A LA SALSA DE AJI AMARILLO  Red grouper, ají amarillo leche de tigre, purée de camote, cancha corn	725
CEVICHE DE CONCHAS EN CREMA DE COCO  Torched scallops, coconut cream, leche de tigre, black truffle, sesame seeds	740
TIRADITO JAPONÉS  Candied yellow fin tuna, chives, rocoto leche de tigre, togarashi, pickled ginger, edamame	575

 Chef's recommendation  Pork  Nuts  Vegetarian  Rooted in Nature

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Piqueos

APPETIZERS

OSTRAS DE PUERTO

Fresh oysters, lime juice, rocoto brunoise, red onion, cilantro leaves, leche de tigre

1,350

CAUSA AL OLIVO

Sliced octopus, Andean potato purée, botija olive cream, celery, pimiento piquillo, ají Amarillo

675

CAUSA DE CANGREJO

Jumbo lump crab meat, Andean potato, ají amarillo, rocoto, togarashi cream, kalamata sauce, salsa acevichada, quail egg

675

CAUSA DE SALMÓN|🍷

Smoked salmon, Andean potato with ají amarillo, rocoto, togarashi cream, shrimps, salsa acevichada and quail egg

675

OCOPA DE CAMARON|🍲

Prawns, chili ocopa sauce, Andean potatoes, garden leaves

850



Ocopa de Camaron



Causa de Cangrejo

 Chef's recommendation  Pork  Nuts  Vegetarian  Rooted in Nature

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Ostras de Puerto

PRICE

PIQUEO TRES CEVICHES|✂

1,450

- ◆ Scallops, shrimp ceviche, ají amarillo cream
- ◆ Mix seafood with classic leche de tigre
- ◆ Grouper ceviche in rocoto leche de tigre

EMPANADAS DE LOMO

550

Stuffed puff pastry with braised US prime beef tenderloin, rocoto chimichurri salsa

OSTRAS A LA PARMESANA

1,350

Charbroiled oysters, white wine, Parmesan cheese, oregano, butter



Parihuela

SOPAS

SOUPS

	PRICE
PARIHUELA 	675
Peruvian bouillabaisse, an exquisite seafood based broth soup with fish, shrimps, scallops, crab meat, Peruvian panca pepper, fresh cilantro	
BRAZILIAN MOQUECA	595
Creamy coconut soup, grouper, prawns, coral butter, malagueta chili, cilantro leaves	
SOPA DE QUINOA 	400
Quinoa veggie soup, fava beans, potatoes, ají marillo, carrots, pumpkin, celery, leeks	
CHUPE DE CAMARONES	640
Peruvian prawn chowder, rice, fava, potatoes, fried egg, ají panca cream, feta cheese	

Ensaladas

SALADS

ANDALUZ SALAD | 🍴 🐷 🥜

Frisée, baby arugula, romaine lettuce, Parma ham, pecan nuts, soft-boiled egg, crispy almonds, white onions, extra virgin olive, roasted tomatoes

SAMBA SALAD | 🌿 🥜

Fresh greens, palm heart, artichoke, avocado purée, crispy pecan nuts, Manchego cheese, honey lemon vinaigrette

ENSALADA DE CAMARON Y QUINOA

Quinoa, baby tomato, baby arugula, Malagos cheese, sesame seed shrimp poppers, extra virgin olive, lime vinaigrette, sweet balsamic

ENSALADA DE CHOCLO

Baby corn, white corn, cancha corn, purple corn powder, garden greens, lime, orange, pomelo tomatoes

PRICE

580

625

675

580



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

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Anticuchería y Parrilla

FROM THE GRILL

	PRICE
CONCHAS AL CARBON Chargrilled scallops, ají amarillo leche de tigre, red onion	795
ANTICUCHO DE CORAZON Chargrilled beef heart, anticucho sauce, corn, roasted marble potatoes, rocoto carretillero	325
ANTICUCHO DE PULPO   Chargrilled octopus in panca pepper flavors served with roasted potatoes, ocopa sauce	450

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	PRICE
PRAWNS ANTICUCHO Grilled prawn skewer in garlic rocoto chimichurri with limo pepper and sautéed potatoes	450
ANTICUCHOS DE SHIITAKE Chargrilled shiitake mushrooms, marinated in garlic oregano chimichurri, served with potato wedges and ají carretillero	300
ATUN EN CHIMICHURRI Chargrilled yellow fin tuna, garlic, bell pepper, roasted veggies	375
CHONCHOLI DE POLLO Chargrilled free range chicken, ají amarillo, olive garlic, cumin, Peruvian chili dips	350

Del Fogón

FROM THE STOVE

PRAWNS QUINOTTO

Quinoa risotto, calamari, Parmesan cheese, arugula, feta cheese, chargrilled prawns

PRICE

875

LOMO SALTADO

Stir-fried US prime beef tenderloin, tomatoes, onions, soy sauce, potato wedges

895

MERO EN CHALACA TIBIA DE CONCHAS

Braised grouper fillet, Pacific scallops, onion, lime juice, cilantro, ají limo, yucca

875

ARROZ CON PATO LAMBAYECANO | 🍷

Slow-cooked duck leg, ají amarillo, creamy rice, cilantro, piquillo peppers

1,425

PARGO EN SALSA DE CHIFA

Red snapper, snow peas, bean sprouts, bell pepper, sesame seeds, soy sauce

980

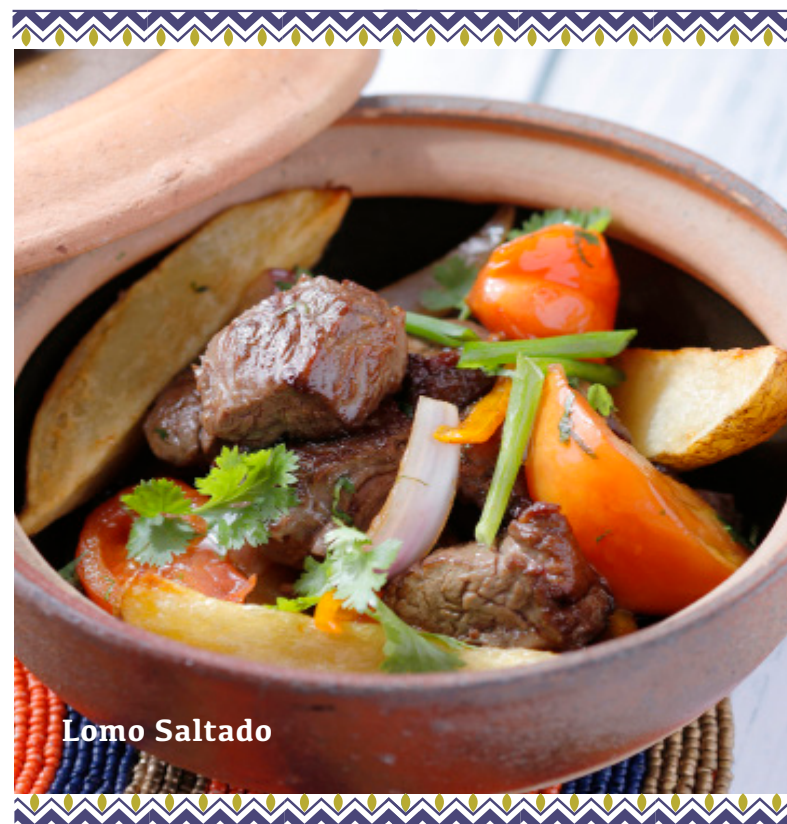
SALMON EN SALSA DE CAMARONES

Grilled Atlantic salmon, tiger prawn, panca chili, chicha de jora, palm heartt

1,250



Canilla de
Cordero



Lomo Saltado



Chef's recommendation



Pork



Nuts



Vegetarian



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Arroz con
Mariscos

	PRICE
ARROZ CON MARISCOS ✖	1,100
Peruvian seafood rice, calamari, octopus, shrimps, scallops, white wine, paprika creole seasoning, Parmesan cheese, coral butter	
CANILLA DE CORDERO	1,350
6-hours slow-cooked lamb shank, cilantro, chicha de jora, ají panca, beans, salsa criolla	
CAMARONES A LA PIEDRA ✖	1,050
Peruvian prawn ceviche stew, coriander, sweet potato tempura	



Coliflor Rostizada
en Salsa de Chupe

Del Horno y Peral

FROM THE OVEN

	PRICE
CHULETÓN DE RES 🍴	5,350
800g inverted sous vide chargrilled prime rib with pepper sauce, and roasted veggies	
POLLO A LA BRASA	950
Inverted sous vide free range chicken with Peruvian cumin-garlic, cilantro, ají panca, roasted baby potatoes, zucchini, eggplant, and pumpkin	
MERO AL HORNO 🍴	3,950
Oven roasted whole grouper, lime, fresh thyme, Chiclayana rice with chopped cilantro, bell pepper, and zarsa criolla	
PASTEL DE CHOCLO 🍴	620
Peruvian corn pie, beef tenderloin, ají panca, quail egg, and zarza criolla	
COLIFLOR ROSTIZADA EN SALSA DE CHUPE 🍴	575
Oven roasted cauliflower, panca chili pepper, queso fresco, cream, garlic flakes, almond flakes	
CHICHARRON DE CALAMAR	650
Crispy calamari chicharrón, chalaquita, leche de tigre, chili sauce, chalaca onions	



Chicharron
de Camarones

	PRICE
JALEA MARINA 🍴	8 2 5
Crispy crusty grouper, mixed seafood, salsa criolla, cancha corn, chili bites	
CHICHARRON DE CAMARONES 🍤	8 2 5
Perol crispy whole prawns, chimichurri, chalaca sauce, ocopa, corn	
CHICHARRON DE CANGREJO	8 2 5
Crispy soft shell crab, Peruvian limo chili, cilantro, pineapple, passion fruit sweet dip, zarza criolla	
YUCAS CROCANTES CON HUANCAINA	4 6 0
Kamoteng kahoy crispy deep-fried yucca, and huancaína sauce	



Postres

DESSERTS

PRICE

MARQUESA DE CHOCOLATE | 🍫
Peruvian 75% chocolate mousse,
dark chocolate balloon, passion fruit sorbet

460

TRES LECHE | 🥞
Soft genoise sponge soaked in three
types of milk, meringue, cheesecake ice cream

400

PICARONES
Homemade Peruvian pumpkin donuts,
raw sugar cane syrup, citrus sorbet

350

TORTA DE CHOCOLATE | 🍫
Peruvian moist chocolate cake,
64% chocolate fudge, purple corn ice cream,
Amazon coffee cream

460

PIE DE LIMON PERUANO
Lime custard, meringue, vanilla crumble,
white chocolate, raspberry sorbet

400



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