

Samba



Pisco Sour

Patrimonio Cultural del Perú

PISCO SOUR DE MARACUYÁ | 550

PISCO SOUR CLASSICO | 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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Bar de Mócteles

NON-ALCOHOLIC

MAGIC LIQUID | 300

Orange, mango, passion fruit, pineapple

VERY BERRY ANGRY | 300

Berries, rosemary, lime, Sechuan

PAKALOLO | 300

Peach, thyme, apricot, chai



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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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Licores y Aguardientes

GIN

		45ml	Bottle
ARC Gin Botanical	Philippines	800	10,000
Aviation	USA	550	6,500
Botanist	Scotland	700	9,000
Citadelle	France	450	5,000
G’Vine Nouaison	France	700	9,000
Hendrick’s	Scotland	650	8,500
JCB	France	1,700	22,500
Mare	Spain	600	8,000
Monkey 47	Germany	800	7,500
Roku	Japan	500	6,000
Sipsmith	England	600	7,000

RUM

		45ml	Bottle
Bacardí 8 yrs	Puerto Rico	450	6,000
Barceló	Dom. Rep.	400	4,500
Diplomático Reserva Exclusiva	Venezuela	600	8,000
Don Papa 7 yrs	Philippines	350	4,000
Don Papa 10 yrs	Philippines	600	8,000
Don Papa Rare Cask	Philippines	1,200	14,000
El Dorado 12 yrs	Guyana	700	9,000
Flor de Caña 12 yrs	Nicaragua	600	8,000
Havana 7 yrs	Cuba	400	6,000
The Kraken Caribbean	Trinidad and Tobago	500	7,000
Matusalem Gran Reserva 15 yrs	Dom. Rep.	800	10,000
Plantation Pineapple	West Indies	500	6,000
Zacapa No. 23	Guatemala	1,000	12,000

TEQUILA

		45ml	Bottle
Clase Azul Reposado	Jalisco	2,200	30,000
Don Julio Blanco	Jalisco	700	9,500
Don Julio Reposado	Jalisco	800	10,000
Don Julio Añejo	Jalisco	850	11,000
Patrón Silver	Jalisco	600	8,000
Patrón Reposado	Jalisco	700	9,000
Patrón Añejo	Jalisco	800	10,000
Volcan Blanco	Jalisco	600	8,000
Volcan Cristalino	Jalisco	900	11,000

MEZCAL

		45ml	Bottle
Clase Azul Durango	Durango		55,000
Derrumbes Durango	Durango	450	5,500
Montelobos Joven Espadín	Oaxaca	550	6,000
Montelobos Tobalà	Puebla	950	12,500

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Licores y Aguardientes

CACHAÇA

		45ml	Bottle
Arma zem Vieira Turmalina	Brazil	600	8,000
Leblon	Brazil	600	8,000
Sagatiba Pura	Brazil	500	7,000

PISCO

		45ml	Bottle
Barsol	Peru	450	6,500
Demonio de Los Andes	Peru	600	8,000
Diaguitas	Chile	400	6,000

VODKA

		45ml	Bottle
Absolut Elyx	Sweden	500	7,000
Belvedere	Poland	500	7,000
Grey Goose	France	500	7,500

BRANDY & EAU DE VIE

		45ml	Bottle
Château de Laubade VSOP	Armagnac	600	8,000
Château de Laubade XO	Armagnac	650	8,500
Hennessy X.O	Cognac	2,000	25,000
Rémy Martin VSOP	Cognac	600	8,000

WHISKY & WHISKEY

		45ml	Bottle
Ardbeg 10 yrs	Islay	700	9,000
Buffalo Trace	USA	450	5,800
Chivas Regal 12 yrs	Blended	400	5,000
Chivas Regal 18 yrs	Blended	600	8,000
Crown Royal	Canada	500	7,000
Glenfiddich 12 yrs	Speyside	600	8,000
Glenfiddich 15 yrs	Speyside	700	9,500
Glenmorangie Original	Highlands	500	7,000
Glenmorangie Signet	Highlands	2,500	30,000
Hakushu Distiller's Reserve	Japan	1,500	19,500
Johnnie Walker Black Label	Blended	400	5,000
Johnnie Walker Blue Label	Blended	2,200	28,000
Kavalan Original	Taiwan	800	12,000
The Macallan 12 yrs	Speyside	1,200	17,000
The Macallan 12 yrs Double Cask	Speyside	1,000	13,000
The Macallan 18 yrs Sherry Cask	Speyside	4,500	60,000
Michter's Rye	USA	750	9,500
Woodford Reserve	USA	800	10,500

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Vino

WHITE WINE

	Glass	Bottle
Château Gantonnet, Sauvignon Semillon Bordeaux, France	500	2,400
Allan Scott, Sauvignon Blanc Malborough, New Zealand	560	3,200
Viña Casablanca Cefiro, Chardonnay Casablanca, Chile	650	3,000
Finca El Origen Reserva, Torrontés Mendoza, Argentina	680	3,200
Kung Fu Girl Riesling Washington, USA		2,500
Mar de Frades, Albariño Galicia, Spain		3,000
Cloudy Bay, Sauvignon Blanc Malborough, New Zealand		4,200

RED WINE

	Glass	Bottle
Valdivieso, Cabernet Sauvignon Central Valley, Chile	580	2,500
Finca El Origen Reserva, Malbec Mendoza, Argentina	680	3,200
Clarendelle, Merlot Blend Bordeaux, France	820	3,900
Mandrarossa, Nero Sicily, Italy		2,800
Finca El Origen Gran Reserva, Malbec Mendoza, Argentina		4,800
Purple Angel, Carménère Colchagua Valley, Chile		18,000

ROSE WINE

	Glass	Bottle
M de Minuty Provence, France	620	2,800
Los Vascos Colchagua Valley, Chile	660	3,200
Whispering Angel Provence, France		3,800

SPARKLING WINE

	Glass	Bottle
Ruggeri, Prosecco Valdobbiadene, Italy	820	3,800
Veuve Clicquot Ponsardin Yellow Label Champagne, France	1,500	6,750
Duval-Leroy Rose Prestige Champagne, France		9,000
Dom Pérignon Vintage Champagne, France		28,000

SWEET WINE

	Glass	Bottle
The Shy Pig South Eastern, Australia	520	2,800
Moscato D’Asti Vajra Asti, Italy	680	3,200

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TIRADITO JAPONES

CEVICHE CARRETILLERO



Ceviches y Tiraditos

PERUVIAN KILAWIN

CEVICHE DE ATÚN AL ROCOTO |

Sustainable yellowfin tuna loin, rocoto leche de tigre, sweet potatoes, corn, red onions

PRICE

760

CEVICHE LIMEÑO |

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

760

TIRADITO JAPONES |

Candied yellowfin tuna, rocoto leche de tigre, togarashi, pickled ginger, edamame

575

CEVICHE DE CONCHAS EN CREMA DE TRUFA

Torched scallops, coconut cream, leche de tigre, truffle cream, sesame seeds

795

CEVICHE CARRETILLERO |

Mixed seafood ceviche, rocoto leche de tigre, onion brunoise, tomatoes, bell pepper, calamari chicharrón, cancha corn

795

CEVICHE DEL HUERTO |

Orchard veggies, toasted cauliflower, artichokes, asparagus, lime, ají limo, olive oil, baby corn

495

CEVICHE DE CAMARONES |

Sustainable tiger prawn tails, leche de tigre de ají amarillo chili, cancha corn, torched corn

775

TIRADITO DE LAPU-LAPU |

Red grouper slices, lime juice, rocoto, passion fruit gel, onions, tomatoes, celery strings

575

BOQUERONES DE ATÚN Y CAMARÓN |

Tuna and prawn rolls, ají amarillo, Japanese mayonnaise, lime, nitro pomelo bits, cilantro sprouts

675



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature



Locally Sourced



Sustainable

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PIQUEO TRES CEVICHES



Piqueos

APPETISERS

PIQUEO TRES CEVICHES |

- ♦ Scallops and shrimp ceviche, ají amarillo cream
- ♦ Mixed seafood, classic leche de tigre
- ♦ Grouper ceviche, rocoto leche de tigre

PRICE

1,495

EMPANADAS DE LOMO |

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

575

OSTRAS DE PUERTO |

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

1,350

YUCAS CROCANES CON HUANCAÍNA |

“Kamoteng kahoy” crispy deep-fried yuca, fontal cheese, Huancaína sauce

475

PASTEL DE CHOCLO

Peruvian corn pie, beef tenderloin, ají panca, quail egg, salsa criolla

650

CAUSA DE CANGREJO

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

675

CAUSA ROLLS |

Tuna tartare, mashed potato causa, avocado cream, cilantro, sesame seed, quail egg

625

PULPO AL OLIVO |

Compressed octopus carpaccio, botija olive cream, celery, smoked paprika pimiento, sago crisp

675

CONCHAS A LA PARMESANA

Charbroiled jumbo scallops, white wine, Parmesan cheese, oregano, butter

975

SANGUCHITOS DEL CALLAO |

Crispy fried lapu-lapu, onion criolla, rocoto mayonnaise, lime juice, potato steamed bun

495

PASTELES DE GALLINA |

Chicken breast, ají amarillo sauce, brisée dough, salsa olivar

475

BOLLITOS DE QUESO |

Queso fresco, feta cheese, fontina cheese, chives, Huancaína sauce

455



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SOPA CRIOLLA DE LOMO



SOPA DE QUINOA



PARIHUELA



ESPUMA DE ZAPALLO



MENESTRON DE LIMA



Sopas

S O U P S

	PRICE
PARIHUELA   	775
Peruvian bouillabaisse, seafood-based broth of fish, shrimps, scallops, crab meat, Peruvian panca pepper, fresh cilantro	
SOPA DE QUINOA 	400
Quinoa veggie soup, fava beans, potatoes, carrots, pumpkin, celery, leeks	
ESPUMA DE ZAPALLO 	380
Creamy pumpkin coconut foam soup, butter croutons, coral droplets, malagueta chili, crab meat, chives	
MENESTRON DE LIMA	725
Prawns, scallops, squid, queso fresco, rigatoni pasta, pesto cream, egg, potato cubes, canario beans	
SOPA CRIOLLA DE LOMO	595
Creole beef tenderloin soup, ají panca, Capelli d'Angelo pasta, tomato concasse, butter fried bread, poached egg	



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ENSALADA DE COSTA ANDINA



SAMBA SALAD



ENSALADA DE CASMA



ANDALUZ SALAD



Ensaladas

SALADS

	PRICE
ANDALUZ SALAD    Frisée, romaine lettuce, Parma ham, pecan nuts, soft boiled egg, crispy almonds, white onions, roasted tomatoes, extra virgin oil, olive cream	590
SAMBA SALAD   Fresh greens, palm heart, artichoke, avocado purée, crispy pecan nuts, Manchego cheese, honey lemon vinaigrette	625
ENSALADA DE COSTA ANDINA  Sesame seed shrimp poppers, quinoa, baby tomatoes, mesclun, Malagos cheese, extra virgin olive oil, lime vinaigrette, sweet balsamic vinegar reduction	675
ENSALADA DE CASMA  Andean potatoes, pecan nuts, soft boiled egg, oven roasted tomatoes, sous vide duck breast, black olives, garden greens, lime chili dressing, Huancaína sauce, Malagos cheese, feta cheese	675



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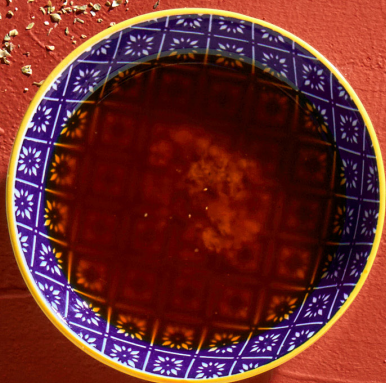
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ANTICUCHO
DE CORAZON



ATÚN EN
CHIMICHURRI



PRAWNS
ANTICUCHO



CHONCHOLI
DE POLLO



ANTICUCHO
DE PULPO



Anticucheria y Parrilla

FROM THE GRILL

	PRICE
ANTICUCHO DE CORAZÓN  Chargrilled beef heart, anticucho sauce, corn, roasted marble potatoes, rocoto carretillero	325
ANTICUCHO DE PULPO   Chargrilled octopus in panca pepper flavours, roasted potatoes, ocopa sauce	475
PRAWNS ANTICUCHO   Grilled prawn skewer in garlic rocoto chimichurri with limo pepper, sautéed potatoes	475
ATÚN EN CHIMICHURRI   Chargrilled yellowfin tuna, garlic, bell peppers, roasted veggies	450
CHONCHOLI DE POLLO Chargrilled free-range chicken, ají amarillo, olive garlic, cumin, Peruvian chili dips	375
CONCHAS AL CARBÓN (2PCS) Chargrilled jumbo scallops, ají amarillo leche de tigre, mini chalaca	925
COLIFLOR GRILLADA   Grilled cauliflower, panca chili pepper, queso fresco crumbles, chimichurri	675
PARRILLA DE CHACRA   Baby corn, zucchini, eringi mushrooms, shallots, panca anticucho sauce, marble potatoes, ají carretillero	550



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CEVICHE DE PATO

Del Fogón

FROM THE STOVE

	PRICE
CANILLA DE CORDERO 6-hour slow cooked lamb shank, cilantro, Chicha de jora, ají panca, beans, salsa criolla, rice	1,550
LOMO SALTADO Stir-fried US prime beef tenderloin, tomatoes, onions, soy sauce, potato wedges, rice	1,050
MERO EN CHALACA TIBIA DE CONCHAS  Braised grouper fillet, Pacific scallops, onions, lime juice, cilantro, ají limo, yuca	975
SECO DE ASADO DE TIRA Slow cooked beef short ribs, cilantro sauce, salsa criolla, tacu-tacu	1,650
CEVICHE DE PATO Sous vide duck breast, lime juice, warm leche de tigre, yuca croquettes	950
FIDEOS DE LA COSTA  Pasta, prawns, scallops, smoked salmon, ají amarillo, Parmesan shavings	1,050
TALLARÍN SALTADO A LA CRIOLLA Wok pasta, beef tenderloin, ají amarillo cream, tomatoes, onions, soy sauce, cilantro	1,050



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CHULETÓN DE RES

Clásicos para Compartir

CLASSIC DISHES FOR SHARING

	PRICE
ARROZ CON MARISCOS  Peruvian seafood rice, calamari, octopus, shrimps, scallops, white wine, paprika creole seasoning, Parmesan cheese, coral butter	1,350
PRAWN QUINOTTO   Quinoa risotto, chargrilled prawns, calamari, Parmesan cheese, arugula, feta cheese	975
JALEON DE MERO   Crispy fried whole grouper, a lo macho sauce, criolla onion salad	4,250
CHULETÓN DE RES  Sous vide and chargrilled 800g prime rib, pepper sauce, roasted veggies	5,350
ARROZ CON PATO LAMBAYEQUE  Slow cooked duck leg, ají amarillo, creamy cilantro rice, fried egg	1,495
POLLO POPULAR Deboned half chicken, ají panca, corn, yuca, chalaca, Huancaína sauce, ocopa sauce	950
PICANHA 400g chargrilled beef rump cap Mb5, chimichurri, french fries	4,550



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CHICHARRÓN DE SAYLLA

Del Perol

FROM THE OVEN

CHICHARRÓN DE CALAMAR |

Crispy calamari chicharrón, chalaquita, leche de tigre, tartar sauce

PRICE

650

CHICHARRÓN DE CANGREJO

Crispy soft-shell crab, Peruvian limo chili, cilantro, passion fruit sweet dip, salsa criolla

825

CHICHARRÓN DE POLLO |

Peruvian marinated chicken, panca chili, crispy double batter, rocoto mayo

550

CHICHARRÓN DE SAYLLA |

Slow cooked and fried pork belly chicharron, fresh onion, mint leaves, crusty potatoes

595

CHICHARRÓN DEL JARDIN |

Crispy crusty veggies, broccoli, cauliflower, artichoke hearts, asparagus, salsa chalaca, lemon dip

495



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PIE DE LIMÓN PERUANO



Postres

DESSERTS

	PRICE
MARQUESA DE CHOCOLATE 	4 6 0
Peruvian chocolate 75% mousse, dark chocolate balloon, passion fruit sorbet	
TRES LECHE 	4 2 5
Soft genoise sponge soaked in three types of milk, meringue, blueberry cheesecake ice cream	
PICARONES	3 5 0
Homemade Peruvian pumpkin donuts, raw cane sugar syrup, warm chocolate sauce, citrus sorbet	
TORTA DE CHOCOLATE 	4 6 0
Peruvian moist chocolate cake, 64% chocolate fudge, purple corn ice cream, amazon coffee cream	
PIE DE LIMÓN PERUANO	4 0 0
Lime custard, meringue, vanilla crumble, white chocolate, raspberry sorbet	
TURRÓN DE DOÑA PEPA 	4 0 0
Anise and toasted sesame Peruvian turrón, strawberry and banana syrup, palm sugar, vanilla ice cream	



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