



TAMOKA

LUNCH MENU

AED 149 - 1 Starter + 1 Main Course

AED 274 - 1 starter + 1 main course + 2h unlimited wine (red, white or rose)

ENTRADAS

BITES

TINGA DE PATO (G, D)

Shredded **duck** buns, chipotle sauce

SAL Y PIMIENTA CALAMARCITOS (G, S)

Crispy salt and pepper **baby squid**, chili, lime

FAINA (D, V)

Chickpea flat bread, roasted onion, pepper jack cheese, oregano

ANTICUCHOS TIERRA Y MAR (S)

Skewed **chicken and scallops**, aji Amarillo sauce

ASADO DE TIRA (G)

Sticky **beef short ribs**, tamarind sauce, chayote shavigs

PUERROS (D, N, G, V)

Charred **leeks**, mole blanco, toasted almonds

PROVOLETA ASADA (G, D, P)

Melted **Provolone cheese**, spiced spread Nduja, toasted corn bread

ENSALADAS

SALADS

POMELO Y REMOLACHA (VG)

Crunchy **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, crispy totilla, spiced yogurt

CEVICHE / CRUDO

RAW

SALMON (G, D)

Salmon, orange sauce, kumquat, cancha corn, chili oil

TOMATE (VG)

Heirloom tomato, pickled eggplant, botija olives, habanero sauce

PULPO AHUMADO (S)

Grilled **octopus**, young onion salad, smoked green aguachile

ATUN (D)

Tuna tacos, spiced sesame mayo

HAMACHI

Yellowtail, cucumber, macha sauce

PRINCIPALES

MAINS

MARISCOS CON ARROZ (S)

Grilled **seafood**, prawns rice, crispy crab, coriander

LANGOSTINOS (S)

Grilled **prawns**, creamy causa, Chicha morada sauce

PARGO ROJO

Pan-fried local **red snapper**, mango salsa, fish chicharron

PANZA DE CERDO (P, N)

Roasted **pork belly**, plums mole, pickled radish, pork chicharron

BERENJENA (D, V)

Baked **eggplant**, burrata, sundried tomato pesto

HUMITA SIN CHALA (VG)

Creamy sweetcorn **quinoa**, plant based sofrito

POLLITO BB Spatchcock corn-fed baby **chicken**, Caribbean curry sauce, burnt lemon

V - Vegetarian, VG - Vegan, A - Contains Alcohol, N - Contains Nuts, G - Gluten, D - Dairy.

Gluten Free items are available upon request.

All prices are in UAE Dirhams and inclusive of 5% VAT, 10% service charge and 7% municipality fee.



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SIDE DISHES ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

GUARNICIONES

SIDES

CHOCLO ASADO (D, V) Charred sweetcorn , sour cream, salted cheese	45
ARROZ (VG) Caribbean style, organic brown rice	45
PLATANO MACHO (VG) Plantain crisps, coriander chutney	45
BRÓCOLI (VG) Grilled tender steam broccoli	45
ZANAHORIAS CARAMELIZADAS (VG) Spiced sugar cane roasted heritage carrots	45
PAPAS FRITAS (G, VG) Potato fries , Tamoka rub, spiced tomato sauce	45
HOJAS VERDES (VG) Green leaves salad from our vertical farm	45

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