

Starters

Traditional Guacamole **v**

Mexican mashed avocado freshly combined with lime & classic ingredients

Ceviche Citrico **s. r (+AED 35)** 🍷

Halibut, Orange, yuzu & tamarind dressing, cucumber chalaca, purple potato chips

Ceviche Classico **s. r (+AED 30)** 🍷

Sea bass, red onion, leche de tigre, chulpe corn, banana chips, sweet potato

Brazilian Cheese Bread **d. v**

Tapioca cheese bread with honey butter

Crispy Calamari **g. s**

Aji amarillo marination, lemon grass, tartare sauce, spicy sauce

Tamal Empanadas **g. d** 🍷

Homemade pastry, paprika, pumpkin, beef, corn torilla powder & chilli flakes

Flautas **d. g. s**

Roasted pulled chicken, aguacate sauce, monterrey jack sour cream, cajun

Sante Ria Wings **g. d**

All with coleslaw curdo & grilled lime,

Choose a sauce:

Aji amarillo & guajillo

Brazilian homemade BBQ with farofa

Ensaladas

Ensalada Tropical **d. e. v**

Cantaloupe, mango & cucumber, yogurt sauce, lucuma, coriander vinaigrette, pumpkin crackers

Solterito Nikkei **g. d. v**

Trio quinoa, edamame, grilled corn, togarashi, coriander vinaigrette, goat cheese mousse

d - dairy **n** - nuts **s** - seafood **g** - gluten
v - vegetarian **vg** - vegan **r** - ready to eat raw

Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food related illness.

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly.

Mains

Mexican Beef Tacos **g. d**

Beef, chipotle sauce, avocado sauce, tomato, flour tortilla, mango pico de gallo

Tacos Chicken A la Brasa **g. d**

Aji Amarillo, Aji pollero, cabbage pickles with miso

Lomo Saltado **g. s (+AED 45)**

Beef tenderloin cubes, soy sauce, oyster sauce, onion, coriander, garlic rice, sunny-side-up egg

Jamaican Jerk Chicken **g. d (+AED 45)**

Roasted chicken, jerk seasoning, Caribbean macaroni pie, fried plantain, cabbage

Tacu Tacu **vg**

Traditional Peruvian corn purée, sautéed vegetables, sweet chili sauce

Arroz Con Pollo Cubano

Tomato and bell pepper char roasted sauce, asparagus, green peas, Jospers grilled chicken leg & thigh

Fish Jalea **d. e. g. s (+AED 95)**

Whole fried sea bass, parihuela sauce, cassava, red chili, coriander, tomato

Arroz Con Mariscos **s. d. g**

Rice with crustacean bisque, octopus, scallops, calamari, shrimps, and sea bass

Braised Lamb Shank **d. g (+AED 55)**

Lamb shank, adobo sauce, potato cream

Papi Sudado **s**

Seabream and shrimps' Peruvian style, Katsuobushi, Tangerine

Jospers Charcoal Grilled

Ribeye Steak **g (+AED 95)**

Australian grain fed angus rib eye 350g, chimichurri sauce, picante salsa, adobo sauce

Desserts

Lucuma Cheesecake **d. g**

Peruvian fruit, baked cheesecake, alfajores cookies

Fresh Fruit Salad **v. d**

Honey yoghurt & passion fruit

Orale Churros **d. g**

Thick, crunchy, fresh & warm churros rolled in cinnamon sugar, dulce de leche & 78% dark chocolate ganache