



T A M O K A

*Hola, welcome to Tamoka!*

This menu is carefully created to offer dishes that embrace both 'Fire and Ice', reminiscent of the flavors, freshness and zestiness of Latin American and Caribbean cuisine.

I am passionate about my culture, where the preparation and sharing of food is an integral part to my daily life.  
It binds us together.

I encourage you to enjoy the hospitality of Tamoka. Share a plate or two, try something new and join in the enthusiasm of the culinary crew for a truly unique and extraordinary gastronomic experience.  
Buen provecho – enjoy

Ze Sergio Hernandez Ruiz  
Chef de Cuisine



## TAMOKA

### ✧ ENTRADAS ✧ BITES

|                                                                                                                                                                                    |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
|  <b>TINGA DE PATO (G, D, E, S, MD)</b><br>Shredded <b>duck</b> buns, chipotle & black garlic mayo | 75 |
| <b>SAL Y PIMIENTA CALAMARCITOS (C, G, M, E, MD, F)</b><br>Crispy salt and pepper baby <b>squid</b> , chili, lime                                                                   | 75 |
| <b>FAINA (D, V)</b><br><b>Chickpeas</b> flat bread, roasted onion, pepper jack cheese, oregano<br>(Vegan option available)                                                         | 70 |
| <b>EMPANADA DE VERDE (D)</b><br><b>Green plantain</b> empanada, seasoned beef sofrito, tomatillo mermelada                                                                         | 50 |
| <b>ANTICUCHOS DE RES (G, MD)</b><br>Skewed <b>beef</b> tenderloin, herbs, crispy onion                                                                                             | 90 |
| <b>HOGAO DE PULPO Y CHORIZO (M, CR, E, MD, F)</b><br>Charred octopus, Colombian <b>hogao sauce</b> , beef chorizo, crab meat, green salsa macha                                    | 75 |
| <b>ASADO DE TIRA (G, F)</b><br>Sticky <b>beef short ribs</b> , tamarind sauce, chayote salad                                                                                       | 90 |
| <b>CANGREJO REAL (CR, E, MD)</b><br><b>King crab</b> legs, baby gems, salsa gulf                                                                                                   | 95 |
| <b>PUERROS (V, N, S, D, G, LS)</b><br>Charred <b>leeks</b> , mole blanco, toasted almonds                                                                                          | 70 |
|  <b>PROVOLETA ASADA (G, D, P)</b><br>Melted <b>Provolone Cheese</b> , Nduja, corn bread         | 85 |

### ✧ ENSALADAS ✧ SALADS

|                                                                                                                                                                                                                                           |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>POMELO Y REMOLACHA (VG)</b><br>Crunchy <b>beetroot</b> , carrot, pomelo, alfalfa, roasted seeds                                                                                                                                        | 80 |
| <b>ENSALADA ANDINA (V, D, SU, LS)</b><br>Crunchy kale, homegrown leafs, charred, broccolini, creamy spiced sauce, corn, crispy chickpeas, corn-fed <b>chicken breast</b><br>(Vegan option available)                                      | 95 |
| <b>PALTA Y QUINOA (VG)</b><br>Red <b>quinoa</b> , grilled <b>avocado</b> , black beans, purple potato                                                                                                                                     | 80 |
|  <b>DE LA HUERTA (D, F, SU, LS)</b><br>Dry-aged seared <b>tuna</b> , homegrown leafs, edamame, crispy tortilla, spiced yogurt (Vegan option available) | 95 |

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### ÷CEVICHE / CRUDO÷ RAW

|                                                                                                                                                              |    |                                                                                                                 |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------------------------------------|----|
|  <b>SALMON (F)</b><br>Salmon, orange sauce, kumquat, cancha corn, chili oil | 75 | <b>CHICHA MORADA (F)</b><br>Seabass, glazed sweet potato, chalaquita, <b>chicha morada</b> sauce                | 85 |
| <b>CARRETILLERO (F, CR, M)</b><br>Mix seafood ceviche, crunchy cancha corn, aji amarillo leche de tigre, crispy cuttlefish                                   | 95 | <b>ATUN (F, S, E, MD)</b><br>Tuna tacos, spiced sesame mayo                                                     | 75 |
| <b>CAMARON (CR)</b><br>Prawn, carrot aguachile, cucumber, avocado                                                                                            | 85 | <div><b>DEGUSTACION DE CEVICHES</b> 220<br/>Your choice of three signature ceviches</div>                       |    |
| <b>TOMATE (VG, SU, LS)</b><br>Heirloom tomato, pickled eggplant, botija olives, habanero sauce                                                               | 70 |                                                                                                                 |    |
|  <b>VUELVE A LA VIDA (F, CR, M)</b><br>Seafood ceviche, spicy tomato juice  | 95 | <b>OSTRAS (M, MD)</b> Piece 40 Half dozen 210<br>Guillardeau oysters, bruja vinaigrette, mustard seeds dressing |    |
| <b>PULPO AHUMADO (M)</b><br>Grilled octopus, young onion salad, smoked green aguachile                                                                       | 85 | <b>EDICION LIMITADA</b><br>Limited edition daily ceviche                                                        | 90 |

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✦ PARRILLA/HORNO ✦  
GRILL/OVEN

|                                                                                                                                                   |     |                                                                                                                                                                                                    |         |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>POLLITO BB (MD)</b><br>Spatchcock corn-fed baby <b>chicken</b> , aji de polleria, burnt lemon                                                  | 155 | <b>LANGOSTA (CR, D, A)</b><br>Whole <b>lobster</b> , seasonal leaves, rum butter                                                                                                                   | 365     |
| <b>MILANESA (G, D, P, E, MD)</b><br>Breaded corn-fed <b>chicken breast</b> , melted cheese, ham, grilled palm heart, chipotle & black garlic mayo | 155 | <b>DORADA ZARANDEADO (F, C)</b><br>Butterflied <b>sea bream</b> , zarandeado adobo style, sea asparagus salad                                                                                      | 180     |
| <b>COSTILLAR DE CORDERO (D)</b><br>4 ribs <b>rack of lamb</b> , charred salsa verde                                                               | 255 |  <b>CACHETE DE RES (P, C)</b><br>Slow cooked organic lentils, <b>beef cheek</b> , chorizo, pancetta, pork belly | 190/390 |
| <b>OJO DE BIFE (D) 350GR</b><br>Dry aged <b>rib eye</b> , chimichurri sauce                                                                       | 315 | <b>LUBINA (F, CR)</b><br>To share between two people<br>Whole grilled or baked <b>sea bass</b> in banana leaf, brown shrimp salsa                                                                  | 450     |
| <b>BIFE ANGOSTO (D) 350GR</b><br>Dry aged <b>sirloin</b> , huancaína sauce                                                                        | 315 |                                                                                                                                                                                                    |         |
| <b>FILETE DE LOMO (D, A) 220GR</b><br>Dry aged <b>tenderloin</b> , tamoka sauce                                                                   | 295 |                                                                                                                                                                                                    |         |

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### PRINCIPALES MAINS

|                                                                                                             |     |
|-------------------------------------------------------------------------------------------------------------|-----|
| <b>MARISCOS CON ARROZ (F, CR, M)</b>                                                                        | 170 |
| Grilled <b>seafood</b> , prawns rice, crispy crab, coriander                                                |     |
| <b>LANGOSTINOS ENCOCAO'S (CR)</b>                                                                           | 175 |
| Grilled <b>prawns</b> , creamy coconut sauce with aji amarillo, grilled corn, sweet plantain                |     |
|  <b>PARGO ROJO (F, LS)</b> | 165 |
| Pan-fried local <b>red snapper</b> , mango salsa, fish chicharron                                           |     |
| <b>BERENJENA (G, V, D, LS)</b>                                                                              | 135 |
| Roasted eggplant, burrata, sundried tomato pesto                                                            |     |
| <b>PANZA DE CERDO (P, N)</b>                                                                                | 165 |
| Roasted <b>pork belly</b> , pistachio mole, pickled salad, pork chicharron                                  |     |
| <b>COLIFLOR ROSTIZADA (N, PN, VG, SY, LS)</b>                                                               | 125 |
| Roasted <b>cauliflower</b> , peanut mole, walnut chimichurri, crunchy chickpeas                             |     |
| <b>HUMITA SIN CHALA (VG)</b>                                                                                | 135 |
| Creamy sweetcorn <b>quinoa</b> , plant based latin sofrito                                                  |     |
| <b>LOMO SALTADO (G)</b>                                                                                     | 290 |
| Sautéed <b>beef tenderloin</b> , choclo rice, potato, heirloom tomato                                       |     |

### GUARNICIONES SIDES

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>CHOCLO ASADO (D, C)</b>                                       | 45 |
| Charred <b>sweetcorn</b> , sour cream, salted cheese             |    |
| <b>ARROZ AL COCO (VG)</b>                                        | 45 |
| Guayaquil style, organic rice, <b>coconut</b>                    |    |
| <b>PLATANO MACHO (VG)</b>                                        | 45 |
| <b>Plantain</b> crisps, coriander chutney                        |    |
| <b>PAPAS A LA HUANCAINA (E, D)</b>                               | 45 |
| Mix native Peruvian <b>potatoes</b> , quail egg, huancaína sauce |    |
| <b>BROCOLI (VG)</b>                                              | 45 |
| Grilled tender steam <b>broccoli</b>                             |    |
| <b>ZANAHORIAS CARAMELIZADAS (VG)</b>                             | 45 |
| Spiced sugar cane roasted heritage <b>carrots</b>                |    |
| <b>PAPAS FRITAS (VG)</b>                                         | 45 |
| <b>Potato fries</b> , tamoka rub, spiced tomato sauce            |    |
| <b>HOJAS VERDES (VG, SU, LS)</b>                                 | 45 |
| <b>Green leaves</b> salad from our vertical farm                 |    |

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