



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

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TAMOKA

✧ ENTRADAS ✧ BITES

 **TINGA DE POLLO (G, D, E, MD) 75**
Shredded **corn-fed chicken** breast buns,
creamy aji de gallina sauce, chipotle mayo

SAL Y PIMIENTA CALAMARCITOS (C, G, M, E, MD, F) 80
Crispy salt and pepper **baby squid**, chili, lime

 **CACHAPA CON CERDO (D, V, P) 75**
Venezuelan **sweet corn** pancake, prosciutto, pepper jack cheese

EMPANADA DE VERDE (D) 55
Green plantain empanada, beef sofrito, tomato marmalade

ANTICUCHOS DE RES (G, MD, SY) 95
Skewed **beef tenderloin**, herbs, crispy onion

HOGAO DE PULPO Y CHORIZO (M, CR, E, MD, F, SP) 75
Charred **octopus**, Colombian hogao sauce, beef chorizo,
crab meat, green salsa macha

ASADO DE TIRA (G, F) 95
Sticky **beef short ribs**, tamarind sauce, chayote salad

CANGREJO REAL (CR, E, MD) 100
King **crab** legs, baby gems, salsa gulf

PUERROS (V, N, S, D, G, LS, PN) 75
Fire-charred **leeks**, mole blanco, salsa seca,
goat cheese gel, crispy tortilla

 **PROVOLETA ASADA (G, D, P) 90**
Melted **Provolone cheese**, nduja, corn bread

✧ ENSALADAS ✧ SALADS

CORAZONES DE LECHUGA(V, D, SP, G, N) 80
Baby gem lettuce, raspberry vinaigrette, coriander greek yogurt,
salsa macha dust, crispy onion, parmesan cheese

ENSALADA ANDINA (D, SU, LS) 95
Crunchy **kale**, homegrown leaves, charred broccolini,
creamy spiced sauce, charred corn, crispy chickpeas,
orange dressing, **corn-fed chicken** breast

PALTA Y QUINOA (VG, SP) 80
Red **quinoa**, grilled avocado, black beans, purple potato

 **DE LA HUERTA(F, SU, LS, S) 95**
Dry-aged **seared tuna**, homegrown leaves, mango dressing,
crispy onion, preserved peach, avocado

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÷ CEVICHE / CRUDO ÷ RAW

SALMON (F) 80

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

CARRETILLERO (F, CR, M, C, G) 95

Mixed **seafood** ceviche, crunchy cancha corn,
ají amarillo leche de tigre, crispy cuttlefish

TOSTADA DE ATÚN (F, S, MD, E, SP) 85

Yellow fin tuna, crispy tostada base, smoked black beans purée,
crushed avocado, pickled red onion

MARACUYA (F, CR, C) 95

Cured **sea bass**, shrimp, passion fruit leche de tigre,
cherry tomato, red onion, cucumber

TOMATE (VG, SP) 70

Heirloom tomato, pickled eggplant, botija olives, habanero sauce

VUELVE A LA VIDA (F, CR, M, C) 105

Seafood ceviche, spicy tomato juice

PULPO AHUMADO (M) 95

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

CHICHA MORADA (F, C) 85

Sea bass, glazed sweet potato, chalaquita, chicha morada sauce

SALMON TACOS (F, E, MD) 75

Salmon tacos, avocado mousse, rocoto mayo, salmon roe, chives

DEGUSTACIÓN DE CEVICHES 285

Your choice of three signature ceviches

OSTRAS (M, MD, SP) Piece 55 | Half dozen 300

Guillardeau oysters, bruja vinaigrette, mustard seeds dressing

EDICIÓN LIMITADA 90

Limited edition daily ceviche

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÷ PARRILLA/HORNO ÷
GRILL/OVEN

POLLITO BB (SP) 155

Spatchcock corn-fed **baby chicken**, truffle chimichurri

MILANESA (G, D, P, E, MD) 165

Breaded corn-fed **chicken** breast, melted cheese, ham, grilled palm heart, chipotle mayo

COSTILLAR DE CORDERO (D) 260

4-rib rack of **lamb**, charred salsa verde

OJO DE BIFE (D) 320GR 315

Dry aged **rib eye**, chimichurri sauce

BIFE ANGOSTO (D) 280GR 285

Dry aged **sirloin**, smoky criolla sauce

FILETE DE LOMO (D, A) 220GR 310

Dry aged **tenderloin**, Tamoka sauce

LANGOSTA (CR, D, A) 420

Whole **lobster**, seasonal leaves, rum butter

DORADA ZARANDEADO (F, C) 195

Butterflied **sea bream**, zarandeado adobo style, sea asparagus salad



CACHETE DE RES (P, C) 190/390

Slow cooked organic lentils, beef cheek, chorizo, pancetta, **pork belly**

LUBINA (F, CR) 475

To share between two people

Whole grilled or baked **sea bass** in banana leaf, brown shrimp salsa



TOMAHAWK 1150

Wagyu beef tomahawk marble score 6/7, 1.3 kg Westholme, Australia

Inclusive of:

- Crispy plantain or french fries, caramelized carrots, green salad
 - Rum butter, chili butter
 - Tamoka's sauce selection

Edición limitada, limited availability

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PRINCIPALES MAINS

MARISCOS CON ARROZ (F, CR, M) 195

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

LANGOSTINOS ENCOCAO'S (CR) 175

Grilled **prawns**, creamy coconut sauce with aji amarillo, grilled corn, sweet plantain

PARGO ROJO (F, LS) 170

Pan-fried local **red snapper**, escabeche sauce, pineapple and banana salsa criolla, fish chicharrón

BERENJENA (V, D, G, LS, SY) 145

Crispy **eggplant**, creamy burrata, charred eggplant purée, heirloom tomato

PANZA DE CERDO (P, N) 170

Roasted **pork belly**, pistachio mole, pickled salad, pork chicharron

COLIFLOR ROSTIZADA (N, PN, VG, SY) 125

Roasted **cauliflower**, peanut mole, walnut chimichurri, crunchy chickpeas

HUMITA SIN CHALA (VG) 135

Creamy sweetcorn **quinoa**, plant based Latin sofrito

GUARNICIONES SIDES

COSTILLAS DE MAÍZ (E, MD) 55

Corn ribs, tamoka sauce, lemon juice

ARROZ AL COCO (VG) 55

Guayaquil style, **organic rice**, coconut

PLÁTANO MACHO (VG) 55

Plantain crisps, coriander chutney

BRÓCOLI (VG) 55

Grilled tender **steam broccolini**

ZANAHORIAS CARMELIZADAS (VG) 55

Spiced sugar cane, roasted heritage **carrots**

PAPAS FRITAS (VG) 55

Potato fries, tamoka rub, spiced tomato sauce

HOJAS VERDES (VG, SU, LS) 45

Green leaves salad from our vertical farm

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÷ POSTRES ÷
DESSERTS

PLÁTANO Y CHOCOLATE (D, E, V) 60

Fluffy **chocolate sponge**, banana sabayon cream, roasted banana & chocolate ice cream, olive oil



TORTA DE RON (G, D, A, V, E) 55

Caribbean **rum cake**, caramelized banana

TIRADITO DE PIÑA (VG) 50

Pineapple carpaccio, kiwi, passion fruit, coconut sorbet



DON PEDRO (G, D, N, A, V, E) 55

Rum ice cream, candied walnuts, chocolate fudge sauce

TRES LECHES DE ELOTE (G, D, E, V) 65

Soaked sponge corn cake, silky **tres leches** infused with corn milk, sweet corn ice cream, corn tuile

BUÑUELO DE VIENTO (G, D, V, E) 60

Buñuelo fritter, salted dark chocolate, preserved cherries, peach gel, cinnamon ice cream, vanilla diplomat cream

FRUTAS TROPICALES (VG) 75

Selection of seasonal tropical **fruits**, chamoy sauce

HELADO Y SORBET (D, V, VG, E) Scoop 35

Daily selection of **ice cream and sorbet**

ÁRBOL DE POSTRES (G, D, A, V, E, VG) 210

(To share between three to four people)
Chef's selection of our 4 signature desserts



ALFAJORES DE MAICENA (D, G, V) 55

6 **alfajores** biscuits
(For now or for home)

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