



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



TINGA DE PATO (G, D, E, S, MD) 75

Shredded **duck** buns, chipotle & black garlic mayo

SAL Y PIMIENTA CALAMARCITOS (C, G, M, E, MD, F) 75

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

FAINA (D, V) 70

Chickpeas flat bread, roasted onion, pepper jack cheese, oregano
(Vegan option available)

EMPANADA DE VERDE (D) 50

Green plantain empanada, seasoned beef sofrito, tomatillo
mermelada

ANTICUCHOS DE RES (G, MD) 90

Skewed **beef** tenderloin, herbs, crispy onion

HOGAO DE PULPO Y CHORIZO (M, CR, E, MD, F) 75

Charred octopus, Colombian **hogao sauce**, beef chorizo, crab meat,
green salsa macha

ASADO DE TIRA (G, F) 90

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

CANGREJO REAL (CR, E, MD) 95

King crab legs, baby gems, salsa gulf

PUERROS (V, N, S, D, G, LS) 65

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



PROVOLETA ASADA (G, D, P) 85

Melted **Provolone Cheese**, Nduja, corn bread

✧ ENSALADAS ✧ SALADS

POMELO Y REMOLACHA (VG) 80

Crunchy **beetroot**, carrot, pomelo, alfalfa, roasted seeds

ENSALADA ANDINA (V, D, SU, LS) 95

Crunchy kale, homegrown leafs, charred, broccolini, creamy spiced
sauce, corn, crispy chickpeas, corn-fed **chicken breast**
(Vegan option available)

PALTA Y QUINOA (VG) 80

Red **quinoa**, grilled **avocado**, black beans, purple potato



DE LA HUERTA (D, F, SU, LS) 95

Dry-aged seared **tuna**, homegrown leafs, edamame, crispy tortilla,
spiced yogurt (Vegan option available)

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÷CEVICHE / CRUDO÷ RAW



SALMON (F) 75

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

CARRETILLERO (F, CR, M) 95

Mix seafood ceviche, crunchy cancha corn, aji amarillo leche de tigre, crispy cuttlefish

CAMARON (CR) 85

Prawn, carrot aguachile, cucumber, avocado

TOMATE (VG, SU, LS) 65

Heirloom tomato, pickled eggplant, botija olives, habanero sauce



VUELVE A LA VIDA (F, CR, M) 95

Seafood ceviche, spicy tomato juice

PULPO AHUMADO (M) 85

Grilled octopus, young onion salad, smoked green aguachile

CHICHA MORADA (F) 85

Seabass, glazed sweet potato, chalaquita, **chicha morada** sauce

ATUN (F, S, E, MD) 75

Tuna tacos, spiced sesame mayo

DEGUSTACION DE CEVICHES 220

Your choice of three signature ceviches

OSTRAS (M, MD) Piece 40 / Half dozen 210

Guillardeau oysters, bruja vinaigrette, mustard seeds dressing

EDICION LIMITADA 90

Limited edition daily ceviche

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÷ PARRILLA/HORNO ÷
GRILL/OVEN

POLLITO BB (MD) 155

Spatchcock corn-fed baby **chicken**, aji de polleria, burnt lemon

MILANESA (G, D, P, E, MD) 150

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

COSTILLAR DE CORDERO (D) 255

4 ribs **rack of lamb**, charred salsa verde

OJO DE BIFE (D) 350GR 315

Dry aged **rib eye**, chimichurri sauce

BIFE ANGOSTO (D) 350GR 315

Dry aged **sirloin**, huancaína sauce

FILETE DE LOMO (D, A) 220GR 295

Dry aged **tenderloin**, tamoka sauce

LANGOSTA (CR, D, A) 350

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

DORADA ZARANDEADO (F, C) 180

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) 420

To share between two people

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

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PRINCIPALES MAINS

MARISCOS CON ARROZ (F, CR, M) 170

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

LANGOSTINOS EN COCAO'S (CR) 170

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

PARGO ROJO (F, LS) 165

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

BERENJENA (G, V, D, LS) 135

Roasted eggplant, burrata, sundried tomato pesto

PANZA DE CERDO (P, N) 160

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

COLIFLOR ROSTIZADA (N, PN, VG, SY, LS) 120

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

HUMITA SIN CHALA (VG) 135

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

LOMO SALTADO (G) 290

Sautéed **beef tenderloin**, choclo rice, potato, heirloom tomato

GUARNICIONES SIDES

CHOCLO ASADO (D, C) 45

Charred **sweetcorn**, sour cream, salted cheese

ARROZ AL COCO (VG) 45

Guayaquil style, organic rice, **coconut**

PLATANO MACHO (VG) 45

Plantain crisps, coriander chutney

PAPAS A LA HUANCANA (E, D) 45

Mix native Peruvian **potatoes**, quail egg, huancaina sauce

BROCOLI (VG) 45

Grilled tender steam **broccoli**

ZANAHORIAS CARAMELIZADAS (VG) 45

Spiced sugar cane roasted heritage **carrots**

PAPAS FRITAS (VG) 45

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

FLAN (D, E, V) 45

Antillean **flan**, Dulce de leche

TORTA DE RON (G, D, A, V, E) 45

Caribbean **rum cake**, caramelized banana

TIRADITO DE PINA (VG) 45

Pineapple carpaccio, kiwi, passion fruit, coconut sorbet

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

Rum ice cream, candied walnuts, chocolate fudge sauce

TRES LECHES DE ELOTE (G, D, V, E, SU, LS) 60

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

BUÑUELO DE VIENTO (G, D, V, E) 50

Buñuelo fritter, passion fruit custard, candied plump, peach, Lúcumá ice cream

FRUTAS TROPICALES (VG, SU, LS) 65

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

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

Daily selection of **Ice cream and sorbet**

ARBOL DE POSTRES (G, D, A, V, VG, E) 185

(To share between three to four people)

Chef's selection of our 4 signature desserts

ALFAJORES DE MAICENA (D, G, V) 40

6 **alfajores** biscuit

(For now or for home)

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