

DESSERT MENU

COCONUT TAPIOCA PANNA COTTA ^{S, VG, SP} 55
mango salsa and sorbet, soursop

BURNT CHEESECAKE ^{D, G, E, S, V, SP} 62
caramelized cancha, cancha tuille, vanilla crème fraîche

MANJARI CHOCOLATE FONDANT ^{D, E, V, N, SP} 65
hazelnut ice cream

JAPANESE STONE ^{D, G, E, S, N, SP} 62
mascarpone mousse, yuzu, cherry, almond financier,
chocolate ganache

JAPANESE DOUGHNUT ANDAGI ^{D, G, E, SM, S, V, SP} 68
black sesame ice cream, raspberry and mango purée

PINEAPPLE ^{D, E, S, V, SP} 69
caramelized baby pineapple, coconut crème brûlée and sorbet

SELECTION OF MOCHI ICE CREAM ^{D, E, S, V, N, SP} 63
3 flavour assortment

SAMBA POPS / 3 per order ^{D, V, SP} 48
chicha morada sorbet, crispy raspberry, white chocolate, lime

FRUIT PLATTER ^{VG, SP} 60

ICE CREAM ^{D, E, S, V, SP} AND SORBET SELECTION ^{S, VG, SP} 25
(PER SCOOP)
black sesame, mango, coconut, lemon, lychee, green tea

SAMBA DESSERT PLATTER ^{D, G, E, S, V, N, SP} 135 / 375

Vivo

BUSINESS LUNCH

TWO COURSES | AED 169 PER PERSON
TWO COURSES AND A DRINK | AED 219 PER PERSON

MISO SOUP ^{S, F, SP}
tofu, nameko gold mushroom

STARTERS
(a choice of two)

GUACAMOLE ^{S, VG, SP}
avocado, aji amarillo, onion, crispy corn tortilla

GREEN BEAN TEMPURA ^{S, G, E, V, SP}
black truffle aioli

PERUVIAN CORN SALAD ^{S, VG, SP}
grilled corn, sweet onions, red chili, avocado

PRAWN GYOZA ^{S, G, SH, SP}
tiger prawn, crab meat, chili ponzu

CRISPY CASSAVA ^{S, D, V, SP}
molho a campanha, parsley, coriander, sour cream

SALMON TIRADITO ^{S, G, F, SP}
orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado

CRISPY TOFU TAQUITOS ^{S, SM, VG, SP}
spicy ginger soya, corn tortilla, sesame

CHICKEN TAQUITOS ^{S, G, F, SH, SP}
aji panca, garlic, charred pineapple salsa, avocado

SALMON SEVICHE ^{S, G, SM, C, F, SP}
aji amarillo, passion fruit, crispy salmon skin

SEA BREAM SEVICHE ^{S, G, F, SP}
green chilli, coriander, cancha corn, panca oil

BAHIA SAMBA ROLL ^{S, G, SM, F, SH, E, SP}
tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca

AMAZONIA ^{S, G, SM, VG, SP}
piquillo pepper, palm heart leche de tigre

ASEVICHADO SAMBA ROLL ^{S, F, SP}
tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre

ANGUS BEEF TENDERLOIN ANTICUCHO ^{S, SP}
aji panca

EGGPLANT ANTICUCHO ^{S, SM, VG, SP}
white miso, crispy rice

CHILEAN SEABASS ANTICUCHO ^{S, F, SP}
white miso and chives

Allergen Disclaimer

While we take every care in preparing your food, please be aware that our kitchens handle ingredients that may contain or come into contact with common allergens, including but not limited to nuts, gluten, dairy, eggs, soy, and shellfish. Despite our best efforts, we cannot guarantee the complete absence of allergens in any of our dishes. By dining with us, you acknowledge and accept this risk. The restaurant shall not be held liable for any allergic reactions or related health issues that may occur as a result of consuming our food. If you have a serious allergy or specific dietary requirement, please inform our staff prior to ordering.

MAIN COURSE
(a choice of one)

CAZUELA TINTA RICE ^{S, D, C, F, SH, SP}
shrimp, squid, black cod, squid ink, aji amarillo sauce

TIGER PRAWN ^{D, G, SH, SP}
seaweed butter, lime, chives, chimichurri or plain rice

VEGETABLE MOQUECA MISTA ^{S, VG, SP}
okra, tomato, onion, eggplant, choclo with coconut milk, dendê oil and chimichurri or plain rice

CRISPY MUSHROOM RICE ^{S, G, SM, E, V, SP}
assorted Japanese mushroom, ginger garlic soy

BLACK COD ^{S, SM, F, SP}
white miso, shichimi, chimichurri or plain rice

AUSTRALIAN ANGUS TENDERLOIN ^{S, SM, SP}
spicy soy, foie gras, chives, 100g, chimichurri or plain rice
(Add fresh truffle, AED 70 supplement)

SAMBA CHIRASHI SUSHI ^{S, G, SM, F, E, SP}
avocado, 3 kinds of fish, salmon roe, japanese egg omelette

CHEF'S MORIAWASE
VEGETABLE SAMBA NIGIRI SUSHI / MAKI ^{S, G, VG, SP}
4 kinds of vegetable nigiri sushi and samba vegetable futomaki

CHEF'S MORIAWASE
SAMBA NIGIRI SUSHI / MAKI ^{S, G, SM, F, SH, E, SP}
4 kinds of nigiri sushi and samba futomaki

BEVERAGE MENU
(a choice of one drink)

WHITE WINE

RED WINE

AMAZONIAN SPRITZ
guarana-infused aperol and artisanal yerba mate tonic topped with sparkling wine

SAMBA MARGARITA
reposado tequila, agave, lime, samba salt

COCONUT & PANDAN
cachaça, coconut, pandan, lime

S - soy | D - dairy | G - gluten | SM - sesame | N - nut | C - Celery | F - fish | SH - shellfish | E - egg
V - vegetarian | VG - vegan | MT - mustard | L - lupin bean | SP - sulphites
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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