



CEVICHE Y TIRADITOS PERUVIAN KILAWIN

CEVICHE DE ATUN AL ROCOTO | 680

Sustainable yellow fin tuna, rocoto leche de tigre, sweet potato, corn, red onions

CEVICHE DE MERO ROJO A LA SALSA DE AJI AMARILLO | 680

Red grouper, ají amarillo leche de tigre, camote purée, cancha corn

CEVICHE LIMEÑO | 680

Grouper, shrimp, octopus, scallops, calamari, leche de tigre, red onion, coriander sprouts, cancha corn

CEVICHE DE CONCHAS EN CREMA DE COCO | 750

Torched scallops, coconut cream, leche de tigre, truffle oil, sesame seeds

CEVICHE JALAPEÑO | 680

Scallops, prawns, jalapeño chili, leche de tigre, tomato, cucumber, extra virgin olive oil, sweet camote strings, cancha corn

PIQUEOS APPETIZERS

PIQUEO TRES CECIVICHES | 1,350

Scallops, shrimp ceviche, ají amarillo cream / Mixed seafood with classic leche de tigre / Grouper ceviche in rocoto leche de tigre

EMPANADAS DE LOMO | 495

Stuffed puff pastry with braised US prime beef tenderloin, rocoto chimichurri salsa

CAUSA DE CANGREJO | 620

Jumbo lump crab meat, Andean potato, ají amarillo, rocoto – togarashi cream, Kalamata sauce, quail egg

OSTRAS DE SAMBA | 1,350

“A la chalaca” or “A la parmesana” - fresh legris oyster with your favorite sauce raw or torched

SOPAS SOUPS

PARIHUELA | 640

Peruvian bouillabaisse, an exquisite seafood based broth soup, fish, shrimp, scallop, crab meat, Peruvian panca pepper and fresh cilantro

MOQUECA DE CAMARON | 580

Grouper fillet, shrimp soup, coconut milk, olive oil, malagueta chili pepper with cilantro perfume

SOPA DE QUINOA | 400

Quinoa veggie soup, fava beans, potato, ají amarillo, carrots, pumpkin, celery, leeks

ENSALADAS SALADS

SAMBA SALAD | 620

Fresh greens, palm heart, artichoke, avocado purée, crispy pecan nuts, Manchego cheese, honey lemon vinaigrette

ENSALADA DE CAMARON Y QUINOA | 675

Quinoa, baby tomato, baby arugula, Malagos cheese, sesame seed shrimp poppers, extra virgin olive, lime vinaigrette, sweet balsamic vinegar

ANTICUCHERIA Y PARRILLA GET YOUR FILL OF EVERYTHING FROM THE GRILL (PRICE IS PER PIECE)

ANTICUCHO DE CORAZON | 280

Beef heart, anticucho sauce, corn, roasted marble potato, rocoto carretillero

ANTICUCHO DE PULPO | 400

Octopus in panca pepper flavors, roasted potatoes, ocopa sauce

CAMARONES EN CHIMICHURRI | 400

Prawn skewers, garlic rocoto chimichuri, limo pepper, sautéed potatoes

CHONCHOLI DE POLLO | 350

Free range chicken, ají amarillo, olive garlic, cumin, Peruvian chili dips

ROCOTO HOT WINGS | 480

Chicken wings, rocoto, cumin, panca pepper, celery sticks, tartar garlic sauce

DEL FOGON FROM THE STOVE

ARROZ CON MARISCOS | 980

Peruvian seafood rice, calamari, octopus, shrimps, scallops, white wine, paprika creole seasoning, parmesan cheese, coral butter

LOMO SALTADO | 850

Stir-fried US prime beef tenderloin, tomatoes, onions, soy sauce, potato wedges

CANILLA DE CORDERO | 1,250

6 hrs. slow cooked lamb shank, cilantro, chicha de jora, ají panca, beans, salsa criolla

CAMARONES A LA PIEDRA | 1,050

Peruvian prawn ceviche stew, coriander, sweet potato tempura

PRAWNS QUINOTTO | 875

Quinoa risotto, calamari, parmesan cheese, arugula, feta cheese and chargrilled prawns

AJI DE GALLINA | PHP 600

Ají amarillo sauce, chicken breast strips, potatoes, botija olives, quail egg

PICANHA A LA PARRILLA | 3,950

Char-grilled Wagyu M5 rump cap, asparagus, mushrooms, lemon

CHULETON DE RES | 5,250

Sous vide and char-grilled prime rib, pepper sauce, roasted veggies

POLLO A LA BRASA | 875

Free range chicken with Peruvian cumin-garlic, cilantro, ají panca, roasted baby potatoes, zucchini, eggplant, pumpkin



CHICHARRONES Y SNACKS

PASTEL DE CHOCLO | 620

Peruvian corn pie, beef tenderloin, ají panca, quail egg and zarza criolla

CHICHARRÓN DE CALAMAR | 650

Crispy calamari chicharrón, chalaquita, leche de tigre, chili sauce, chalaca onions

CHICHARRÓN DE CAMARONES | 775

Perol crispy whole prawns, chimichurri, chalaca sauce, ocopa, corn

CHICHARRÓN DE CANGREJO | 795

Crispy soft shell crab, Peruvian limo chili, cilantro, pineapple, passion fruit sweet dip, zarza criolla

CONCHAS AL CARBON | 775

Chargrilled scallops, ají amarillo, leche de tigre, red onions

SIDES

ARROZ GRANEADO | 120

White rice

TACU TACU | 150

Creamy beans and rice roll

GRILLED VEGGIES | 150

Pumpkin, potato, zucchini

ARROZ A LA CHICLAYANA | 150

Rice with corn and cilantro



DESSERTS

TRES LECHE | 400

Soft génoise sponge soaked in three types of milk, meringue, cheesecake ice cream

PICARONES | 350

Homemade Peruvian pumpkin donuts, raw cane sugar syrup, citrus sorbet

TORTA DE CHOCOLATE | 450

Peruvian moist chocolate cake, 64% chocolate fudge, purple corn ice cream, amazon coffee cream

FRUIT MOSAIC | 380

Seasonal fruit bowl, lemon saffron sorbet

DALANDAN LEMON CURD TARTLET | 250

Crispy meringue

PERUVIAN ICE CREAMS | 150

Corn | Chocolate | Vanilla | Passion fruit

INTERNATIONAL CUISINE

HIGH STREET CAFE'S CURRY LAKSA (S) | 625

Coconut based broth, prawn, bean sprout, rice noodle

THE CLASSIC CAESAR | 450

Romaine salad leaves with boiled egg, crispy smoked bacon lardons, garlic croutons (Dressing contains anchovy)

BEYOND MEAT BURGER | 775

Plant based burger patty, toasted potato bun, BBQ sauce, pickles, lettuce and tomato served with sweet potato fries

PRIME BEEF BURGER | 550

USDA beef patty, edam cheese, BBQ sauce, pickles, lettuce and tomato served with sweet potato fries

PRESSED CLUB SANDWICH | 480

Focaccia bread filled with, fried egg, bacon, Malagos cheese, smoked chicken, lettuce, tomato

FETTUCCHINI DI VERDURE | 580

Fettuccini, heirloom tomato, mushroom, asparagus, basil, parmesan cheese



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

BEVERAGE

TIKI CORNER | 550

HAKUNA MATATA Plantation Original dark Mango Paradiso liqueur Tio Pepe sherry Peach & rosemary jam Pineapple juice Molasses	SIERRA MADRE Los Siete Misterios mezc Havana Club 7yrs rum Golden Falernum Watermelon sherbet Passionfruit purée Fresh lemon juice	BEACH BUM Johnnie Walker black label Cherry Heering Lager syrup Peach & rosemary jam Fresh lime juice Fresh mint	MADININA Clement Canne Bleu rum Cynar Pineapple sherbet Fresh lime juice Psychaud's bitters
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TWISTED CLASSICS | 550

VIKING MARGARITA Ocho Blanco tequila Dalandan liqueur Fresh lime juice Agave nectar Viking salt Firewater bitters	PISCO SOUR Caravedo pisco Cocchi Americano vermouth Fresh lime juice Homemade pandan syrup Fresh thyme	MOANA Tanqueray gin Myers dark rum Aperol bitter Pandan cordial Citrus mix Coconut water	SAMBA CAPIRINHA Novo Fogo cachaça Myers ginger shrub Fresh lime Maracuja Fresh basil
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NON-PROOF COCKTAILS | 550

MAGIC LIQUID
Fresh mint
Maracuja
Mango purée
Orange juice
Pineapple juice

VERY BERRY ANGRY
Fresh rosemary
Blueberry & sechuan jam
Cranberry juice
Blackberry syrup

PAKALOLO
Fresh thyme
Peach purée
Apricot & pistachio jam
Ceylon ginger tea

RUM & CACHAÇA

WHITE & GOLD

Havana Club 3 yrs	300
Plantation 3 stars	300
Mount Gay Eclipse	300
Clement Canne Bleue	350
Barceló Imperial	350
St. James Agricole	400
Ten Cane	600

DARK & AGED

Havana Club 7 yrs	400
Barceló Gran Añejo	300
Very Old Captain	300
Myers's Dark	300
Brugal Extra Dry	300
Don Papa 7 yrs	350
Pyrat XO	400
Bacardi 8 yrs	400
Clement Select Barrel	400
Clement VSOP	500
Mount Gay Black Barrel	400
Mount Gay XO	450
Diplomático Mantuano	400
Diplomático Reserva	450
Matusalem 15	500
Matusalem 23	700
Zacapa 23	600
Zacapa XO	1,000
Plantation Dark	300
Plantation Grenada	500
Plantation Jamaica	650
El Dorado 12 yrs	600
Atlantico Private cask	700

SPICED & OVERPROOF

Lamb's spiced	300
Saylor Jerry spiced	300
Kraken spiced dark	400
Bacardi 151°	350
Plantation OFTD	400

CACHAÇA

Sagatiba Pura	350
Sagatiba Velha	450
Leblon	500
Capucana	550
Novo Fogo	400
Novo Fogo barrel aged	500

TEQUILA & MEZCAL

BLANCO

1800	300
Patrón	400
Ocho	400
Don Julio	650

REPOSADO

Cazadores	300
1800	300
Jose Cuervo Tradicional	300
Patrón	450
Ocho	500
ArteNOM 1414	600
Casa Noble	600
Don Julio	700

AÑEJO

Patrón	600
Ocho	700
ArteNOM 1146	700
Don Julio	800

EXTRA AÑEJO

J. Cuervo Reserva Familia	900
Patrón Platinum	2,000

MEZCAL

Los Misterios Doba Yej	400
Los Misterios Espadin	550
Los Misterios Mexicano	700

BRANDY

PISCO

Demonio De Los Andes	400
Caravedo - Quebranta	300
Caravedo - Mosto Verde	450

COGNAC

Martell VSOP	400
H by Hine VSOP	400
Godet VSOP	400
Hennessy XO	1,500

GIN

Plymouth	500
Portobello Road No.171	350
Citadelle	400
Martin Miller's	400
Tanqueray No.10	450
Opihr oriental	500
Four Pillars Rare Dry	500
Nordes	600
Monkey 47	750

VODKA

Absolut Elyx	400
Ketel One	400
Chase	700

WHISK(E)Y

SCOTCH

Chivas Regal 12 yrs	350
Johnnie Walker Gold	350
Monkey Shoulder	400
Glenmorangie 10 yrs	400
Laphroaig 10 yrs	500
Glenfiddich 15 yrs	500
Macallan 12 yrs	700

AMERICAN

Bulleit	350
Buffalo Trace	400
Michter's bourbon	500
Michter's rye	500

JAPANESE

Eigashima Akashi classic	350
Mars Iwai blended	400
Hibiki Japanese Harmony	800

CERVEZA

Estrella Galicia	240
Stone Delicious IPA	400

SOUTH AMERICAN CLASSICS

Mojito	500
Daiquiri	500
Margarita	500
Pisco Sour	500
Capirinha	500
Mai Tai	500

SAMBA CHILCANO 400

Caravedo Pisco infused / Three Cents Ginger Beer

AGUA DE VIDA 220ML/500ML 550 / 1,190

Caravedo Pisco, Rumbullion Spiced Rum, Bergamot, Falernum, Passion, Citrus

JUICED. BY SHANGRI-LA 250

IN BLOOM

Hibiscus, Fresh Watermelon, Passion Fruit, Honey

MR. GREEN

Boiled Sweet Potato Tops, Green Tomato, Kale, Green Apple, Cucumber

SUN BURST

Boiled Turmeric, Lemongrass, Lemon Juice, Agave Syrup

Prices are in Philippine pesos, inclusive of 10% service charge and applicable government taxes

WINE

WHITE WINE

Olivier Fournier Urban Uco Torrontes
Salta, Argentina

GLASS BOTTLE
420 1,900

Banfi – Le Rime Pinot Grigio
Tuscany, Italy

460 2,100

Astrolabe ‘Durvillea’ Sauvignon Blanc
Marlborough, New Zealand

560 2,600

Warwick ‘The First Lady’ Chardonnay
Stellenbosch, South Africa

620 2,900

Nicolas Potel Bourgogne
Burgundy, France

3,100

J & H Selbach – Oster Riesling
Mosel, Germany

3,200

Cloudy Bay Sauvignon Blanc
Marlborough, New Zealand

3,900

RED WINE

Rincon Del Sol Cabernet Sauvignon
Mendoza, Argentina

380 1,700

Vina Leyda Reserva Carmenere
Rapel Valley, Chile

420 1,900

Olivier Fournier Urban Uco Malbec
Salta, Argentina

500 2,300

Ferraton Pere et Fils ‘La Tournee’
Syrah Rhone Valley, France

560 2,600

The Path Merlot
California, USA

540 2,500

Luis Canas Seleccion De Familia Reserva
Tempranillo Rioja, Spain

5,200

Margaux Chateau Siran Cabernet Blend
Bordeaux, France

5,600

D’Arenberg
“The Dead Arm” Shiraz
Mclaren Vale, Australia

6,400

Lodi, Michael David
“7 Deadly Sins” Zinfandel
Central Valley, USA

3,100

Maison Leroy Bourgogne
Rouge Pinot Noir
Burgundy, France

7,900

Dal Forno Romano “Monte Ladoletta”
Superiore Amarone Della Valpolicella
Veneto, Italy

9,900

ROSE WINE

R de Roubine Cinsault Blend
Provence, France

GLASS BOTTLE
480 2,200

SPARKLING WINE

Ruggeri Superiore
Quartese Prosecco Glera
Veneto, Italy

580 2,700

Veuve Clicquot Ponsardin Yellow label
Champagne blend
Champagne, France

1,100 5,300

Duval Leroy Rose Prestige
Champagne Blend
Champagne, France

8,000

Dom Perignon Magnum 2006
Champagne Blend
Champagne, France

34,900

SWEET WINE

Giorgio Pelissero Moscato D’asti
Piedmont, Italy

2,100