



Samba

LUNCH MENU

two-course | 950 three-course | 1,150

APPETIZER

SOPA DE QUINOA

Quinoa veggie soup, fava beans, potato, Aji Amarillo, carrots, pumpkin, celery, leeks

SALMON TIRADITO

Atlantic salmon finely sliced and marinated with lime juice, rocoto brunoise, microgreen and truffle oil

CEVICHE DE NORTEÑO

Catch of the day fish, marinated in leche de tigre with red onions, corn and glazed sweet potatoes

MAIN

MERO A LA CHICLAYANA

Chargrilled red grouper fillet topped with cilantro, aji amarillo, chichi de jora, aji panca, paprika sauce, camote fries

LOMO SALTADO

US beef tenderloin dices sautéed with aji amarillo, red onions, tomato a la criolla, served with arroz con choclo, potato wedges and cilantro leaves

ARROZ CHAUFA DE MARISCOS

Wok sautéed rice with calamari, octopus, scallops and mussels in soya sauce perfume and spring

DESSERT

BIENMESABE DE GUANABANA

Guyabano cream, crispy crusty almond merengue, fresh blueberries, strawberry coulis

PICARONES

Homemade Peruvian pumpkin doughnuts frites, served with raw cane sugar banana strawberry syrup, and citrus sorbet

TRES LECHES

Soft genoise sponge soaked in three types of milk, covered with torched meringue

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



LUNCH MENU

two-course | 950 three-course | 1,150

APPETIZER

CHUPE LIMEÑO

Prawns, lapu-lapu, huacatay, ají amarillo, rice, potato, pumpkin, fava beans, poached egg

CEVICHE DE AJI AMARILLO

Scallops ceviche, ají amarillo leche de tigre, with red onions, corn and glazed sweet potatoes

EMPANADA DE LOMO

Braised beef tenderloin wrapped in puff pastry with chimichurri sauce

MAIN

SALTADO DE ATUN

Yellow fin tuna dices sautéed with ají amarillo, red onions, tomato a la criolla, served with arroz con choclo, potato wedges and cilantro leaves

LOMO AL JUGO CON QUINOA Y PAPAS

Stir-fry tenderloin dices al jugo, creamy quinoa risotto, parmesan and Feta cheese

ARROZ CON PATO

Duck confit, cilantro, rice, chicha de jora, ají amarillo, carrots, bell pepper, zarza criolla

DESSERT

PERUVIAN ICE CREAM

Queso helado - Camote Morado - Choclo -
Chocolate (choice) with crispy almond merengue

RAIN FOREST

Peruvian chocolate mousse, berries sorbet, almond flakes and flowers dust

FRUIT MOSAIC

Seasonal fruits with lemon syrup

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