



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

Cesar Bartolini

Chef de Cuisine of Tamoka and Caña by Tamoka

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## T A M O K A

### ENTRADAS

#### BITES

#### TINGA DE PATO (G, D) 65

Shredded **duck** buns, chipotle sauce

#### SAL Y PIMIENTA CALAMARCITOS (G) 70

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

#### FAINA (D, V) 65

Chickpea and truffle paste flat bread, wild **mushrooms**, salted ricotta and truffle oil

#### ANTICUCHOS TIERRA Y MAR (S) 90

Skewed **chicken and scallops**, poblano sauce

#### ANTICUCHOS DE RES 90

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

#### ASADO DE TIRA (G) 90

Sticky **beef short ribs**, tamarind, pomegranate, sweet potato

#### CANGREJO DE LA NIEVE (S) 95

Snow **crab** legs, baby gems, salsa golf

#### PUERROS (D, N, G, V) 65

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

#### PROVOLETA ASADA (G, D, P) 80

Melted Provolone **cheese**, Nduja, toasted corn bread

### ENSALADAS

#### SALADS

#### POMELO Y REMOLACHA (VG) 75

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

#### PALMITO Y POLLO 95

Palm hearts, kale, corn-fed **chicken**, habanero

#### PALTA Y QUINOA (VG) 75

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

#### DE LA HUERTA (G, D) 95

Dry-aged seared **tuna**, homegrown leafs, edamame, croutons, spiced yogurt

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### CEVICHE / CRUDO

RAW

#### SALMON 70

Salmon, pink grapefruit, avocado, coriander

#### DE LA CASA (S) 95

Tablesides: **seafood**, avocado, leche de tigre, toasted quinoa

#### FRESCO DE COLIFLOR (N, VG) 65

Cauliflower, palm dressing, toasted hazelnut

#### VUELVE A LA VIDA (S) 90

Prawn, octopus, mussels, spicy tomato juice

#### PULPO AHUMADO 80

Smoked **octopus**, chile ancho, purple potato

#### ATUN (D) 75

Tuna tacos, tomatillo dressing, sour cream

#### HAMACHI 80

Yellowtail, cucumber, macha sauce

#### DEGUSTACIÓN DE CEVICHEs 165

Your choice of a trio of our signature ceviches

#### OSTRAS (S) piece 35 / 1/2 dozen 165

Josephine **oysters**, scotch bonnet salsa

#### EDICION LIMITADA 90

Limited edition daily ceviche

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### PARILLA OFF THE GRILL

#### POLLITO BB 150

Spatchcock corn-fed baby **chicken**, jerk sauce, burnt lemon

#### MOLLEJAS 150

Milk-fed **veal** sweetbreads, chimichurri

#### COSTILLAR DE CORDERO 250

4 ribs rack of **lamb**, Mojo verde

#### OJO DE BIFE – 350Gr 290

Dry aged **rib eye**, pineapple mustard

#### BIFE ANGOSTO – 350Gr (D) 290

Dry aged **sirloin**, Huincaina sauce

#### FILETE DE LOMO – 220Gr (D, A) 290

Dry aged **tenderloin**, Tamoka sauce

#### LANGOSTA (S, D, A) 325

Craw **lobster**, seasonal leaves, rum butter

#### DORADA ZARANDEADO 175

Butterflied **seabream**, smokey tomato adobo, sea asparagus

#### FEIJOADA (P) 390

*To share with two people*

Earth oven slow cooked **beef cheek**, chorizo, bacon, black beans

#### ZAPALLO CON QUESO (D, V) 195

*To share between three to four people*

Whole baked cheesy **pumpkin**, cassava, potato, mushrooms, platano

#### LUBINA (S) 395

*To share between two people*

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

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### PRINCIPALES

#### MAINS

#### ESTOFADO DE MARISCOS (S) 155

Baked **seafood** casserole, Caribbean tomato sauce

#### LANGOSTINOS (S) 155

Grilled **prawns**, creamy causa, chicha morada sauce

#### PARGO ROJO 155

Pan-fried local **red snapper**, avocado-mango salsa

#### PANZA DE CERDO (P, N) 150

Roasted **pork belly**, peanut red mole

#### BERENJENA (G, D, V) 135

Baked **eggplant**, tomatoes, burrata, coriander pesto

#### HUMITA SIN CHALA (VG) 135

Creamy sweetcorn **quinoa**, plant based sofrito

#### LOMO SALTADO 290

Sauteed **beef** tenderloin, coriander rice, asparagus

### GUARNICIONES

#### SIDES

#### CHOCLO ASADO (D, V) 40

Charred **sweetcorn**, sour cream, Tamoka's rub

#### ARROZ (VG) 40

Caribbean style, organic brown **rice**

#### PLATANO MACHO (VG) 40

**Plantain** crisps, coriander chutney

#### BRÓCOLI (VG) 40

Grilled tendersteam **broccoli**, lime dressing

#### ZANAHORIAS CARMELIZADAS (VG) 40

Spiced sugar cane roasted heritage **carrots**

#### PAPAS FRITAS (G, VG) 40

**Potato** fries, Tamoka rub, spiced tomato sauce

#### HOJAS VERDES (VG) 40

**Green leaves** salad from our vertical farm

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### POSTRES DESSERT

#### FLAN (D, V) 45

Antillean **flan**, dulce de leche

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

Caribbean **rum cake**, caramelized banana

#### TIRADITOS DE PIÑA (VG) 45

**Pineapple** Carpaccio, kiwi, passion fruit, coconut sorbet

#### DON PEDRO (G, D, N, A, V) 50

Vanilla **ice cream**, rum, walnuts, chocolate

#### TACOS HELADOS DE CHOCOLATE (G, D, V) 45

Venezuelan **chocolate tacos**, guava

#### FRUTAS TROPICALES (VG) 55

Selection of seasonal tropical **fruits**

#### TORTA DE QUESO (D, V) 50

Baked **cheesecake**, beetroot ice cream

#### ARBOL DE POSTRES (G, D, A, V) 185

*(To share between three to four people)*

Chef's selection of desserts

#### ALFAJORES DE MAICENA (D, G, V) 35

6 **alfajores** biscuit

*(For now or for home)*

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