



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





T A M O K A

÷ ENTRADAS ÷ BITES

TINGA DE PATO (G, D) 70
Shredded **duck** buns, chipotle sauce

SAL Y PIMIENTA CALAMARCITOS (G, S) 70
Crispy salt and pepper baby **squid**, chili, lime

FAINA (D, V) 70
Chickpeas flat bread, roasted onion, pepper jack cheese, oregano

ANTICUCHOS TIERRA Y MAR (S) 90
Skewed **chicken and scallops**, aji Amarillo sauce

ANTICUCHOS DE RES 90
Skewed **beef** tenderloin, herbs, crispy onion

ASADO DE TIRA (G) 90
Sticky **beef** short ribs, tamarind sauce, chayote shavings

CANGREJO REAL (S) 95
King **crab** legs, baby gems, salsa gulf

PUERROS (D, N G, V) 65
Charred **leeks**, mole blanco, toasted almonds

PROVOLETA ASADA (G, D, P) 85
Melted Provolone **cheese**, spiced Nduja spread, toasted corn bread

÷ ENSALADAS ÷ SALADS

POMELO Y REMOLACHA (VG) 75
Crunchy **beetroot**, carrot, pomelo, alfalfa, roasted seeds

PALMITO Y POLLO 95
Palm hearts, kale, corn-fed **chicken**, habanero

PALTA Y QUINOA (VG) 80
Red **quinoa**, grilled avocado, black beans, purple potato

DE LA HUERTA (D) 95
Dry-aged seared **tuna**, homegrown leaves, edamame, crispy tortilla, spiced yogurt

V - Vegetarian. VG - Vegan. A - Contains Alcohol. N - Contains Nuts. S - Shellfish. P - Pork. G - Gluten. D - Dairy.

Gluten Free items are available upon request.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and 5% Value Added Tax.





T A M O K A

÷CEVICHE / CRUDO÷
RAW

SALMON 75

Salmon, orange sauce, kumquat, cancha, chili oil

CAMARON (S) 85

Prawn, carrot aguachile, cucumber, avocado

TOMATE (VG) 65

Heirloom **tomato**, pickled eggplant, botija olives, habanero sauce

VUELVE A LA VIDA (S) 95

Seafood ceviche, spicy tomato juice

PULPO AHUMADO (S) 85

Grilled **octopus**, young onion salad, smoked green aguachile

PEZ PIEDRA (N) 90

Stone bass, bell pepper leche de Tigre, charred mango, hazelnuts

ATUN 75

Tuna tacos, spiced sesame mayo

HAMACHI 85

Yellowtail, cucumber, macha sauce

DEGUSTACION DE CECICHE 215

Your choice of a trio of our signature ceviches

OSTRAS (S) Piece 40 / half dozen 210

Gillardeau **oysters**, bruja vinaigrette, mustard seeds dressing

EDICION LIMITADA 90

Limited edition daily ceviche

V - Vegetarian. **VG** - Vegan. **A** - Contains Alcohol. **N** - Contains Nuts. **S** - Shellfish. **P** - Pork. **G** - Gluten. **D** - Dairy.

Gluten Free items are available upon request.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and 5% Value Added Tax.



T A M O K A

÷ PARRILLA/HORNO ÷
GRILL/OVEN

POLLITO BB 155

Spatchcock corn-fed baby **chicken**, Caribbean curry sauce, burnt lemon

MILANESA (G, D, P) 145

Breaded corn-fed **chicken** breast, melted cheese, ham, grilled palm heart, smoked piquillo mayo

COSTILLAR DE CORDERO (D) 255

4 ribs rack of **lamb**, pickling sauce

OJO DE BIFE (D) 350GR 315

Dry aged **rib eye**, chimichurri sauce

BIFE ANGOSTO (D) 350GR 315

Dry aged **sirloin**, aji amarillo sauce

FILETE DE LOMO (D, A) 220GR 295

Dry aged **tenderloin**, tamoka sauce

LANGOSTA (S, D, A) 345

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

DORADA ZARANDEADO 180

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

CACHETE DE RES (P, G) 190/390

Slow cooked organic lentils, **beef** cheek, chorizo, pancetta, pork belly

LUBINA (S) 410

To share between two people

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

V - Vegetarian. VG - Vegan. A - Contains Alcohol. N - Contains Nuts. S - Shellfish. P - Pork. G - Gluten. D - Dairy.

Gluten Free items are available upon request.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and 5% Value Added Tax.





T A M O K A

✧ PRINCIPALES ✧ MAINS

MARISCOS CON ARROZ (S) 165

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

LANGOSTINOS (S) 165

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

PARGO ROJO 160

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

PANZA DE CERDO (P, N) 155

Roasted **pork belly**, plums mole, pickled radish, pork chicharron

BERENJENA (V, D) 135

Roasted **eggplant**, burrata, sundried tomato pesto

QUEMADO DE ZAPALLO (D, V) 120

Roasted **pumpkin**, cheese fondue, toasted seeds,
plantain petacones

HUMITA SIN CHALA (VG) 135

Creamy sweetcorn **quinoa**, plant based sofrito

LOMO SALTADO (G) 290

Sautéed **beef** tenderloin, coriander rice, asparagus

✧ GUARNICIONES ✧ SIDES

CHOCLO ASADO (D, V) 45

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

ARROZ (VG) 45

Caribbean style, organic brown **rice**

PLATANO MACHO (VG) 45

Plantain crisps, coriander chutney

BROCOLI (VG) 45

Grilled tendersteam **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) 45

Green leaves salad from our vertical farm

OKRA TOREADA (VG) 45

Sautéed **okra**, onion, lemon, soja, chili

V - Vegetarian. VG - Vegan. A - Contains Alcohol. N - Contains Nuts. S - Shellfish. P - Pork. G - Gluten. D - Dairy.

Gluten Free items are available upon request.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and 5% Value Added Tax.

