

Samba

Pisco Sour

Patrimonio Cultural del Peru



PISCO SOUR CLASSICO | 550

PISCO SOUR DE MARACUYA | 550

Prices are in Philippine Pesos (PHP), inclusive of 10% service charge and applicable government taxes.

Bar de Cocteles

Tiki 'tails to whiskey sour, vamos a Samba's twisted hour



HAKUNA MATATA | 550

Rum | Mango | Pineapple | Peach



SIERRA MADRE | 550

Tequila | Rum

Watermelon | Passion Fruit



EL SENOR DE LOS CIELOS | 550

Pisco | Mango

Spiced Rum | Mangosteen



PIRAÑA | 550

Gin | Spices | Passion Fruit | Pandan



AKU AKU | 550

Cachaça | Spices

Dragon Fruit | Grapefruit



SAMBA CAPIRINHA | 550

Cachaça | Lime | Ginger | Passion Fruit



VIKING MARGARITA | 550

Tequila | Dalandan | Agave | Viking Salt



HULA WHISKEY SOUR | 550

Bourbon | Coconut | Pineapple | Bitters

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Macerados



RUM PINEAPPLE | 1,200



PISCO BERRIES | 1,200



**RUM LYCHEE &
ROSES | 1,200**



**PISCO PASSION
FRUIT | 1,200**

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Bar de Mocteles

NON-ALCOHOLIC



VERY BERRY ANGRY | 300

Berries | Rosemary

Lime | Sechuan

MAGIC LIQUID | 300

Orange | Mango

Passion Fruit | Pineapple

PAKALOLO | 300

Peach | Thyme

Apricot | Chai

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WHITE WINE

	GLASS	BOTTLE
Les Volets, Chardonnay Languedoc Roussillon, France	440	2,000
Chateau Gantonnet, Sauvignon Semillon Bordeaux, France	520	2,600
Durvillea Astrolabe, Sauvignon Blanc Malborough, New Zealand	560	2,600
Montgras Sauvignon Blanc Casablanca Valley, Chile		2,400
Kung Fu Girl Riesling Washington, USA		2,500
Mar de Frades, Albarino Galicia, Spain		3,000
Cloudy Bay, Sauvignon Blanc Malborough, New Zealand		3,900

RED WINE

	GLASS	BOTTLE
Valdivieso, Cabernet Sauvignon Central Valley, Chile	500	2,300
Los Cardos, Malbec Mendoza, Argentina	550	2,400
Clarendelle, Merlot Blend Bordeaux, France	820	3,900
Mandrarossa, Nero Sicily, Italy		2,800
Purple Angel, Carménère Colchagua Valley, Chile		8,900

ROSE WINE

	GLASS	BOTTLE
M de Minuty Provence, France	590	2,800
Heritage de Minuty Provence, France		3,800
Whispering Angel Provence, France		3,800

SPARKLING WINE

	GLASS	BOTTLE
Bellino DOC Prosecco Veneto, Italy	580	2,700
Veuve Clicquot Ponsandin Yellow Label Champagne, France	990	4,900
Duval Leroy Rose Prestige Champagne, France		8,000
Dom Perignon 2012 Champagne, France		20,000

SWEET WINE

	GLASS	BOTTLE
Moscato D'Asti Varja, Asti, Italy		2,600

NON-ALCOHOLIC WINE

	GLASS	BOTTLE
Martini, Rose 0.0		1,600

CERVEZA

	BOTTLE
Estrella Galicia Spain	240
Corona Mexico	280
Stella Artois Belgium	280

CERVEZA CRAFT

	BOTTLE
Tropic Haze Wheat Ale, Philippines	290
Exquseeze Me I'm Human White IPA, Philippines	360
Release Me From Lockdown Juicy IPA, Philippines	360

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Licores y Aguardientes

GIN

		45ml	Bottle
Aviation	USA	550	6500
Botanist	Scotland	700	6000
Citadelle	France	450	3500
Crow's	Philippines	500	5500
G'Vine Nouaison	France	550	6500
Hendrick's	Scotland	500	3500
JCB	France	1700	15000
Mare	Spain	600	7500
Monkey 47	Germany	800	6000
Roku	Japan	500	4500
Sipsmith	England	600	4200

RUM

		45ml	Bottle
Barcelo Gran Anejo	Dominican Republic	300	4500
Diplomatico Reserva	Venezuela	450	6500
Don Papa 7yrs	Philippines	350	4000
Don Papa 10yrs	Philippines	550	7000
Don Papa Rare Cask	Philippines	650	9500
El Dorado 12yrs	Guyana	600	7500
Flor de Cana 4yrs	Nicaragua	300	4500
Flor de Cana 7yrs	Nicaragua	450	5500
Flor de Cana 12yrs	Nicaragua	550	7000
Havana 7yrs	Cuba	400	5000
Phraya Gold	Thailand	700	10500
Plantation Pineapple	West Indies	400	5000
Zacapa 23	Guatemala	700	9000

TEQUILA

		45ml	Bottle
Don Julio Blanco	Jalisco	700	9500
Don Julio Reposado	Jalisco	800	10000
Don Julio Anejo	Jalisco	850	11000
Patron Blanco	Jalisco	450	5000
Patron Reposado	Jalisco	500	6000
Patron Anejo	Jalisco	600	7500
Volcan Blanco	Jalisco	450	5500
Volcan Cristalino	Jalisco	550	7500

CACHAÇA

		45ml	Bottle
Capucana	Brazil	550	7000
Leblon	Brazil	500	6000
Sagatiba Pura	Brazil	350	4500
Sagatiba Velha	Brazil	450	5500

PISCO

		45ml	Bottle
Aba	Chile	400	4500
Bauza Reservado	Chile	400	4500
Demonio de Los Andes	Peru	550	7000
Porton Mosto Verde	Peru	650	8000

VODKA

		45ml	Bottle
Absolut Elyx	Sweden	400	5000
Belvedere	Poland	400	4500
Grey Goose	France	400	5000

BRANDY & EAU DE VIE

		45ml	Bottle
Hennessy XO	Cognac	1800	25000
Laubade VSOP	Armagnac	450	5000
Laubade XO	Armagnac	650	8000
Remy Martin VSOP	Cognac	500	6000

WHISKY & WHISKEY

		45ml	Bottle
Ardberg 10yrs	Islay	500	6200
Bruichladdich P.C	Islay	700	7000
Bruichladdich P.C	Islay	700	7000
Buffalo Trace	USA	400	4500
Caol Ila 12yrs	Islay	700	8000
Chivas Regal 12yrs	Blended	300	4000
Chivas Regal 18yrs	Blended	600	7500
Crown Royal	Canada	350	4000
Glenfiddich 12yrs	Speyside	400	6000
Glenfiddich 15yrs	Speyside	500	7000
Glenmorangie Og	Highlands	400	5000
Glenmorangie Signet	Highlands	2000	22000
Hudson Rye	USA	1500	9000
Juray 10yrs	Island	400	6000
JW Black Label	Blended	300	4500
JW Blue Label	Blended	1000	15000
Kavalan Original	Taiwan	800	10000
Macallan 12yrs	Speyside	800	11000

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Ceviche de Conchas
en Crema de Coco

Ceviches y Turaditos

PERUVIAN *KILAWIN*

PRICE

CEVICHE DE ATUN AL ROCOTO |

745

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

CEVICHE LIMEÑO |

745

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

CEVICHE JALAPEÑO |

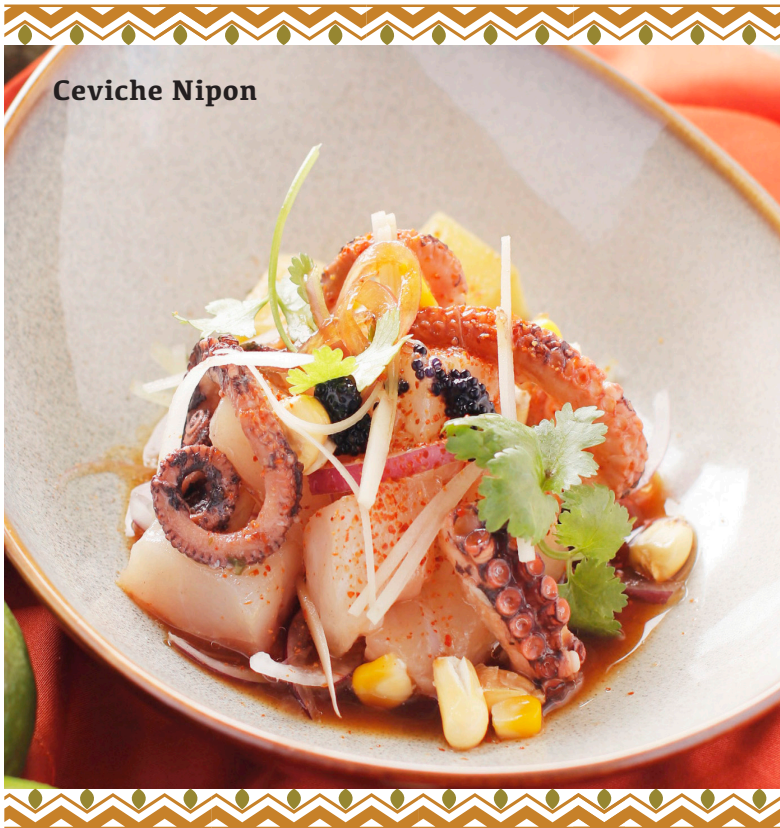
785

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

SALMON T-RA-D-TO |

575

Salmon slices, lime juice, extra virgin olive oil, onions brunoise, celery, mushroom, micro greens



Ceviche Nipon



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

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Tiradito Japonés

	PRICE
CEVICHE DEL JARDÍN 	475
Garden veggies, artichokes, asparagus, lime, ají limo, cancha corn	
CEVICHE NIPON 	695
Grouper, octopus, shoyu leche de tigre, ginger, togarashi, sesame oil, sweet camote strings, cancha corn crisps	
CEVICHE DE MERO ROJO A LA SALSA DE AJI AMARILLO 	725
Red grouper, ají amarillo leche de tigre, purée de camote, cancha corn	
CEVICHE DE CONCHAS EN CREMA DE COCO 	740
Torched scallops, coconut cream, leche de tigre, black truffle, sesame seeds	
TIRADITO JAPONES 	575
Candied yellow fin tuna, chives, rocoto leche de tigre, togarashi, pickled ginger, edamame	

Piqueos

APPETIZERS

OSTRAS DE PUERTO

Fresh oysters, lime juice, rocoto brunoise, red onion, cilantro leaves, leche de tigre

CAUSA AL OLIVO

Sliced octopus, Andean potato purée, botija olive cream, celery, pimiento piquillo, ají Amarillo

CAUSA DE CANGREJO

Jumbo lump crab meat, Andean potato, ají amarillo, rocoto, togarashi cream, kalamata sauce, salsa acevichada, quail egg

CAUSA DE SALMÓN|🍷

Smoked salmon, Andean potato with ají amarillo, rocoto, togarashi cream, shrimps, salsa acevichada and quail egg

OCOPA DE CAMARON|🍲

Prawns, chili ocopa sauce, Andean potatoes, garden leaves

PRICE

1,350

675

675

675

850



Ocopa de Camaron



Causa de Cangrejo



Ostras de Puerto

	PRICE
PIQUEO TRES CEVICHES ✕	1,450
♦ Scallops, shrimp ceviche, ají amarillo cream	
♦ Mix seafood with classic leche de tigre	
♦ Grouper ceviche in rocoto leche de tigre	
EMPANADAS DE LOMO	550
Stuffed puff pastry with braised US prime beef tenderloin, rocoto chimichurri salsa	
OSTRAS A LA PARMESANA	1,350
Charbroiled oysters, white wine, Parmesan cheese, oregano, butter	



Parihuela

SOPAS

SOUPS

	PRICE
PARIHUELA ✕ Peruvian bouillabaisse, an exquisite seafood based broth soup with fish, shrimps, scallops, crab meat, Peruvian panca pepper, fresh cilantro	675
BRAZILIAN MOQUECA Creamy coconut soup, grouper, prawns, coral butter, malagueta chili, cilantro leaves	595
SOPA DE QUINOA V Quinoa veggie soup, fava beans, potatoes, ají marillo, carrots, pumpkin, celery, leeks	400
CHUPE DE CAMARONES Peruvian prawn chowder, rice, fava, potatoes, fried egg, ají panca cream, feta cheese	640

Ensaladas

SALADS

ANDALUZ SALAD |

Frisée, baby arugula, romaine lettuce, Parma ham, pecan nuts, soft-boiled egg, crispy almonds, white onions, extra virgin olive, roasted tomatoes

SAMBA SALAD |

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

ENSALADA DE CAMARON Y QUINOA

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

ENSALADA DE CHOCLO

Baby corn, white corn, cancha corn, purple corn powder, garden greens, lime, orange, pomelo tomatoes

PRICE

580

625

675

580



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Anticucheros y Parrilla

FROM THE GRILL

	PRICE
CONCHAS AL CARBON Chargrilled scallops, ají amarillo leche de tigre, red onion	795
ANTICUCHO DE CORAZON Chargrilled beef heart, anticucho sauce, corn, roasted marble potatoes, rocoto carretillero	325
ANTICUCHO DE PULPO   Chargrilled octopus in panca pepper flavors served with roasted potatoes, ocopa sauce	450

 Chef's recommendation
  Pork
  Nuts
  Vegetarian
  Rooted in Nature

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Anticucho de Pulpo

	PRICE
PRAWNS ANTICUCHO Grilled prawn skewer in garlic rocoto chimichurri with limo pepper and sautéed potatoes	450
ANTICUCHOS DE SHIITAKE Chargrilled shiitake mushrooms, marinated in garlic oregano chimichurri, served with potato wedges and ají carretillero	300
ATUN EN CHIMICHURRI Chargrilled yellow fin tuna, garlic, bell pepper, roasted veggies	375
CHONCHOLI DE POLLO Chargrilled free range chicken, ají amarillo, olive garlic, cumin, Peruvian chili dips	350

Del Fogón

FROM THE STOVE

PRAWNS QUINOTTO

Quinoa risotto, calamari, Parmesan cheese, arugula, feta cheese, chargrilled prawns

PRICE

875

LOMO SALTADO

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

895

MERO EN CHALACA TIBIA DE CONCHAS

Braised grouper fillet, Pacific scallops, onion, lime juice, cilantro, ají limo, yucca

875

ARROZ CON PATO LAMBAYECANO | 🌿

Slow-cooked duck leg, ají amarillo, creamy rice, cilantro, piquillo peppers

1,425

PARGO EN SALSA DE CHIFA

Red snapper, snow peas, bean sprouts, bell pepper, sesame seeds, soy sauce

980

SALMON EN SALSA DE CAMARONES

Grilled Atlantic salmon, tiger prawn, panca chili, chicha de jora, palm heartt

1,250



Canilla de
Cordero



Lomo Saltado


Chef's recommendation


Pork


Nuts


Vegetarian


Rooted in Nature

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Arroz con
Mariscos

	PRICE
ARROZ CON MARISCOS 	1,100
Peruvian seafood rice, calamari, octopus, shrimps, scallops, white wine, paprika creole seasoning, Parmesan cheese, coral butter	
CANILLA DE CORDERO	1,350
6-hours 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	



Coliflor Rostizada
en Salsa de Chupe

Del Horno y Peral

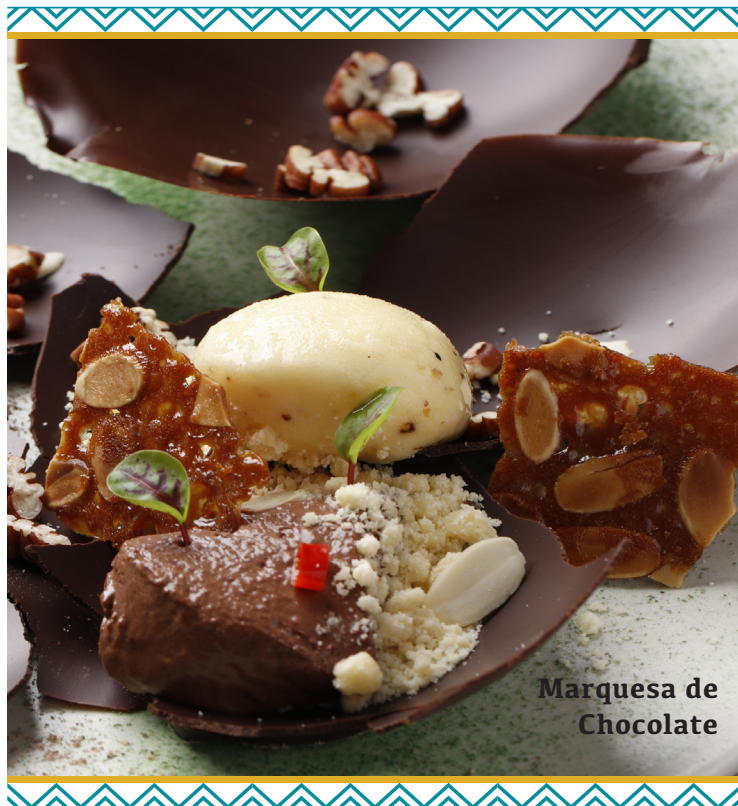
FROM THE OVEN

	PRICE
CHULETÓN DE RES 🍴 800g inverted sous vide chargrilled prime rib with pepper sauce, and roasted veggies	5,350
POLLO A LA BRASA Inverted sous vide free range chicken with Peruvian cumin-garlic, cilantro, ají panca, roasted baby potatoes, zucchini, eggplant, and pumpkin	950
MERO AL HORNO 🍴 Oven roasted whole grouper, lime, fresh thyme, Chiclayana rice with chopped cilantro, bell pepper, and zarsa	3,950
PASTEL DE CHOCLO 🍴 Peruvian corn pie, beef tenderloin, ají panca, quail egg, and zarza criolla	620
COLIFLOR ROSTIZADA EN SALSA DE CHUPE 🍴 Oven roasted cauliflower, panca chili pepper, queso fresco, cream, garlic flakes, almond flakes	575
CHICHARRON DE CALAMAR Crispy calamari chicharrón, chalaquita, leche de tigre, chili sauce, chalaca onions	650



Chicharron
de Camarones

	PRICE
JALEA MARINA 	8 2 5
Crispy crusty grouper, mixed seafood, salsa criolla, cancha corn, chili bites	
CHICHARRON DE CAMARONES 	8 2 5
Perol crispy whole prawns, chimichurri, chalaca sauce, ocopa, corn	
CHICHARRON DE CANGREJO	8 2 5
Crispy soft shell crab, Peruvian limo chili, cilantro, pineapple, passion fruit sweet dip, zarza criolla	
YUCAS CROCANTES CON HUANCAINA	4 6 0
Kamoteng kahoy crispy deep-fried yucca, and huancaína sauce	



Postres

DESSERTS

PRICE

MARQUESA DE CHOCOLATE | 🍫

Peruvian 75% chocolate mousse, dark chocolate balloon, passion fruit sorbet

460

TRES LECHE | 🥞

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

400

PICARONES

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

350

TORTA DE CHOCOLATE | 🍫

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

460

PIE DE LIMON PERUANO

Lime custard, meringue, vanilla crumble, white chocolate, raspberry sorbet

400



 Chef's recommendation

 Pork

 Nuts

 Vegetarian

 Rooted in Nature

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