

MAMA SAMBA



ANTOJITOS

Small plates inspired by the streets of Latin America

OYSTERS

Freshly shucked on order

	Two	Six
Passion Fruit Tiger's milk, pineapple	85	240
Smoked Sake Ponzu Chili oil, apple	85	240
Naked Cholula hot sauce	80	230

APERITIVO

Little bites

✓ Guacamole & Totopos Salsa negra, picante pico de gallo	80
Jalapeño & Corn Croquetas Rojo sauce, chili oil, lime queso fresco	70
Calamares Tostada Piña rostizado salsa, adobo honey, yuzu mayo	120
Pork Belly Chicharrones Reposado sauce, toasted sesame	95
Crayfish Taquitos Salmon roe, yuzu mayo	190
Parillada Plate Serves 2 Fillet anticucho, rump rebanado, spicy chorizo, pickles	275

ANTICUCHO

Marinated skewered sticks fired on the robata

Fired Street Corn Garlic, chili & lime butter, queso fresco	80
Tequila Sunrise Chicken Burnt orange mezcal	80
Miso Sea Bass Black pepper sesame teriyaki	140
Beef Fillet Mole' Salsa rojo, red pepper & onion *nuts	95

CEVICHE & TIRADITO

Tropical, vibrant & punchy marinades

White Fish Ceviche Tiger's milk, coconut, pineapple	120
Miso Tuna Sashimi Yuzu soy jalapeño, sesame furukaki	170
Salmon Tiradito Teriyaki, ajo blanco, smoked grapes	150
Wagyu Tataki Ginger soy dressing, truffle shavings	260

UCHU SUSHI

Nikkei, wild abandon & excitement may ensue!

Acevichado Rainbow Roll (4pc / 8pc) Tempura prawn, avo & cucumber rolls with tuna, salmon & avo on top. Acevichado sauce	90 / 160	Cuatro Tiradito Handroll (2pc) Salmon, tuna, white fish, crayfish aji mayo, cucumber, black rice, sesame	160
✓ Acevichado Verduras Roll (4pc / 8pc) Smoked asparagus, butternut, yellow daikon roll with avo & red pepper on top. Acevichado sauce	90 / 160	Salmon Volcano Salad Marinated salmon, avo, teriyaki lime slaw, black rice, salmon roe, nori	180
Rock Shrimp Roll (6pc) Tempura prawn, cucumber, daikon & avo cali roll with sesame seeds. Chipotle mayo	180		
Maya-Mi Roll (4pc) Salmon, prawn & pickled white ginger roll, topped with fired wagyu, miso mayo & sesame togarashi	165		
Samba Futumaki (4pc) Fried prawn, tuna, salmon & spring onion roll wrapped in nori & cucumber. Tokyo mayo	120		
Bonita Rosas (3pc) Salmon roses, wasabi mayo & wasabi pearls	90		
Uchu Nigiri (5pc) Salmon, tuna, prawn, avocado, wagyu	145		
Tuna Tempura Roll (4pc) Tuna wrapped in tempura nori, teriyaki, apple jelly, crispy sweet potato floss, toasted sesame seeds	180		

MORIAWASE

A celebration of our finest Nikkei. Serves 2-3

Salmon, tuna & yellow tail sashimi + Samba oysters + poached prawns + pickled mussels + salmon roe gunk-ans + white fish ceviche + acevichado rainbow rolls tuna, salmon & prawn nigiri. 1200

ASADO

Grilling in our wood & coal fired Josper oven & Parrilla

BISTECA

Served Mama, Nikkei or Samba style

350g Strip Loin	210
300g Fillet on The Bone	290
350g Rib-Eye	290
650g Prime Rib on the Bone	460
Butchers Wagyu Cut	SQ

Mama Mojo picón, salsa criolla, fried polenta	
Nikkei Teritaki sweet potato, Aji Amarillo cream	
Samba Batatas fritas, pickled vegetables, chimichurri	

Mexicola Ribs 650g Mango & cola braised sticky beef or pork ribs, grilled on the parilla. Served with fennel & smokey jalapeño salad *nuts	340
---	-----

Lamb Birra Barbacoa Tacos Smoked, then slow braised pulled lamb shoulder. Served with bean salsa, pico de gallo, queso fresco & soft tacos.	340
---	-----

Pescado Paradiso 300g Josper fired line fish, salsa verde jasmine rice, aji amarillo cream	290
--	-----

Salmon a la Parrilla 220g Grilled salmon, avocado mousse, red pepper criolla, radish & fennel salad, yuzu dressing	315
--	-----

Gambas a la Plancha 8 Queen prawns, roasted garlic crema, jalapeño, pico de gallo, crispy tostadas, fresh coriander	420
---	-----

Pulpo a la Brasa Chargrilled octopus, ancho ponzu, black rice, sofrito verduras, sweet potato bravas, aji amarillo mayo	240
---	-----

Frango Cachaça Citrus marinated then grilled half chicken, Cachaça rum BBQ sauce, batatas fritas & chipotle mayo	175
--	-----

Ember Roasted Cauliflower Smoked nori & sesame butter, kale, candied onion puree, truffle king oyster mushrooms	160
---	-----

CHURRASCO

Our grande churrasco skewers grilled on the Parrilla. Serves 2-3

Picanha Grande 950g Rump skewer, tomato, onion & coriander salsa criolla. Chimichurri & batatas fritas	520	Carne-vale Grande 1kg Skewer of rib eye, chorizo & beef fillet. Samba salsa, criolla sauce, teriyaki sweet potato	650	Frango & Gambas Grande Chimichurri roja chicken thighs, queen prawns, pineapple rostizado. Samba rice, batatas fritas & lemon garlic butter	550
--	-----	---	-----	---	-----

MAMA'S WOKS

Our salteados, full of flavour

Aubergine & Tofu Coconut & turmeric broth, marinated tofu, roasted aubergine, pak choy, chili, tenderstem broccoli, coriander. Chimichurri rice	160
Lomo Saltado Beef fillet, sesame soy, red pepper, zucchini, bravas, mushroom, red onion, chipotle sauce. Bomba rice	240

Batatas Fritas Chipotle mayo	40
Samba Salad Raw shaved vegetables, mild jalapeño dressing	40

ENSALADAS

Vibrant samba salads

Miso Sesame Prawn Garlic butter prawn tails, apple, pickled cucumber, paw paw, pineapple salsa, toasted almonds, mange tout, chargrilled corn, miso sesame dressing	195
Pumpkin Rostizado Fired cumin & honey pumpkin, radish, fennel, mint, basil & baby gem lettuce, orange, black beans & marinated tofu *Add one of our anticucho sticks	140

SIDES

Ember Roasted Veg Chili ponzu	50
Mixta Salad Tomato, cucumber, corn, beans, avo, creamy ranch dressing	40

Please notify your waitron if you have any food allergies or dietary restrictions ✓ Vegan

