

• PARA COMENZAR •

SMOKED GUACAMOLE ^(V) 60 <i>Mexican mashed avocado tortilla chips</i>	SMOKED SWORDFISH 65 <i>wordfish / avocado / coriander pickled jalapeño / lemon juice tortilla chips</i>
CORN BREAD 20	

• CEVICHE •

CEVICHE HUACHINANGO 75 <i>sea bass / sweet potato / coriander leche de tigre / red onion</i>	SALMON 75 <i>salmon / rocoto / tamarind citrus sauce</i>
SEA BASS COCONUT 75 <i>sea bass / coconut milk / coriander red chili / black sesame</i>	TUNA NIKKEI 80 <i>soy / sesame oil / spring onion chili chimichurri / white radish</i>

• TIRADITOS •
sashimi

BEEF TIRADITO ^(A) 100 <i>US prime striploin / truffle tartare chipotle ponzu sauce / truffle crisps shimeji mushroom</i>	PRAWNS AGUACHILE 80 <i>prawns / mango / lime cucumber / coriander</i>
PERUVIAN TUNA TATAKI 80 <i>smoked aji amarillo / garlic crisps coriander oil / yuzu / ginger</i>	AMBERJACK 100 <i>basil / mint / kumquat / lemon dry tomato / olive oil</i>

• ENSALADAS •
salads

CHIPOTLE ^{(N)(V)} 55 <i>mixed greens / tomatoes / almonds goat cheese / chipotle balsamic dressing</i>	KALE ^(V) 55 <i>pomegranate / orange / chipotle manchego cheese / balsamic vinegar / cancha garrapiñada</i>
BUFFALO MOZZARELLA ^(V) 85 <i>mixed cresses / hearts of palm buffalo mozzarella / pickled onion</i>	

• ANTICUCHOS •
skewers

CHICKEN ANTICUCHO 60 <i>boneless chicken skewer / miso Peruvian chilies / pickled cucumber roasted corn</i>	BEEF FILET ANTICUCHO 100 <i>beef tenderloin skewer / mirasol chili / roasted corn / halloumi cheese</i>
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• DEGUSTACION •

TUNA NIKKEI / AMBERJACK / HUACHINANGO / PRAWNS AGUACHILE / ACEVICHADO ROLL / SWORDFISH DIP 295

VaKaVa

PAN LATIN GRILL & LOUNGE

by Richard Sandoval

Across Latin America, food is more than a meal. It's an event.
It's a celebration that's shared, savored and enjoyed.
Our small plates are made for sharing. Start your meal with many!
Fill your table and delight in flavors of Pan Latin cuisine.

We welcome you to VaKaVa!
Chef Eber Inostroza

• TACOS •

SOFT SHELL CRAB 75 <i>smoked paprika aioli / avocado roasted capsicum tartare / lemon</i>	CHICKEN 60 <i>corn-fed confit chicken jalapeño salsa / coriander cress shimeji mushrooms</i>
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• PARA COMPARTIR •
to share

SHORT RIB COCA 80 FLATBREAD <i>shredded short rib beef / horseradish arugula / manchego cheese</i>	WILD MUSHROOM COCA 75 FLATBREAD ^(V) <i>sautéed wild mushrooms / arugula goat cheese / truffle oil</i>
CRISPY PRAWNS 90 <i>panko breaded prawns</i>	LOMO SALTADO EMPANADA 75 <i>homemade pastry / sautéed beef tenderloin / mozzarella</i>
DYNAMITE LOBSTER 100 <i>fennel / chipotle sauce / orange coriander / red chili / tempura</i>	PERUVIAN FRIED CHICKEN 70 <i>butter bean purée / mango-habanero mango-pico de gallo / aji panca</i>
CACHAPAS ^(V) 65 <i>Venezuelan sweetcorn pancake halloumi cheese / sour cream</i>	

• PESCADOS Y MARISCOS •
fish & seafood

SALMON 125 <i>chaufa quinoa / seared salmon rocoto / chipotle aioli mushrooms</i>	CHILEAN SEA BASS ^(N) 170 <i>pecan nuts / Japanese rice aji amarillo / dashi / shitake shiro miso / yuzu</i>
OCTOPUS 145 <i>Peruvian style grilled octopus potato salad</i>	PESCADO DEL CALLAO 135 <i>sea bass / lemon grass / ginger miso</i>

• BRAZILIAN CHARCOAL GRILL •

RODIZIO FAMILY STYLE 430 <small>PRICED PER PERSON - FOR PARTIES OF FOUR OR MORE</small> <i>free flow of meats and sides, carved at your table Brazilian-style picanha steak / wagyu rib eye steak / beef tenderloin Australian lamb chops / achiote marinated chicken thigh / prawns</i>
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PARRILLADA MIXTA 650g 430 <small>SERVES TWO</small> <i>Brazilian-style picanha steak / wagyu rib eye steak Australian lamb chops / achiote marinated chicken</i>
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BEEF STEAK 300g 220 Argentinean Beef Rib Eye	220
Argentinean Beef Tenderloin	230
US Prime Beef Sirloin	250
US Prime Beef Tenderloin	275
Wagyu 8-9 Grade Rib Eye	375

ACHIOTE MARINATED CHICKEN THIGH 135

GRILLED AUSTRALIAN LAMB CHOPS 180 <i>mustard seeds / orange / chimichurri / achiote / aji panca</i>
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• CARNES •
meats

BEEF CHEEKS ^(A) 150 <i>8 hours slow-cooked beef cheeks purple corn / red wine creamy polenta</i>	LAMB SHANK 150 <i>tender lamb shank / mint adobo sauce / aji amarillo potato cream / baby carrote</i>
BEEF TENDERLOIN & TRIGOTO 150 <i>beef tenderloin / aji amarillo barley risotto / pineapple tomato sauce</i>	VEAL BACK RIBS ^(A) 130 <i>potato purée / coriander chipotle char siu</i>

• MAS •
sides

SWEET POTATO FRIES ^(V) 40 <i>chipotle aioli</i>	STEAMED ASPARAGUS ^(V) 50 <i>truffle oil / hollandaise sauce</i>
POTATO 3-WAYS 40 <i>creamy potato / potato chips fingerling potato / demi glace</i>	CAULIFLOWER ^(V) 45 <i>grilled cauliflower sweet anticuchera sauce</i>

(V) VEGETARIAN (N) CONTAINS NUTS (A) CONTAINS ALCOHOL
All prices are in UAE Dirham and are inclusive of all
applicable service charges, local fees and taxes