

Samba

# Pisco Sour

Patrimonio Cultural del Perú

**PISCO SOUR DE MARACUYÁ | 550**

**PISCO SOUR CLASSICO | 550**



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

# Bar de Cócteles

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 CAIPIRINHA | 550**  
Cachaça, lime, ginger, passion fruit



**VIKING MARGARITA | 550**  
Tequila, dalandan, agave, Viking salt



**HULA WHISKEY SOUR | 550**  
Bourbon, coconut, pineapple, bitters

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

# Bar de Mócteles

NON-ALCOHOLIC

## MAGIC LIQUID | 300

Orange, mango, passion fruit, pineapple

## VERY BERRY ANGRY | 300

Berries, rosemary, lime, Sechuan

## PAKALOLO | 300

Peach, thyme, apricot, chai



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

# Macerados



**RUM PINEAPPLE** | 1,200



**PISCO BERRIES** | 1,200



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



**PISCO PASSION FRUIT** | 1,200

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

# Licores y Aguardientes

## GIN

		45ml	Bottle
ARC Gin Botanical	Philippines	800	10,000
Aviation	USA	550	6,500
Botanist	Scotland	700	9,000
Citadelle	France	450	5,000
G'Vine Nouaison	France	700	9,000
Hendrick's	Scotland	650	8,500
JCB	France	1,700	22,500
Mare	Spain	600	8,000
Monkey 47	Germany	800	7,500
Roku	Japan	500	6,000
Sipsmith	England	600	7,000

## RUM

		45ml	Bottle
Bacardí 8 yrs	Puerto Rico	450	6,000
Barceló	Dom. Rep.	400	4,500
Diplomático Reserva Exclusiva	Venezuela	600	8,000
Don Papa 7 yrs	Philippines	350	4,000
Don Papa 10 yrs	Philippines	600	8,000
Don Papa Rare Cask	Philippines	1,200	14,000
El Dorado 12 yrs	Guyana	700	9,000
Flor de Caña 12 yrs	Nicaragua	600	8,000
Havana 7 yrs	Cuba	400	6,000
The Kraken Caribbean	Trinidad and Tobago	500	7,000
Matusalem Gran Reserva 15 yrs	Dom. Rep.	800	10,000
Plantation Pineapple	West Indies	500	6,000
Zacapa No. 23	Guatemala	1,000	12,000

## TEQUILA

		45ml	Bottle
Clase Azul Reposado	Jalisco	2,200	30,000
Don Julio Blanco	Jalisco	700	9,500
Don Julio Reposado	Jalisco	800	10,000
Don Julio Añejo	Jalisco	850	11,000
Patrón Silver	Jalisco	600	8,000
Patrón Reposado	Jalisco	700	9,000
Patrón Añejo	Jalisco	800	10,000
Volcan Blanco	Jalisco	600	8,000
Volcan Cristalino	Jalisco	900	11,000

## MEZCAL

		45ml	Bottle
Clase Azul Durango	Durango		55,000
Derrumbes Durango	Durango	450	5,500
Montelobos Joven Espadín	Oaxaca	550	6,000
Montelobos Tobalà	Puebla	950	12,500

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

# Licores y Aguardientes

## CACHAÇA

		45ml	Bottle
Arma zem Vieira Turmalina	Brazil	600	8,000
Leblon	Brazil	600	8,000
Sagatiba Pura	Brazil	500	7,000

## PISCO

		45ml	Bottle
Barsol	Peru	450	6,500
Demonio de Los Andes	Peru	600	8,000
Diaguitas	Chile	400	6,000

## VODKA

		45ml	Bottle
Absolut Elyx	Sweden	500	7,000
Belvedere	Poland	500	7,000
Grey Goose	France	500	7,500

## BRANDY & EAU DE VIE

		45ml	Bottle
Château de Laubade VSOP	Armagnac	600	8,000
Château de Laubade XO	Armagnac	650	8,500
Hennessy X.O	Cognac	2,000	25,000
Rémy Martin VSOP	Cognac	600	8,000

## WHISKY & WHISKEY

		45ml	Bottle
Ardbeg 10 yrs	Islay	700	9,000
Buffalo Trace	USA	450	5,800
Chivas Regal 12 yrs	Blended	400	5,000
Chivas Regal 18 yrs	Blended	600	8,000
Crown Royal	Canada	500	7,000
Glenfiddich 12 yrs	Speyside	600	8,000
Glenfiddich 15 yrs	Speyside	700	9,500
Glenmorangie Original	Highlands	500	7,000
Glenmorangie Signet	Highlands	2,500	30,000
Hakushu Distiller's Reserve	Japan	1,500	19,500
Johnnie Walker Black Label	Blended	400	5,000
Johnnie Walker Blue Label	Blended	2,200	28,000
Kavalan Original	Taiwan	800	12,000
The Macallan 12 yrs	Speyside	1,200	17,000
The Macallan 12 yrs Double Cask	Speyside	1,000	13,000
The Macallan 18 yrs Sherry Cask	Speyside	4,500	60,000
Michter's Rye	USA	750	9,500
Woodford Reserve	USA	800	10,500

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

# Vino

## WHITE WINE

	Glass	Bottle
<b>Château Gantonnet, Sauvignon Semillon</b> Bordeaux, France	500	2,400
<b>Allan Scott, Sauvignon Blanc</b> Malborough, New Zealand	560	3,200
<b>Finca El Origen Reserva, Torrontés</b> Mendoza, Argentina	680	3,200
<b>Clarendelle, Semillion Sauvignon</b> Bordeaux, France	820	3,900
<b>Gerald's Dry Riesling</b> Pfalz, Germany		2,500
<b>Mar de Frades, Albariño</b> Galicia, Spain		3,000
<b>Cloudy Bay, Sauvignon Blanc</b> Malborough, New Zealand		4,200

## RED WINE

	Glass	Bottle
<b>Valdivieso, Cabernet Sauvignon</b> Central Valley, Chile	580	2,500
<b>Finca El Origen Reserva, Malbec</b> Mendoza, Argentina	680	3,200
<b>Clarendelle, Merlot Blend</b> Bordeaux, France	820	3,900
<b>Mandarossa, Nero</b> Sicily, Italy		2,800
<b>Finca El Origen Gran Reserva, Malbec</b> Mendoza, Argentina		4,800
<b>Purple Angel, Carménère</b> Colchagua Valley, Chile		18,000

## ROSE WINE

	Glass	Bottle
<b>M de Minuty</b> Provence, France	620	2,800
<b>Los Vascos</b> Colchagua Valley, Chile	660	3,200
<b>Whispering Angel</b> Provence, France		3,800

## SPARKLING WINE

	Glass	Bottle
<b>Ruggeri, Prosecco</b> Valdobbiadene, Italy	820	3,800
<b>Veuve Clicquot Ponsardin Yellow Label</b> Champagne, France	1,500	6,750
<b>Duval-Leroy Rose Prestige</b> Champagne, France		9,000
<b>Dom Pérignon Vintage</b> Champagne, France		28,000

## SWEET WINE

	Glass	Bottle
<b>The Shy Pig</b> South Eastern, Australia	520	2,800
<b>Moscato D'Asti Vajra</b> Asti, Italy	680	3,200

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





**TIRADITO JAPONES**



CAMARONES EN  
LIMÓN Y CORAL

# Ceviches y Tiraditos

## PERUVIAN KILAWIN

	PRICE
<b>TIRADITO JAPONES</b>    Candied yellowfin tuna, chives, rocoto leche de tigre, togarashi, pickled ginger, edamame	<b>595</b>
<b>CEVICHE DE ALCACHOFA Y ESPARRAGOS</b>    Artichoke and asparagus, lime juice, ají limo, olive oil, cilantro, torched corn, onion brunoise	<b>600</b>
<b>CEVICHE DE ATÚN AL ROCOTO</b>    Sustainable yellowfin tuna loin, rocoto leche de tigre, sweet potatoes, corn, red onions	<b>795</b>
<b>CEVICHE LIMEÑO</b>    Grouper, shrimps, octopus, scallops, calamari, leche de tigre, red onions, coriander sprouts, cancha corn	<b>795</b>
<b>CEVICHE DE CONCHAS EN CREMA DE TRUFA</b> Torched scallops, coconut cream, leche de tigre, truffle cream, sesame seeds	<b>820</b>
<b>CEVICHE CARRETILLERO</b>    Mixed seafood ceviche, rocoto leche de tigre, onion brunoise, tomatoes, bell pepper, calamari chicharrón, cancha corn	<b>820</b>
<b>CARPACCIO DE PULPO AL OLIVO</b>    Compressed octopus carpaccio, botija olive cream, celery, lime juice smoked paprika	<b>750</b>
<b>TIRADITO DE HAMACHI</b>    Thin sliced hamachi, cilantro and coconut leche de tigre, salmon caviar, carrot sprouts, camote purée	<b>1,150</b>
<b>CAMARONES EN LIMÓN Y CORAL</b>    Sustainable tiger prawn, ají limo leche de tigre, coral butter, rice crisp, rocoto cream, togarashi dust, spiced sweet potato purée	<b>1,200</b>
<b>CEVICHE DE LANGOSTA</b>    Lobster tail, ají amarillo leche de tigre, ají limo, onion, sweet potato strings, cancha corn, cilantro oil, crab meat salad	<b>1,350</b>



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

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



ESCABECHE DE PULPO  
AL CARBON

# Piqueos

## APPETIZERS

	PRICE
<b>YUCAS CROCANTES CON HUANCAÍNA</b>     “Kamoteng kahoy” crispy deep-fried yuca, fontal cheese, Huancaína sauce	475
<b>EMPANADA DE GALLINA</b>    Chicken breast, ají amarillo cream, brisée dough, salsa olivar	495
<b>EMPANADAS DE LOMO</b>    Stuffed puff pastry with braised US beef tenderloin, rocoto chimichurri salsa	575
<b>PASTEL DE CHOCLO</b> Peruvian corn pie, beef tenderloin, ají panca, quail egg, salsa criolla	675
<b>CAUSA DE CANGREJO</b> Jumbo lump crab meat, mashed Andean potato, ají amarillo, rocoto – togarashi cream, botija sauce, quail egg	695
<b>ESCABECHE DE PULPO AL CARBON</b>    Chargrilled octopus, ají panca, red onion, bell pepper, vinegar, lime juice, rocoto, Peruvian olives, yucca, huacatay cream	750
<b>CONCHAS A LA PARMESANA</b>    Charbroiled jumbo scallops, white wine, parmesan cheese, oregano, butter	995
<b>CAUSA EN LAPA</b>     Crispy Lapu-lapu, scallops, prawns, ají amarillo cream, mashed potato causa, camote strings, quail egg	1,150
<b>OSTRAS A LA CHALACA</b> Irish Gallagher oysters, lime juice, ginger, rocoto, red onion, cilantro, salmon roe	1,350
<b>PIQUEO TRES CEVICHE</b>    <ul style="list-style-type: none"><li>◆ Scallops and shrimp ceviche, ají amarillo cream</li><li>◆ Mixed seafood, classic leche de tigre</li><li>◆ Grouper ceviche, rocoto leche de tigre</li></ul>	1,525



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

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

**ENSALADA DE COSTA ANDINA**



**SAMBA SALAD**



**ENSALADA DE CASMA**



**ANDALUZ SALAD**



# Ensaladas

## SALADS

	PRICE
<b>ANDALUZ SALAD</b>      Frisée, romaine lettuce, Parma ham, pecan nuts, soft boiled egg, crispy almonds, white onions, roasted tomatoes, extra virgin oil, roasted tomato	625
<b>SAMBA SALAD</b>     Fresh greens, palm heart, artichoke, avocado purée, crispy pecan nuts, Manchego cheese in honey lemon vinaigrette	675
<b>ENSALADA DE COSTA ANDINA</b>    Sesame seed shrimp poppers, quinoa, baby tomatoes, mesclun, Malagos cheese, extra virgin olive oil, lime vinaigrette, sweet balsamic vinegar reduction	675
<b>ENSALADA DE CASMA</b> Andean potatoes, pecan nuts, hard boiled egg, oven roasted tomatoes, sous vide duck breast, black olives, garden greens, lime chili dressing, Huancaína sauce, Malagos cheese, feta cheese	750
<b>SOLTERITO MARINO</b>    Prawn tails, scallops, octopus, fava beans, cherry tomato, corn, Malagos cheese, julienned onions, rocoto olive oil, parsley	750



Chef's recommendation



Pork



Nuts



Vegetarian

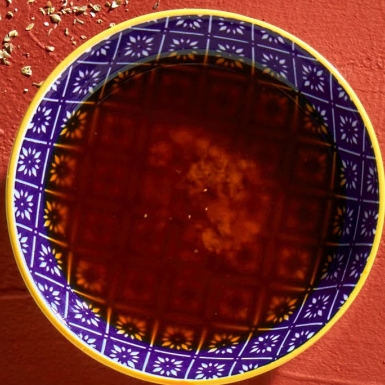


Rooted in Nature

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

**ANTICUCHO  
DE CORAZON**

**CHONCHOLI  
DE POLLO**



**ATÚN EN  
CHIMICHURRI**

**PRAWNS  
ANTICUCHO**

**ANTICUCHO  
DE PULPO**



# Anticucheria y Parrilla

## STREET GRILL

### ANTICUCHO DE CORAZÓN |

Chargrilled beef heart, anticucho sauce, corn, roasted marble potatoes, rocoto carretillero

PRICE

350

### CHONCHOLI DE POLLO

Chargrilled free-range chicken, aji amarillo, olive garlic, cumin, Peruvian chili dips

425

### ANTICUCHO DE PULPO |

Chargrilled octopus in panca pepper flavours, roasted potatoes, ocopa sauce

495

### PRAWNS ANTICUCHO |

Grilled prawn skewer in garlic rocoto chimichurri with limo pepper, sautéed potatoes

495

### ATÚN EN CHIMICHURRI |

Chargrilled yellowfin tuna, garlic, bell peppers, roasted veggies

495

### SETAS A LA PARRILLA |

King oyster mushroom, shiitake, enoki, shimeji, chimichurri sauce, marble potatoes, aji panca

550

### CONCHAS AL CARBÓN (2PCS) |

Chargrilled jumbo scallops, aji amarillo leche de tigre, mini chalaca

995



Chef's recommendation



Pork



Nuts

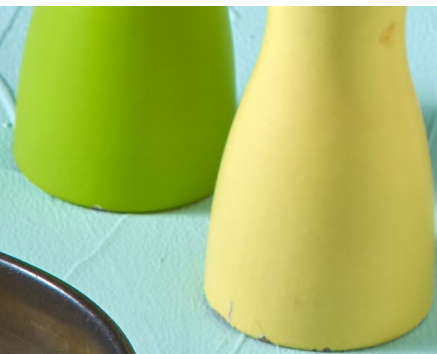


Vegetarian



Rooted in Nature

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



ESPUMA DE ZAPALLO

SOPA CRIOLLA DE LOMO



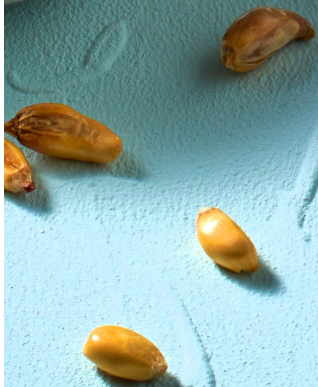
SOPA DE QUINOA



AGUADITO DE MARISCOS



PARIHUELA



# Sopas

## S O U P S

### SOPA DE QUINOA |

Quinoa veggie soup, fava beans, potatoes, carrots, pumpkin, celery, leeks

PRICE

400

### ESPUMA DE ZAPALLO |

Creamy pumpkin coconut foam soup, butter croutons, coral droplets, malagueta chili, crab meat, chives

550

### SOPA CRIOLLA DE LOMO

Creole beef tenderloin soup, ají panca, Capelli d'Angelo pasta, tomato concasse, butter fried bread

675

### AGUADITO DE MARISCOS

Cilantro base seafood soup, prawn, scallop, mussel, clams, rice, potatoes, carrots and green peas

725

### PARIHUELA |

Peruvian bouillabaisse, seafood-based broth of fish, shrimps, scallops, crab meat, Peruvian panca pepper, fresh cilantro

795



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

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



SALMON EN CHALACA  
TIBIA DE CONCHAS



BARRAMUNDI EN  
CREMA DE AJI  
AMARILLO Y COCO



MERO A LA  
CHORRILLANA



CORVINA DE LA PATAGONIA  
EN CREMA DE CAMARONES



# Pescados

## FISH

	PRICE
<b>MERO A LA CHORRILLANA</b>    Braised red grouper fillet, Peruvian sweet and sour sauce, sweet camote mousse	975
<b>SALMON EN CHALACA TIBIA DE CONCHA</b> Chargrilled Norwegian salmon, pacific scallops, lime juice, cilantro, ají limo, crispy yucca	1,250
<b>BARRAMUNDI EN CREMA DE AJI AMARILLO Y COCO</b>    Asian sea bass, coconut and ají amarillo curry, quinoa pillow, mini criolla, amaranth crisp	1,250
<b>CORVINA DE LA PATAGONIA EN CREMA DE CAMARONES</b>     Pan seared toothfish, coral butter, cassava croquests with feta cheese and huacatay cream	3,250



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature



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



ARROZ MELOSO DE CABRITO

# Del Fogón

## SAVOURY SAUTÉ

	PRICE
<b>FIDEOS DE LA COSTA</b>    Pasta, prawns, scallops, smoked salmon, ají amarillo, Parmesan shavings	<b>1,095</b>
<b>LOMO SALTADO</b>    Stir-fried US prime beef tenderloin, tomatoes, onions, soy sauce, potato wedges	<b>1,175</b>
<b>ARROZ MELOSO DE CABRITO</b> Creamy Japanese rice, braise lamb chunks, cilantro, chicha de jora, chalaca salad	<b>1,250</b>
<b>CANILLA DE CORDERO</b> 6-hour slow cooked lamb shank, cilantro, Chicha de jora, ají panca, beans, salsa criolla	<b>1,650</b>



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

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

CHULETÓN DE RES





# Clásicos para Compartir

## CLASSIC DISHES FOR SHARING

	PRICE
<b>POLLO POPULAR</b> Deboned half chicken, ají panca, corn, yuca, chalaca, Huancaína sauce, ocopa sauce	950
<b>PRAWN QUINOTTO</b>    Quinoa risotto, chargrilled prawns, calamari, Parmesan cheese, arugula, feta cheese	995
<b>ARROZ CON MARISCOS</b>     Peruvian seafood rice, calamari, octopus, shrimps, scallops, white wine, paprika creole seasoning, Parmesan cheese, coral butter	1,425
<b>JALEON DE MERO</b>     Crispy fried whole grouper, a lo macho sauce, criolla onion salad	4,250
<b>PICANHA</b> 400g chargrilled beef rump cap Mb5, chimichurri, french fries	4,550
<b>CHULETÓN DE RES</b>    Sous vide and chargrilled 800g prime rib, pepper sauce, roasted veggies	5,350

 Chef's recommendation

 Pork

 Nuts

 Vegetarian

 Rooted in Nature






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



**CHICHARRÓN DE SAYLLA**

# Del Perol

## FRIED & CRISPY

	PRICE
<b>CHICHARRÓN DEL JARDIN   </b> Crispy crusty veggies, broccoli, cauliflower, artichoke hearts, asparagus, salsa chalaca, lemon dip	525
<b>CHICHARRÓN DE CALAMAR   </b> Crispy calamari chicharrón, chalaquita, leche de tigre, chili sauce	675
<b>CHICHARRÓN DE SAYLLA    </b> Slow cooked and fried pork belly chicharron, fresh onion, mint leaves, crusty potatoes	675
<b>CHICHARRÓN DE CANGREJO   </b> Crispy soft-shell crab, Peruvian limo chili, cilantro, passion fruit sweet dip, salsa criolla	850



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

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



MERANGADO DE GUANABANA

# Postres

## DESSERTS

	PRICE
<b>MARQUESA DE CHOCOLATE</b>    Peruvian chocolate 75% mousse, dark chocolate balloon, passion fruit sorbet	475
<b>TRES LECHE</b>     Soft genoise sponge soaked in three types of milk, meringue, blueberry cheesecake ice cream	475
<b>PICARONES</b> Homemade Peruvian pumpkin donuts, raw cane sugar syrup, warm chocolate sauce, citrus sorbet	375
<b>TORTA DE CHOCOLATE</b>    Peruvian moist chocolate cake, 64% chocolate fudge, purple corn ice cream, amazon coffee cream	460
<b>PIE DE LIMÓN PERUANO</b>    Lime custard, meringue, vanilla crumble, white chocolate, raspberry sorbet	400
<b>MOUSSE DE MARACUYA</b>    Passion fruit mousse, white chocolate, dark chocolate soil, raspberry sorbet	475
<b>MERANGADO DE GUANABANA</b>     Soursop cream, crispy meringue, almond flakes, white chocolate balloon	475
<b>ARROZ LECHE DUO</b>    Creamy Peruvian rice pudding, lucuma, classic cinnamon	475



Chef's recommendation



Pork



Nuts



Vegetarian



Rooted in Nature

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

**LEVEL 8, SHANGRI-LA THE FORT, MANILA**

30<sup>th</sup> Street corner 5<sup>th</sup> Avenue, Bonifacio Global City, Taguig, 1634 Metro Manila, Philippines  
Tel (632) 8820 0888 Email: [samba@shangri-la.com](mailto:samba@shangri-la.com) @shangrilafort