



ZUKA

APPETIZERS

PUMPKIN COCONUT BISQUE

Blue crab salpicón, cilantro oil, puffed corn crunch

CAULIFLOWER ANTICUCHERA

Charred & roasted heirloom cauliflower, anticucho glaze, Uchucuta emulsion, toasted almond crumb

TUNA CRUDO

Fresh tuna, clarified tomato vinaigrette, citrus gel, pickled cucumber, cucumber snow

ELOTE NIKKEI

Charred corn, miso-lime butter, tajin furikake, feta, bitter chocolate mole

SCALLOP & SOURSOP CEVICHE

Bay scallop, soursop-infused leche de tigre, rocoto, cilantro oil, cancha

OCTOPUS TOSTADA

Crisp corn tortilla, charred octopus, gusacaca, pickled onion, jalapeños, cilantro

ENTREES

CHULETÓN

Guava-ají lacquered T-bone pork, roasted poblano-corn relish, cassava fries, charred spring onions,achiote oil

MAHI MAHI A LA BRASA

Ají Panka-achiote rubbed mahi mahi, ají amarillo & coconut emulsion, crispy quinoa, roasted fennel and heirloom carrots, preserved lemon vinaigrette

MOQUECA DE CAMARÃO Y LAGOSTA

Anatto-coconut braised shrimp & lobster stew, cilantro oil, farofa, jasmine rice

SECO DE CORDERO MANABÍ

Manabita-style braised lamb in naranjilla-beer reduction, roasted garlic, plantain patacones, toasted peanut salsa, onion pickled

ASADO DEL GAUCHO - ARGENTINIAN TRILOGY

Fire-kissed skirt steak, chorizo, quinoa crusted milanesa, creamy humita, charred scallion chimichurri, roasted tomato sauce, fried egg aioli

MUSHROOMS QUINOTTO

Toasted quinoa “risotto” in mushroom consommé. shimeji confit, feta crumble, salsa macha

POLLO PERUANO

Skin-on chicken supreme, cilantro-lime sauce, corn & green pea jasmine rice

DESSERTS

TRES LECHES

Homemade cake soaked with a sweet blend of three milks, torched merengue

APPLE FIG COCADA

Baked apple & coconut biscuits, fig compote, balsamic glaze, whipped cream

PASTELITOS DE GUAYABA

Guava filling, cream cheese, flaky pastry, tres leches sauce

*Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems