

ZUKA

appetizers

PUMKIN COCONUT BISQUE 🌱 🌱 🌱 Upon Request
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 🌱 🌱 Upon Request
Charred corn, miso-lime butter, tajín furikake, feta, bitter chocolate mole

SCALLOP & SOURSOP CEVICHE
Bay scallop, soursop-infused leche de tigre, rocoto, cilantro oil, cancha

OCTOPUS AREPITA
White corn arepas, charred octopus, gusacaca, smoked potato

entrées

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
Annatto-coconut shrimp stew, cilantro oil, farofa, coconut-lime 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 🌱 🌱 🌱 Upon Request
Toasted quinoa "risotto" in mushroom consommé, shimeji confit, feta crumble, salsa macha

POLLO AL MOLE AMAZÓNICO
Crispy chicken thigh, amazonian cacao mole, roasted plantain purée, cassava shards, naranja agria glaze

desserts

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

PASTELITOS DE GUAYABA
Guava filling, cream cheese, flaky pastry, tres leches sauce

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

✓ **BALANCED LIFESTYLE**
Healthier preparations and lower calorie counts

✗ **LACTOSE-FREE**
Can be prepared lactose free

✗ **GLUTEN-FREE**
Can be Prepared gluten free

🌱 **VEGETARIAN**

✓ **VEGAN**

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients.