

SAMBA BRUNCH

SAVORY

PALMITO SALAD hearts of palm, tomato, red onion, avocado, cucumber, coconut-lime ponzu, micro cilantro	14
MORNING SANDWICH served with yuca fries, aji amarillo aioli	
JAPANESE A5 WAGYU* egg, avocado, butter lettuce, tomato, pickled onion, croissant, sweet tomato mustard	22
KING CRAB* egg, avocado, butter lettuce, tomato, alaskan king crab salad, croissant	20
VEGETARIAN* egg, avocado, butter lettuce, tomato, manchego tempura, croissant, sweet tomato mustard	12
KATSU* egg, sushi rice, katsuobushi, aonori-ko, katsu sauce, japanese mayo	
CHILEAN SEABASS CHICKEN	26 20
JAPANESE A5 WAGYU LOMO SALTADO* purple potato hash, onion, tomatoes, steamed rice	45
BURANCHI MAKI* smoked salmon, shrimp tempura, capers, cream cheese, micro celery, smoked key lime mayo	19
FEIJOADA ~ TRADITIONAL BRAZILIAN BEAN STEW savory stew of black beans, shredded pork, seared beef and carne seca with white rice, collard greens, farofa and fresh orange slices	16

SIDES

EGG	6	YUCA FRIES	6
BACON	6	AVOCADO	6
GRILLED CHORIZO	6	SEASONAL FRESH FRUIT	6

WEEKENDS 12pm – 4pm

SWEET

RABANADA ~ FRENCH TOAST sweet potato butter, caramelized pecans, seasonal fruits, farofa, crispy bacon, dulce de leche shichimi sauce	15
ACAI BOWL acai & blueberry, seasonal fruit, almond milk yogurt, coconut granola	10
PERUVIAN CHOCOLATE CROISSANT peanut butter cream	8
SWEET TRIO alfajores, miso chocolate cookie, crème brûlée doughnut	10

BEVERAGE

MIMOSA sparkling wine and orange juice	14
BELLINI sparkling wine and your choice of fruit purée	14
LYCHEE	CITRON HONEY
GRANNY SMITH APPLE	STRAWBERRY

BOTTOMLESS BUBBLES 26pp
choice of mimosa or bellini
(two hour limit)

BRUNCH COCKTAILS

SAKERINHA honjoso sake, guava, lime, sugarcane	16
SAKEGRIA honjoso sake, apple brandy, orange & strawberry liqueur, lychee, pineapple, red wine	16
BLOODY MARY vodka, cucumber, watermelon, spicy tomato juice, citrus, worcestershire sauce	15
SPRITZ	
BOTANICAL peach & orange botanical vodka, Lillet Rosé, mint	16
NAMA namazake, Lillet Blanc, lemon	17
NIGORI sparkling nigori sake, aperol, orange & olive	16

COFFEE

La colombe

ESPRESSO	5	CAPPUCCINO	5.5
DOUBLE ESPRESSO	6	AMERICANO	5
CAFÉ COM LEITE	5		

BLACK AND GREEN TEAS

Tea Forté organic blend	5
ENGLISH BREAKFAST malt character and chocolate undertones for robust and full-bodied flavor	
SENCHA traditional japanese green tea leaves with fresh, grassy notes	
GREEN MANGO PEACH vibrant mango nectar and sweet peach accent superior green tea leaves	

HERBAL TEAS

naturally caffeine-free	5
CHAMOMILE CITRON egyptian chamomile blossoms and rosehips balance lemongrass and mint	
CITRUS MINT bright citrus blends with crisp peppermint	
GINGER LEMONGRASS invigorating ginger with aromatic citrus	

Corporate Chef John Um
Executive Chef Joel Versola Executive Pastry Chef Katrina Tayo

*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies as not all ingredients are listed on menu