



Modern **PAN LATIN**



Premium tasting menu.
Full table 450 per person / 600 with wine pairing

At BUI, we invite you on a journey through Latin America with a sharing-style menu featuring authentic dishes from the vibrant continent. The menu features influences from regions throughout Latin-America.

Our portions have been designed to allow you to choose multiple items at once and share them among the table. The purpose of this sharing style concept is to allow you to try different dishes and have a more rounded understanding of Latin American cuisine.

Dishes will leave the kitchen and will be served as they are prepared and as soon as they are ready, creating an interactive dining experience.

Should you require help understanding the menu, we strongly encourage you to refer to our glossary at the back or ask one of our staff members, who will be glad to assist you with your selection.

PRINCIPALES

~ MAINS ~

OLLAS

• POTS •

HONGOS QUINOTTO (V) QUINOA, DRY CEPES, PARSLEY, PARMESAN CHEESE	95
CHAUFA SALTADO BEEF SIRLOIN, FRIED RICE, SESAME, CORIANDER, POTATO, AJÍ LIMO	105
PAILA MARINA (S) COD, MUSSELS, SCALLOPS, SHRIMPS, TOMATO, POTATO	145
MOQUECA DE PEIXE (S) BLACK COD, SHRIMPS, CREAMY RICE, COCONUT	165
ARROZ NEGRO (A) BOMBA RICE, CALAMARI, SCALLOPS, MUSSELS, SHRIMPS, PARSLEY	150

DEL MAR

• SEA FOOD •

ROBALO AL GRILL GRILLED SEA BASS, PEBRE, CHIMICHURRI, GARLIC BREAD	125
PASTA DE MARISCOS POBLANO CHILLI, TAGLIATELLE, MIX SEAFOOD, SALMON	135
CAMARON ZARANDEADO TIGER PRAWNS, DRIED AJÍ, LIME, MUSHROOM, PINEAPPLE	155
OSTRAS PARMESANA (A) SCALLOPS GRATIN, MOZZARELLA, CREAM, PARMESAN CHEESE, WHITE WINE	175
LANGOSTA NIKKEI LOBSTER, AJÍ AMARILLO, GRANA PADANO	295

LAS AVES

• POULTRY •

POLLO AL AJÍ CORN FED CHICKEN, YELLOW AJÍ, SNOW PEAS, RICE	135
POLLO ADOBADO CORN FED CHICKEN BREAST, SWEET POTATO GNOCCHI	145

SPICY (S) VEGETARIAN (V)

All prices are in UAE Dirhams.

ENTRADAS

~ STARTERS ~

BOTANAS

• NIBBLES •

PAO DE QUEIJO (V) BRAZILIAN CHEESE BREAD, AJÍ AMARILLO & CORIANDER DIP	30
EDAMAMES (V) GARLIC, GINGER, CHAMOY, LIME	30
GUACAMOLE (V) AVOCADO, LIME, JALAPEÑO, TORTILLA CHIPS	35

DE LA BARRA

• THE RAW BAR •

CEVICHE

CEVICHE VEGETARIANO (S)(V) GREEN TOMATO, JICAMA, AVOCADO, GREEN AJÍ, TRUFFLE	45
SALMON (S) SALMON, SWEET SOY, ROCOTO, MANGO	60
ROBALO (S) SEA BASS, ONION, AJÍ, LECHE DE TIGRE, CANCHA, SWEET POTATO	60
CALLO SCALLOPS, AVOCADO, LIME, SUN-DRIED TOMATO	65
VUELVE A LA VIDA SEAFOOD COCKTAIL, TOMATO, CORIANDER, AVOCADO, TAJÍN	65
ATUN TUNA, SOY, WASABI, LIME, ORANGE, GREEN AJÍ, SESAME OIL	70
CEVICHE NEGRO (S) JAPANESE RED SEA BREAM, SMOKED MUSSELS, SQUID INK, LECHE DE TIGRE	75
UN POCO DE TODO CEVICHE PLATTER, CHOICE OF 5	250

SPICY (S) VEGETARIAN (V)

All prices are in UAE Dirhams.

TIRADITO

SALMON

SALMON, DIJION MUSTARD, GARLIC CHIPS

ATUN & HAMACHI (S)

TUNA, HAMACHI, GINGER, CRISPY APPLE, CORIANDER, LIME, TÔGARASHI

TRUFFLED HUACHINANGO (S)

RED SNAPPER, BLACK TRUFFLE, LIME, FRIED QUINOA

PULPO

OCTOPUS, PIMENTON, POTATO FOAM, HONEY, ROASTED GARLIC

EL VEGETARIANO (V)

WATERMELON, YUZU, AJÍ AMARILLO, TAJÍN

PIQUEOS

• APPETIZERS •

GVOZAS TACU TACU A LO MACHO (S)(A)

MIXED SEAFOOD, RICE, BEANS, AJÍ AMARILLO, CORIANDER

LAMINADO DE CORDERO

LAMB CARPACCIO, POTATO TEXTURES, AJÍ

HUITLACOCHÉ (V)

CORN MUSHROOM, SMOKED TOMATO, CHIPOTLE

CHORIZO AREPA

BEEF CHORIZO, POTATO, SOUR CREAM, HOGAO, GREEN SAUCE

ATUN POKE

YELLOW TAIL, RICE, AVOCADO, TAMPICO

CONO DE CANGREJO

SOFT SHELL CRAB, PLANTAIN, PICO DE GALLO, CORIANDER

CAMARON PIL PIL

PRawns, GARLIC, PARSLEY, LIME, SHERRY VINEGAR

Frituras

SALMON & TUNA ROLL, CUCUMBER, MANGO, CRISPY SQUID, HUANCAINA

RES TATAKI Y TUETANO

JAPANESE BEEF, MARROW, CHIMICHURRI, PECORINO, PUFFED RICE

TACOS

• TACOS •

MERO

GROUper, CABBAGE, CHIPOTLE MAYO, AVOCADO

BEEF TACOS

WAGYU TOPSIDE, SALSA DE MOLCAJETE

CARNITAS DE PATO

CRISPY DUCK, CUCUMBER, HOT & SOUR SAUCE

CANGREJO

SOFT SHELL CRAB, WASABI MAYO, PICKLED ONION, MANGO

LANGOSTA

LOBSTER, GUAJÍLLO CHILI, MOZZARELLA CHEESE

SPICY (S) VEGETARIAN (V)

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ANTICUCHOS

• SKEWERS •

SERVED WITH POTATOES AND CORN

ESPARRAGOS Y PORTOBELLO (V)

ASPARAGUS, PORTOBELLO, MISO, ORANGE

POLLO

CHICKEN, GINGER, LIME, GARLIC, HOISIN SAUCE

CORDERO

LAMB, CORIANDER, YELLOW AJÍ, CUMIN

CAMARON (S)

PRawns, LIME, GARLIC, SWEET CHIPOTLE

LOMO

TENDERLOIN, AJÍ PANCA, CHIVES, CUMIN

EMPANADAS

• STUFFED PASTRIES •

HUMITA (V)

CORN, ONION, BASIL, MOZZARELLA CHEESE

PINO

PATAGONIAN BEEF, CARAMELIZED ONION, OREGANO, QUAIL EGG

PASTEL DE CAMARAO

PRawns, CREAM, CORIANDER, FRESH TOMATO

SOPA Y ENSALADAS

• SOUP & SALADS •

CREMA DE HABANERO (V)(S)

HABANERO CREAM, BREAD BOWL, SWEET POTATO CHIPS

FRESCA (V)

MIXED LETTUCE, PEAR, APPLE CHIPS, TANGERINE, ALMONDS, HAZELNUTS

LA CLASICA DE TIJUANA

ROMAINE LETTUCE, PARMESAN CHEESE, CAESAR DRESSING, GRILLED SHRIMPS

QUINOA (V)

MIXED QUINOA, HEIRLOOM TOMATO, AVOCADO, ASPARAGUS, SHERRY VINEGAR

SPICY (S) VEGETARIAN (V)

All prices are in UAE Dirhams.

GLOSSARY

FOR
NON-SPANISH
SPEAKERS

RES
BEEF

POLLO
CHICKEN

PATO
DUCK

PULPO
OCTOPUS

ATUN
TUNA

CORDERO
LAMB

CAMARON
PRAWN

ANTICUCHOS

MEAT SKEWERS -
POPULAR STREET FOOD IN PERU
& OTHER ANDEAN COUNTRIES

AREPAS

FLAT BREAD MADE OF GROUND
MAIZE DOUGH, PROMINENT IN THE
CUISINE OF COLOMBIA & VENEZUELA

CEVICHE

RAW SEAFOOD DISH CURED IN
CITRUS JUICES, SUCH AS LEMON OR
LIME, POPULAR IN COASTAL REGIONS
OF LATIN AMERICA

CHAMOY

MEXICAN SWEET AND SPICE
CONDIMENT MADE WITH PICKLED
FRUIT HAVING SALTY, SWEET, SOUR
AND SPICY FAVOURS

CHAUFA

PERUVIAN FRIED RICE DISH, HEAVILY
INFLUENCED BY CHINESE CUISINE
DUE TO THE INFLUX OF CHINESE
IMMIGRANTS TO PERU

CHIMICHURRI

ARGENTINIAN SAUCE MADE OF
FINELY-CHOPPED PARSLEY, GARLIC,
OREGANO & WHITE VINEGAR

HABANERO

VERY SPICY CHILI FROM THE
YUCATÁN PENÍNSULA,
MEXICO

HOGAO

TRADITIONAL COLOMBIAN SAUCES.
MADE OF ONIONS, TOMATOES,
CUMIN, SALT, AND PEPPER

HUANCAINA

MADE WITH SIMPLE PERUVIAN
INGREDIENTS LIKE QUESO FRESCO
(FRESH WHITE CHEESE) AND AJI
AMARILLO (PERUVIAN YELLOW CHILI)

HUITLACOCHÉ

ALSO KNOW AS CORN TRUFFLE,
THIS MEXICAN DELICACY IS A
FUNGUS WHICH GROWS NATURALLY
ON EARS OF CORN

LECHE DE TIGRE

PERUVIAN NAME FOR THE
CITRUS MARINADE USED TO CURE
THE SEAFOOD IN A
CEVICHE

MOLCAJETE SAUCE

A SALSA THAT IS GROUND BY
HAND IN A MOLCAJETE, MEXICAN
VERSION OF THE MORTAR AND
PESTLE.

MOQUECA DE PEIXE

BRAZILIAN RECIPE BASED ON SALT
WATER FISH STEW, TOMATOES,
ONIONS AND CORIANDER

PEBRE

CHILEAN CONDIMENT MADE OF
CORIANDER, ONION, OLIVE OIL,
GARLIC AND SPICY AJI PEPPERS

PICO DE GALLO

MEXICAN SALAD, MADE WITH
CHOPPED TOMATOES, ONIONS,
CORIANDER, SERRANO CHILIES,
SALT AND KEY LIME JUICE

TAMPICO

MEXICAN DRESSING MADE OF
CRAB, MAYONNAISE, CREAM
CHEESE AND CHIVES. USUALLY
COMES WITH SUSHI AND SASHIMI

TIRADITOS

PERUVIAN-JAPANESE FUSION RAW
FISH, CUT LIKE SASHIMI & DRIZZLED
WITH A CITRUS MARINADE

LAS CARNES

• MEATS •

OSSOBUCO (A)(S)

VEAL SHANK, RED WINE, SOY, SMOKED CHILI PEPPER, LEMONGRASS, RISSO PASTA

COSTILLAR

SHORT RIBS, FRIED NOODLES, JALAPEÑO BBQ SAUCE, SMOKED PINEAPPLE

COSTILLAS DE CORDERO

LAMB RACK, PANCA, CHIVES, POTATO

PICANHA NA BRASA

BRAZILIAN RUMP STEAK, POLENTA, MIXED HERBS, MASCARPONE

LOMO PICANTE

BLACK ANGUS TENDERLON, TABBOULEH, ROCOTO, FETA CHEESE, HOISIN SAUCE

BIFE DE CHORIZO

BLACK ANGUS RIB EYE, GINGER, PARSLEY, SHIMEJI MUSHROOM

LOMO AL TRAPO

FULL BLOOD WAGYU TENDERLOIN, NON-ALCOHOLIC RED WINE, ROASTED GARLIC, CHIMICHURRI

PARA COMPARTIR

• MEAT FOR THE TABLE •

CHULETON

1 KG IRISH T-BONE STEAK

TOMAHAWK

1.2 KG AUSTRALIAN BEEF

AL LADO

• SIDES •

PAPAS

POTATO GRATIN

ESPARRAGOS

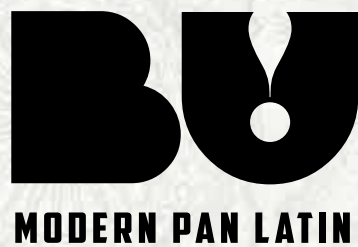
JOSPER ASPARAGUS, TRUFFLE OIL

HONGOS

MUSHROOM, GARLIC, GUAJÍLLO CHILI

MAIZ

CORN, YUZU, MISO, MAYO, PEQUIN PEPPER



It's #BUenisimo!

Don't forget to tag us, for a chance to be featured on our official Instagram account!

@BU_trinity | #BUtrinity