



CHAKANA  
BY  
PLAYA

# CHAKANA

A JOURNEY THROUGH TIME AND TASTE

CHAKANA OFFERS A UNIQUE DINING EXPERIENCE THAT TRANSPORTS GUESTS TO THE RICH AND DIVERSE LANDSCAPES OF PERU. LOCATED IN DUBAI'S WEST PALM, THE RESTAURANT IS NOT JUST ABOUT FOOD; IT'S AN IMMERSIVE JOURNEY THAT COMBINES TRADITIONAL PERUVIAN FLAVORS WITH MODERN CULINARY TECHNIQUES.

THE NAME "CHAKANA" REFERS TO THE INCAN CROSS, A SYMBOL DEEPLY ROOTED IN PERUVIAN CULTURE, REPRESENTING BALANCE AND THE INTERCONNECTEDNESS OF LIFE. THE MENU AT CHAKANA REFLECTS THE VARIED GEOGRAPHY OF PERU, FEATURING INGREDIENTS SOURCED FROM THE ANDES, THE AMAZON, AND THE PACIFIC COAST,

ALL REIMAGINED TO CREATE A CONTEMPORARY FINE DINING EXPERIENCE. WHETHER YOU'RE EXPLORING THE BOLD FLAVORS OF THE ANDES OR THE FRESH TASTES OF THE PACIFIC, CHAKANA PROMISES A CULINARY JOURNEY THAT HONORS TRADITION WHILE EMBRACING INNOVATION.








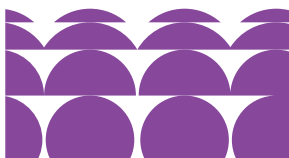
## CRUDO BAR

### CEVICHE

PLAYA CLASICO	 	110
Seabass, Crispy Calamari, Leche De Tigre		
TUNA NIKKEI	 	95
Tuna, Oyster Sauce, Soy Sauce, Sesame Oil, Leche De Tigre, Peruvian Corn		
MIXTO	  	105
Seabass, Prawns, Huancaína Sauce With Leche De Tigre		
PULPO	 	105
Octopus, Botija Olives, Grana Padano Cheese, Leche De Tigre, Olive Oil		
CARRETILLERO	 	109
Seabass, Octopus, Rocoto, Leche De Tigre, Crispy Calamari		
CARNAVAL CEVICHE	  	120
Seabass, Sweet Coconut Cream, Crispy Red Quinoa, Pink Cotton Candy		
OYSTER		110
Gillardeau Oysters, Oyster Mushrooms, Leche De Tigre, Sea Foam		
SELECTION CEVICHE		305

### TIRADITOS

TUNA TATAKI		100
Tuna Loin, Smoked Amarillo Sauce, Avocado Emulsion, Amarillo Chalaquita, Sweet Potato Gel		
OCTOPUS	 	105
Octopus, Piquillo Sauce, Yuzu, Crumbs, Chimichurri		
SALMON		100
Salmon, Red Curry, Mango Chalaquita, Cancha Chulpi, Coconut Gel		
SEABASS		105
Seabass, Burnt Jalapeño, Red Radish Chalaquita, Squid Ink, Black Crispy Quinoa		
PERU	 	105
Seabass, Crispy Prawns, Aji Amarillo Leche De Tigre, Chalaquita		



All prices are in AED and TAX included



VEGGIE



DAIRY



GLUTEN



NUTS



ALCOHOL



## NIKKEI BAR

### MAKIMONO (6 CUTS)

<b>ACEVICHADO</b> 🌿🌱	88
Prawns Furay, Seabass, Acevichado Mayo, Sweet Potato Gel	
<b>IKA BATAYAKI</b> 🍷🌱	80
Garlic Butter Sautéed Calamari, Mozzarella, Spicy Mayo, Tobiko, Red Quinoa	
<b>WAGYU</b> 🍷	120
Ribeye, Red Capsicum, Avocado, Playa Furikake, Anticuchera Sauce & Spicy Mayo	
<b>SPICY SHIROMI</b> 🌿🌱	93
Prawn Furay, Cucumber, Seabass Tartare, Mushrooms, Avocado Emulsion, Red Chili Pickles, Pachikay Sauce	
<b>SEABASS</b> 🌱	80
Seabass Tartare, Tenkatsu, Chimichurri, Anticuchero Mayo, Yuzu Pearls	
<b>LOMO SALTADO</b>	120
Stir-fried Tender beef with onions, tomatoes, and Peruvian spices	
<b>AJI DE GALLINA</b> 🌿	80
Creamy Shredded Chicken, Smoky Yellow Pepper Sauce	
<b>LIMA ROLL</b> 🌱	90
Tuna, Prawns, Creamy Avocado	

## NIGIRI

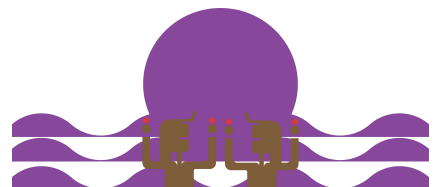
### NIGIRIS ( 2 PIECES)

<b>SEABREAM</b> 🍷	65
Seabream, Shiso Leaves, Spicy Almond Salsa, Tobanjan, Togarashi	
<b>SALMON</b>	65
Torched Salmon Belly, Chimichurri, Crispy Salmon Skin	
<b>PRAWNS</b> 🌱	70
Torched Prawns, Pachikay Sauce, Rocoto Dip, Crispy Leek	
<b>TUNA</b> 🍷	70
Tuna Loin, Soy Sauce, Sesame Oil, Lime, Ginger	
<b>SALMON TIRADITO</b>	70
Thinly Sliced Salmon, Tangy Tiradito Sauce	
<b>TUNA NIKKEI</b>	70
Spicy Tuna	
<b>SEABASS MISO NIGIRI</b>	70
Seabass, Savory Miso Sauce	

## RAW

<b>SASHIMI</b>	75
Salmon / Tuna / Seabass / Octopus (3pcs)	
<b>SASHIMI PLATTER</b>	230
Tuna, Salmon, Octopus, Seabass Shiso Leaves, Gari (Pickled Ginger), Wasabi	
<b>OYSTER SHOT</b>	75
Royal Osyter, Roccoto, Caviar, Chalaquita	

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## SALADS

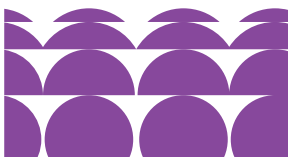
PERUVIAN CORN	90
Trio Of Corn, Cherry Tomatoes, Pomegranate, Sesame Dressing, Truffle, Figs	
CESAR 🍷	80
Romain Lettuce, Avocado, Cherry Tomatoes, Corn Tortillia, Anchovy, Botija Olives, Huacatay, Parmegiano Reggiano	
SEAWEED	80
Wakame, Kombu, Nori, Soy Sauce, Yuzu, Pear, Almond Praline	
SALMON YUKKE	100
Sliced Raw Salmon, Tangy Yukke Sauce	

## PLAYA SIGNATURES

LOMO SALTADO 🍷🌱	258
Wok Stir-fried Wagyu Tenderloin, Soy Sauce, Vinegar, Mushrooms, Tomato, Onion, Peruvian Potato	
OCTOPUS PEAPIAN 🍷🍷	256
Octopus, Purple Corn & Choclo Puree, Miso, Sweet Potato Gel & Spicy Chalaquita	
SPAGHETTI & PRAWNS 🍷	216
Huancaina spaghetti, Parmesan cheese, black quinoa, tiger prawns anticuchero	
LOBSTER LINGUINE 🍷🍷	265
13' Linguine, Grilled Prawns, Lobster, Creamy Seafood Sauce	
SALMON & OCOPA RICE	230
Grilled Salmon Filet, Rice cooked with Peruvian Ocopa Sause	

## ROBATA & JOSPER

CHICKEN THIGHS ANTICUCHO 🍷🌱	85
Boneless Thighs, Huancaína Sauce, Coconut, Sesame Seeds, Rocoto Dip	
BEEF TENDERLOIN ANTICUCHO	150
Wagyu, Chimichurri, Rocoto Dip, Chives	
TIGER PRAWNS 🍷🌱🍷🍷	162
Aji Amarillo, White Wine, Garlic, Coriander, Ocopa Sauce	
DEBONED BABY CHICKEN 🍷🌱	210
Huacatay, Aji Panca, Soy Sauce, Chimichurri, Coriander, Native Potato	
PATAGONIA SEABASS	356
Peruvian Marinated Chilean Sea Bass, Huacatay, Cassava, Shiso, Peruvian Potato, Criolla	
48 HRS SHORT RIBS 🍷🍷🌱	290
Slow-cooked Deboned Ribs, Peruvian Squash "Loche", Choclo, Aji Amarillo	
WAGYU TENDERLOIN 🍷	390
300 Gr Tenderloin, Playa Ponzu, Chives, Sesame Seeds	



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## ARROCES

<b>INK CALAMARI</b> 🍷🥛🌾🌰🍷	215
Sautéed And Crispy Calamari, Squid Ink, Beer, Acevichado Mayo, Parmegiano Reggiano, Chalaquita	
<b>CHAUFA TAPADO</b> 🌰🍷	195
Peruvian Fried Rice, Prawn Omlette, Aji Amarillo, Corn Tortilla, Pachikay	
<b>ARROS CON MARISCOS</b> 🍷🥛🌾🍷	298
Peruvan Seafood Rice (Prawn , Calamari), Aji Amarillo, Aji Panca, Loche	

\*\* Ask your waiter for BIG FORMAT

## TO SHARE / PARA PICAR

<b>CALAMARI ACEVICHADO</b> 🌾	95
Crispy Calamari, Chinese Cinnamon, Chili	
<b>PISCO LECHE DE TIGRE</b> 🍷	49
Iconic Life Renewing Shot	
<b>PLAYA CROQUETTE</b> 🥛🌾🌰🍷	112
Deep Fried Arroz Con Mariscos, Peruvian Potato Foam, Parmegiano Reggiano, Chalaquita	
<b>LOMO SALTADO EMPANADAS</b> 🥛🌾	90
Homemade Dough, Wagyu Lomo Saltado Stew, Mozzarella, Uchucuta Sauce	
<b>TUNA TACO</b>	88
Crispy Corn Tortilla, Tuna Loin, Cucumber, Avocado, Rocoto Dip, Yuzu, Balsamic Pearls	
<b>MUSHROOM EMPANADA</b> 🥛🌾	70
Homemade Dough, Sauted Button Mushrooms, White Onion, Oregano, Mozzarella, Rocoto	
<b>SHITAKE CAUSA</b>	95
Shitake Mushrooms, Peruvian Potato, Avocado Emulsion, Huancaína Sauce, Chipotle	
<b>WAGYU A5 CAUSA</b>	140
Peruvian Potato, Anticuchera Wagyu Ribeye, Avocado, Acevichado Mayo, Fresh Black Truffle	
<b>OYSTER INKA</b> 🍷	120
Gilardeau Oysters (2 pcs), Aji Amarillo Leche De Tigre, Chalaquita	

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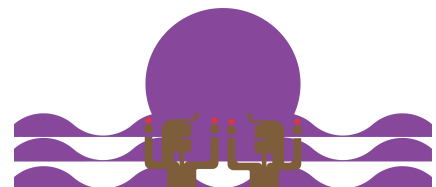
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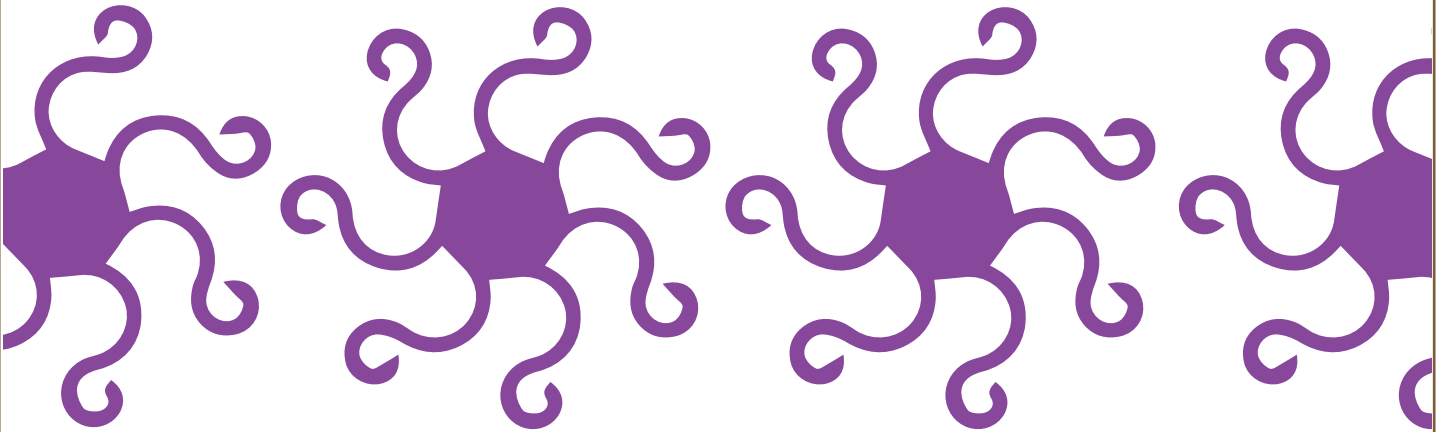


## TOSTADAS

<b>SALMON</b>	95
Crispy Corn Tortilla, Minced Salmon, Piqillo Sauce, Crispy Black Quinoa	
<b>SEABASS</b>	95
Crispy Corn Tortilla, Seabass, Sweet Potato Gel, Crispy Black Quinoa	
<b>SHORT RIBS</b>	95
Crispy Corn Tortilla, Slow Cooked Short Ribs, Chimichuri	

## SAVORY SIDES

<b>PAPA A LA HUANCAINA</b>  	70
Crispy Baby Potatoes, Feta, Botija Olives, Huancaina Sauce	
<b>YUCAS FRITAS</b>   	70
Deep Fried Casava, Rocoto, Ocopa, Huancaina Sauce	
<b>FRIES &amp; SWEET POTATO FRIES</b>	45



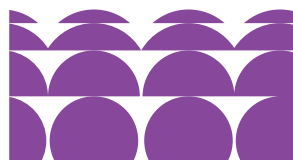
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## DESSERTS

<b>ALFAJOR</b> 🍷🌿	80
24k Gold Shortbread, Mango Ice Cream, Dulce De Leche, Fresh Mango Puree, Grated Coconut	
<b>BACK TO CHILDHOOD</b> 🍷🌿🍷	90
Sponge Cake, Tres Leches, Lucuma Sauce, Raspberry Gel, Popping Candies, Chopped Pistachios, Grated Chocolate	
<b>PLAYA FONDANT</b> 🍷🌿	80
72% Peruvian Chocolate Lava Cake, Rocoto, Vanilla Ice Cream, Coffee Foam	
<b>CREMA VOLTEADA</b> 🍷🍷	80
Peruvian Version Of Crème Caramel, Guava Foam, Rice Paper Flower, Pisco Flambé Berries.	



# VEGETARIAN MENU

## STARTERS

<b>MUSHROOM CEVICHE</b> (V)	104
Sautéed Button Mushroom, Avocado Emulsion, Leche De Tigre	
<b>MANGO TIRADITO</b> (V)	104
Mango, Red Curry, Mango Chalaquita, Cancha Chulpi, Coconut Gel	
<b>PORTOBELLO ANTICUCHO</b> (V)	100
Anticucho Style Portobello Mushrooms, Chimichurri, Rocoto Dip, Chives	
<b>SHITAKE CAUSA</b> (V) (N)	95
Shitake Mushrooms, Peruvian Potato, Avocado Emulsion, Huancaína Sauce, Chipotle	
<b>MUSHROOM EMPANADA</b> (V) (N)	70
Homemade Dough, Sautéed Button Mushrooms, White Onion, Oregano, Mozzarella, Rocoto	

## SALADS

<b>PERUVIAN CORN</b> (V)	90
Trio Of Corn, Cherry Tomatoes, Pomegranate, Sesame Dressing, Truffle, Figs	
<b>CEASAR</b> (N)	80
Romain Lettuce, Avocado, Cherry Tomatoes, Corn Tortilla, Anchovy, Botija Olives, Huacatay, Parmigiano Reggiano	
<b>SEAWEED</b> (V)	80
Wakame, Kombu, Nori, Soy Sauce, Yuzu, Pear, Almond Praline	
<b>BABY SPINACH</b> (N)	90
Apple, Caramelized Pecans, Feta Cheese, Kewpie Mayo	

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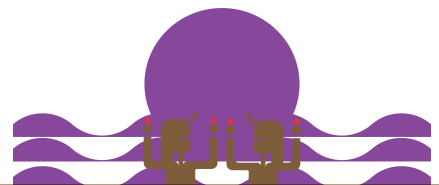
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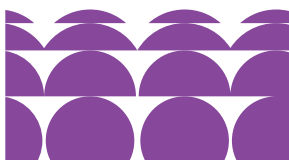


## NIKKEI

<b>ALL GREEN ROLL</b> (V)	75
Cucumber, Avocado, Chives, Green Quinoa, Avocado Emulsion	
<b>SUMMER ROLL</b> (V)	75
Capsicum, Cucumber, Avocado, Red Quinoa, Teriyaki Sauce	
<b>MUSHROOM SALTADO ROLL</b> (V)	85
Stir Fry Mushroom, Onion, Tomato, Rocoto Mushroom Sauce	

## MAINS

<b>HUANCAINA VEG SPAGHETTI</b> (V) (G)	115
Spaghetti, Huancaína Sauce, Green Peas, Carrot, Capsicum, Choclo, Parmigiano Reggiano, Crispy Black Quinoa	
<b>QUINOA CHAUFA</b> (V) (G)	105
Chifa Style Quinoa, Three Color Capsicum, Bottom Mushroom, Soy Sauce, Pachicay	
<b>3 HRS. CAULIFLOWER</b> (V) (G)	145
Slow Cooked Cauliflower, Peruvian Potatoes Pure, Chimichurri	
<b>MUSHROOM STEAK</b> (G)	155
Grilled Portobello Mushroom, Chimichuri, Mushroom Puree, Fresh Truffle	





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