

PLAYA

REPRESENT THE COAST OF PERU, BRINGING YOU A TRADITIONAL CEVICHERIA AT THE CLUB ON WEST BEACH, THE MOST LUXURIOUS STRETCH OF BEACH ON THE PALM JUMEIRAH. WE HIGHLIGHT THE ESSENCE OF PERUVIAN CULTURE WITH OUR SHAMANIC HOUSE SOUNDS AND BOHO CHIC DESIGN. JOIN US FOR AN ECLECTIC JOURNEY THROUGH AUTHENTIC PERUVIAN GASTRONOMY.
















PLAYA IS LIFE RENEWED





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	
CARRETIILLERO  	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





NIKKEI BAR

MAKIMONO (6 CUTS)

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

NIGIRI

NIGIRIS (2 PIECES)

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

RAW

SASHIMI	75
Salmon / Tuna / Seabass / Octopus (3pcs)	
SASHIMI PLATTER	230
Tuna, Salmon, Octopus, Seabass Shiso Leaves, Gari (Pickled Ginger), Wasabi	
OYSTER SHOT	75
Royal Oyster, Rocoto, 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
Huancaína spaghetti, Parmesan cheese, black quinoa, tiger prawns anticuchero	
LOBSTER LINGUINE 🍷🍷	256
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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VEGGIE



DAIRY



GLUTEN



NUTS



ALCOHOL



ARROCES

INK CALAMARI (V)(D)(G)(N)(A)	215
Sautéed And Crispy Calamari, Squid Ink, Beer, Acevichado Mayo, Parmegiano Reggiano, Chalaquita	
CHAUFA TAPADO (D)(G)	195
Peruvian Fried Rice, Prawn Omlette, Aji Amarillo, Corn Tortilla, Pachikay	
ARROS CON MARISCOS (V)(D)(G)	298
Peruvian Seafood Rice (Prawn , Calamari), Aji Amarillo, Aji Panca, Loche	

TO SHARE / PARA PICAR

GUACAMOLE	80
Smoked Avocado, Tomatoes, Red Onion, Red Chili, Crispy Tortillas	
CALAMARI ACEVICHADO (G)	95
Crispy Calamari, Chinese Cinnamon, Chili	
PISCO LECHE DE TIGRE (V)	49
Iconic Life Renewing Shot	
PLAYA CROQUETTE (D)(G)(N)(A)	112
Deep Fried Arroz Con Mariscos, Peruvian Potato Foam, Parmegiano Reggiano, Chalaquita	
LOMO SALTADO EMPANADAS (D)(G)	90
Homemade Dough, Wagyu Lomo Saltado Stew, Mozzarella, Uchucuta Sauce	
TUNA TACO	88
Crispy Corn Tortilla, Tuna Loin, Cucumber, Avocado, Rocoto Dip, Yuzu, Balsamic Pearls	
MUSHROOM EMPANADA (D)(G)	70
Homemade Dough, Sauted Button Mushrooms, White Onion, Oregano, Mozzarella, Rocoto	
SHITAKE CAUSA	95
Shitake Mushrooms, Peruvian Potato, Avocado Emulsion, Huancaína Sauce, Chipotle	
WAGYU A5 CAUSA	140
Peruvian Potato, Anticuchera Wagyu Ribeye, Avocado, Acevichado Mayo, Fresh Black Truffle	
OYSTER INKA (G)	120
Gilardeau Oysters (2 pcs), Aji Amarillo Leche De Tigre, Chalaquita	

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ALCOHOL



TOSTADAS

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






PIZZAS

PEPPERONI  	95
Peruvian Homemade Dough, Tomato Paste, Mozzarella, Beef Pepperoni	
MARGARITA  	90
Peruvian Homemade Dough, Tomato Paste, Mozzarella, Tomatoes	
VEGGIE  	95
Peruvian Homemade Dough, Tomato Paste, Mushrooms, Feta, Figs	
WAGYU  	120
Peruvian Homemade Dough, Tomato Paste, Mozzarella, Wagyu Ribeye, Anticuchera Sauce	

SLIDERS

WAGYU	95
Wagyu Patty, Mozzarella, Mustard, Lettuce, Tomato, Huancaína Sauce Chipotle Mayo	
QUINOA	80
Quinoa-beetroot- Carrot Patty, Mustard, Lettuce, Tomato, Tartara Sauce	
CHICKEN	85
Crispy Chicken Patty, Mustard, Lettuce, Tomato, Chipotle Mayo,	

SAVORY SIDES

PAPA A LA HUANCAINA  	70
Crispy Baby Potatoes, Feta, Botija Olives, Huancaína Sauce	
YUCAS FRITAS   	70
Deep Fried Casava, Rocoto, Ocopa, Huancaína Sauce	
FRIES & SWEET POTATO FRIES	45

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VEGGIE



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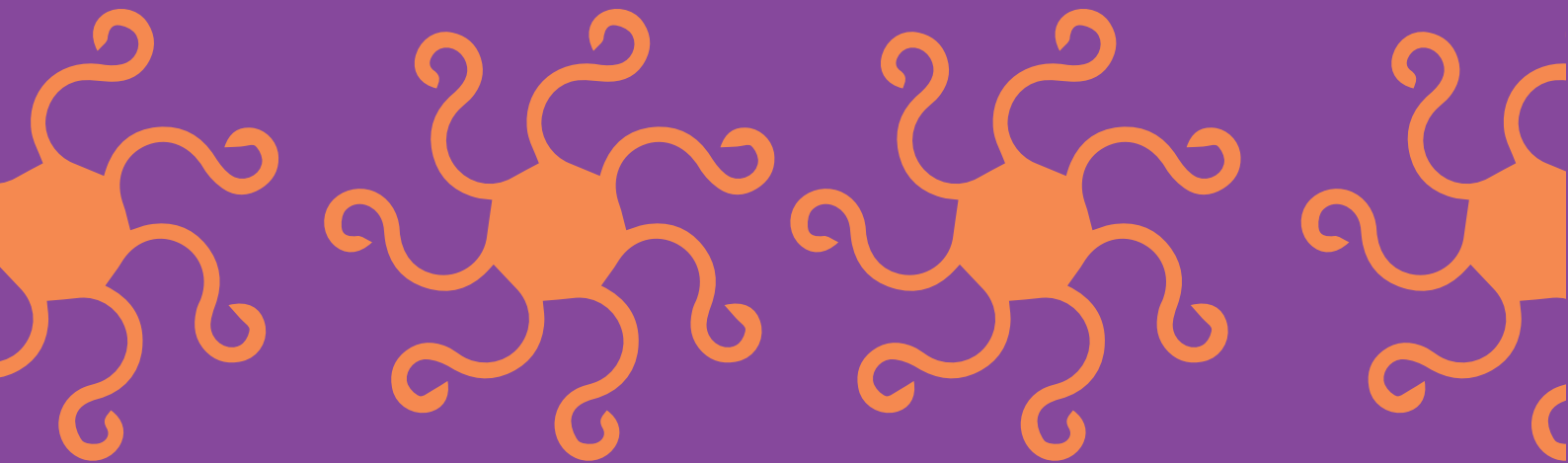
ALCOHOL





DESSERTS

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



VEGETARIAN MENU



STARTERS

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

SALADS

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

NIKKEI

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

MAINS

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

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