



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.



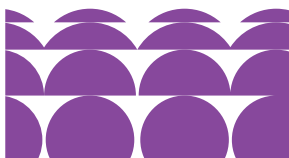
CRUDO BAR

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)

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	
PLAYA PRAWN ROLL 🌿	80
Panko Breaded Shrimp, New Style Shari Rice, Truffle Mayo	
NEW STYLE TUNA 🌿	90
Yuzu Ponzu Tuna Loin, New Style Shari Rice, Truffle Mayo	

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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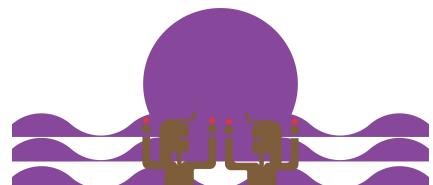
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SALADS

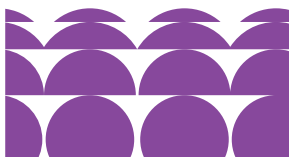
PERUVIAN CORN 🌽	90
Trio Of Corn, Cherry Tomatoes, Pomegranate, Sesame Dressing, Truffle, Figs	
CESAR 🥗	80
Romain Lettuce, Avocado, Cherry Tomatoes, Corn Tortillia, Anchovy, Botija Olives, Huacatay, Parmegiano Reggiano	
SEAWEED 🌿	80
Wakame, Kombu, Nori, Soy Sauce, Yuzu, Pear, Almond Praline	
SALMON YUKKE	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 🌽🥗	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

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

** Ask your waiter for BIG FORMAT

TO SHARE / PARA PICAR

EDAMAME	49
Salted	
EDAMAME	49
Peruvian Style	
CALAMARI ACEVICHADO 🌿	95
Crispy Calamari, Chinese Cinnamon, Chili	
PISCO LECHE DE TIGRE 🍷	49
Iconic Life Renewing Shot	
PLAYA CROQUETTE 🥛🌾🌿	112
Deep Fried Arroz Con Mariscos, Peruvian Potato Foam, Parmegiano Reggiano, Chalaquita	
LOMO SALTADO EMPANADAS 🥛🌿	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 🥛🌿	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 🌿	120
Gillardeau Oysters (2 pcs), Aji Amarillo Leche De Tigre, Chalaquita	

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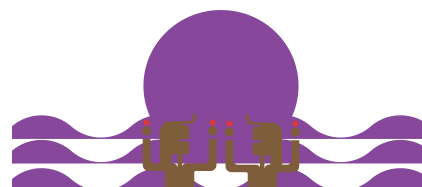
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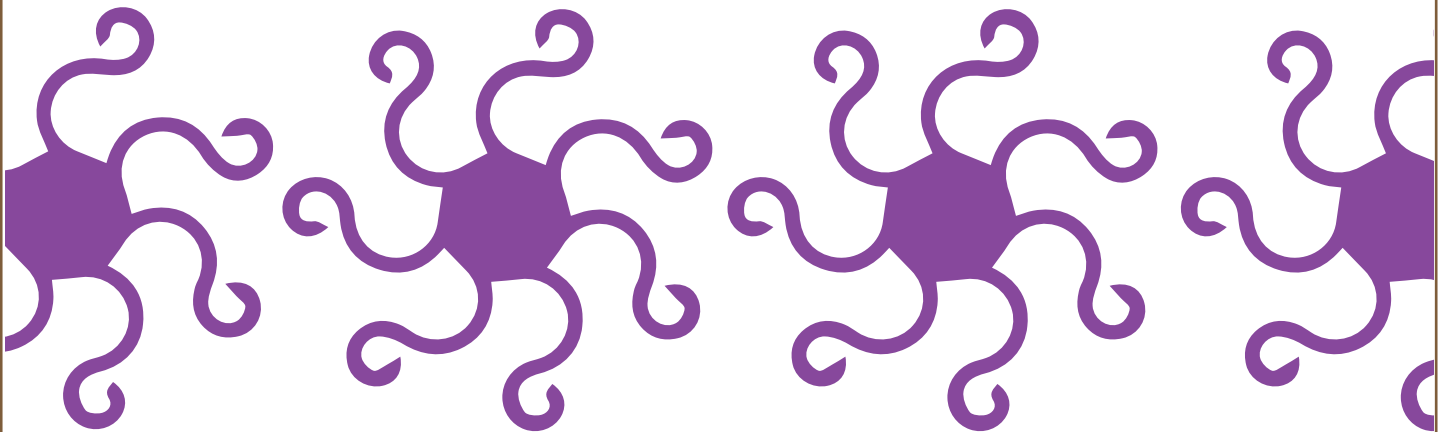


TOSTADAS

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	

SAVORY SIDES

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



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DESSERTS

ALFAJOR 🍷🌾

24k Gold Shortbread, Mango Ice Cream, Dulce De Leche, Fresh Mango Puree, Grated Coconut

80

BACK TO CHILDHOOD 🍷🌾🍷

Sponge Cake, Tres Leches, Lucuma Sauce, Raspberry Gel, Popping Candies, Chopped Pistachios, Grated Chocolate

90

PLAYA FONDANT 🍷🌾

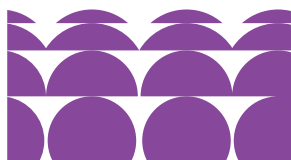
72% Peruvian Chocolate Lava Cake, Rocoto, Vanilla Ice Cream, Coffee Foam

80

CREMA VOLTEADA 🍷🍷

Peruvian Version Of Crème Caramel, Guava Foam, Rice Paper Flower, Pisco Flambé Berries.

80



VEGETARIAN MENU

STARTERS

MUSHROOM CEVICHE ①	104
Sauted Button Mushroom, Avocado Emulsion, Leche De Tigre	
MANGO TIRADITO ①	104
Mango, Red Curry, Mango Chalaquita, Cancha Chulpi, Coconut Gel	
PORTOBELLO ANTICUCHO ①	100
Anticucho Style Portobello Mushrooms, Chimichurri, Rocoto Dip, Chives	
SHITAKE CAUSA ① ②	95
Shitake Mushrooms, Peruvian Potato, Avocado Emulsion, Huancaína Sauce, Chipotle	
MUSHROOM EMPANADA ① ②	70
Homemade Dough, Sauted Button Mushrooms, White Onion, Oregano, Mozzarella, Rocoto	

SALADS

PERUVIAN CORN ①	90
Trio Of Corn, Cherry Tomatoes, Pomegranate, Sesame Dressing, Truffle, Figs	
CEASAR ②	80
Romain Lettuce, Avocado, Cherry Tomatoes, Corn Tortilla, Anchovy, Botija Olives, Huacatay, Parmigiano Reggiano	
SEAWEED ①	80
Wakame, Kombu, Nori, Soy Sauce, Yuzu, Pear, Almond Praline	
BABY SPINACH ②	90
Apple, Caramelized Pecans, Feta Cheese, Kewpie Mayo	

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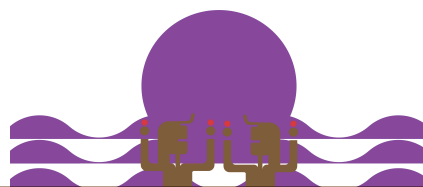
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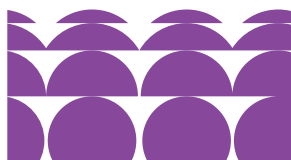


NIKKEI

ALL GREEN ROLL ①	75
Cucumber, Avocado, Chives, Green Quinoa, Avocado Emulsion	
SUMMER ROLL ③	75
Capsicum, Cucumber, Avocado, Red Quinoa, Teriyaki Sauce	
MUSHROOM SALTADO ROLL ③	85
Stir Fry Mushroom, Onion, Tomato, Rocoto Mushroom Sauce	

MAINS

HUANCAINA VEG SPAGHETTI ① ③	115
Spaghetti, Huancaína Sauce, Green Peas, Carrot, Capsicum, Choclo, Parmigiano Reggiano, Crispy Black Quinoa	
QUINOA CHAUFA ① ③	105
Chifa Style Quinoa, Three Color Capsicum, Bottom Mushroom, Soy Sauce, Pachicay	
3 HRS. CAULIFLOWER ① ③	145
Slow Cooked Cauliflower, Peruvian Potatoes Pure, Chimichurri	
MUSHROOM STEAK ①	155
Grilled Portobello Mushroom, Chimichuri, Mushroom Puree, Fresh Truffle	





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