



**CBC**

DELIVERING QUALITY AND PASSION  
TO A WORLD OF TASTE

### South American Nikkei Fusion Menu

450pp (min 4 pax or flat rate of 1900 for 2 people)

#### To Start

##### **Tuna Tiridito**

Tuna sashimi, avocado, radish, aji amarillo, Leche de tigre, Coral Tuille

##### **Red Snapper Ceviche**

Red snapper, pineapple, papaya, cucumber, bell peppers

##### **Pulpo e Patata**

Pan seared octopus, Sweet paprika potato rounds, red bell pepper, parsley

##### **Crab and sweet Corn Croquette**

Lightly fried crab corn fritter, sriracha Aoili, microgreens

#### Main Event

##### **Picanha and Chimichurri**

Seared Picanha steak, chimichurri, south American black bean quinoa (x4pax)

Grilled Cajun seabass, chimichurri, south American black bean quinoa (Pescatarian option x1pax)

#### Something Sweet

##### **Coconut Flan Mango**

Coconut custard, mango purée, lime zest, acai, cookie crumble

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### Plated Fine Dining

650 pp (min 4 persons or for 2 pax flat rate 2000AED)

#### Option 1

Tuna Tiridito, avocado, aji Amarillo, red coral tuille

—  
Agnus Beef tartar, cured egg, crème fraiche, caviar, Crostini

—  
Scallop, vongole, white wine cream, linguine

—  
Lobster tail, caramelized red wine onion chutney, potato foam

—  
Dulce de leche, goat cheese, biscuit crumble, acai puree

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#### Option 2

Burrata, Fig, Rocket, Cherry Tomato, fig, parmesan crisp, Balsamic reduction

—  
King crab leg, mango pearls, Caviar

—  
Black Truffle, wild mushroom, parmesan crema, gnocchi

—  
Lamb shank, ratatouille, smoked fennel potato puree

—  
Saffron Mille-Feuille, vanilla cream, berry coulis

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