



MENU

A stylized tropical scene. At the top, a large orange circle represents the sun. Below it, a teal wave shape curves across the frame. In the center, a white circle contains the word 'PLAYA' in orange capital letters. To the right, a purple palm tree with a trunk made of stacked semi-circles stands against the teal background. The bottom half of the image is a solid teal color.

PLAYA

Taste the sun savor the sea,
devour the flavors of life renewed



CRUDO BAR

CEVICHE

Playa Clasico 🌾	90
Tuna Nikkei 🍣	85
Mixto 🍣🍷🌾	90
Oysters 🍣	95
Pulpo 🍣🍷	90
*Selection	340

TIRADITOS

Scallops 🍣	95
Tuna	90
Octopus 🍣🍷	85
Salmon	85
Seabass	80

NIKKEI BAR

MAKIMONO (6 CUTS)

Acevichado 🌾🍣	70
Ika Batayaki 🍣	70
Wagyu 🍷	90
Spicy Shiromi 🌾🍣	75
Seabass 🍷🌾	75

NIGIRIS (2 PIECES)

Sea Bream 🌾🍣	55
Salmon	55
Truffle Scallop 🍣🍷	70
Prawns	65

RAW

Sashimi	70	Nama Box 🍣	95
Sashimi Platter	160	Victoria Scallops 🍣🍷	95

SALADS

Andes 🍷	60	Peruvian Corn	65
Roots	55	Seaweed 🍷	55

All prices are in AED and TAX included



VEGGIE



SHELLFISH



DAIRY



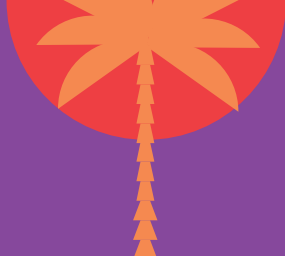
GLUTEN



NUTS



ALCOHOL



PLAYA SIGNATURES

Lomo Saltado	195	Lobster Nikkei	325
Huancaina Spaguetti	175	Octopus Pepian	195

ROBATA & JOSPER

Chicken Thighs	75	Deboned Roasted Chicken	190
Beef Tenderloin	110	Patagonian Seabass	235
Tiger Prawns	120	Wagyu Tenderloin	325
48 hrs. Short Ribs	195		

ARROCES

Ink Calamari	165	Truffle Quinoa Rice	175
Chaufa Tapado	170	Arroz Con Mariscos	255



TO SHARE / PARA PICAR

Crab Causa	85	Mussels Chalaca	70
Wagyu A5 Causa	105	Lomo Saltado Empanadas	65
Calamar Acevichado	75	Tuna Taco	75

SAVORY SIDES

Papa a la Huancaina	45	Asparagus	65
Yucas Fritas	45	Fries & Fried Sweet Potato	35



All prices are in AED and TAX included





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  	95
Seabass, Crispy Calamari, Leche De Tigre	
TUNA NIKKEI  	90
Tuna, Oyster Sauce, Soy Sauce, Sesame Oil, Leche D Tigre, Peruvian Corn	
MIXTO   	95
Seabass, Prawns, Scallops, Huancaína Sauce With Leche De Tigre	
OYSTERS 	95
Gillardeau Oysters, Oyster Mushrooms, Leche De Tigre, Sea Foam	
PULPO  	95
Octopus, Botija Olives, Grana Padano Cheese, Leche De Tigre, Olive Oil	
TRUFFLE	105
Seabass, Button Mushrooms, Truffle Paste, Coconut Gel, Fresh Black Truffle	
CARRETILLERO  	95
Seabass, Octopus, Rocoto, Leche De Tigre, Crispy Calamari	
SELECTION CEVICHE   	360
Playa Clasico, Tuna Nikkei, Mixto, Pulpo, Mushroom Ceviche	

TIRADITOS

SCALLOPS 	95
Scallops, Passion Fruit, Sweet Potato, Purple Corn Powder	
TUNA TATAKI	90
Tuna Loin, Smoked Amarillo Sauce, Avocado Emulsion, Amarillo Chalaquita, Sweet Potato Gel	
OCTOPUS  	90
Octopus, Piquillo Sauce, Yuzu, Crumbs, Chimichurri	
SALMON	90
Salmon, Red Curry, Mango Chalaquita, Cancha Chulpi, Coconut Gel	
SEABASS 	90
Seabass, Burnt Jalapeño, Red Radish Chalaquita, Squid Ink, Black Crispy Quinoa	
PERU  	95
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 🌿🍷	80
Prawns Furay, Seabass, Acevichado Mayo, Sweet Potato Gel	
IKA BATAYAKI 🍷🍷	80
Garlic Butter Sautéed Calamari, Mozzarella, Spicy Mayo, Tobiko, Red Quinoa	
WAGYU 🍷	105
Ribeye, Red Capsicum, Avocado, Playa Furikake, Anticuchera Sauce & Spicy Mayo	
SPICY SHIROMI 🌿🍷	85
Prawn Furay, Cucumber, Seabass Tartare, Mushrooms, Avocado Emulsion, Red Chili Pickles, Pachikay Sauce	
SEABASS 🌿	80
Seabass Tartare, Tenkatsu, Chimichurri, Anticuchero Mayo, Yuzu Pearls	

NIGIRI

NIGIRIS (2 PIECES)

SEABREAM 🍷	65
Seabream, Shiso Leaves, Spicy Almond Salsa, Tobanjan, Togarashi	
SALMON	65
Torched Salmon Belly, Chimichurri, Crispy Salmon Skin	
TRUFFLE SCALLOPS 🍷🍷	90
Scallops, Truffle Butter, Chalaquita, Fresh Black Truffle	
PRAWNS 🍷	70
Torched Prawns, Pachikay Sauce, Rocoto Dip, Crispy Leek	
TUNA 🍷	70
Tuna Loin, Soy Sauce, Sesame Oil, Lime, Ginger	

RAW

SASHIMI	75
Salmon / Tuna / Scallop / Seabass / Octopus (3pcs)	
SASHIMI PLATTER	220
Scallops, Tuna, Salmon, Octopus, Seabass Shiso Leaves, Gari (Pickled Ginger), Wasabi	
NAMA BOX 🍷	95
Cucumber, Avocado, Tuna, Scallops, Truffle Oil, Avocado Emulsion, Yuzu Pearls	
VICTORIA SCALLOPS 🍷🍷	95
Japanese Scallops, Peruvian Potatoes, Wakame, Chalaquita	

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GLUTEN



NUTS



ALCOHOL





SALADS

PERUVIAN CORN	75
Trio Of Corn, Cherry Tomatoes, Pomegranate, Sesame Dressing, Truffle, Figs	
ROOTS (V) (D)	65
Native Potatoes, Sweet Potato, Beetroot, Carrot, Passion Fruit, Ginger Reduction	
SEAWEED (D)	65
Wakame, Kombu, Nori, Soy Sauce, Yuzu, Pear, Almond Praline	
CESAR (D)	70
Romain Lettuce, Avocado, Cherry Tomatoes, Corn Tortillia, Anchovy, Botija Olives, Huacatay, Parmegiano Reggiano	

PLAYA SIGNATURES

LOMO SALTADO (V) (D)	200
Wok Stir-fried Wagyu Tenderloin, Soy Sauce, Vinegar, Mushrooms, Tomato, Onion, Peruvian Potato	
HUANCAINA SPAGHETTI (V) (D)	195
Lobster Tentacles, Anticuchera Sauce, Huancaína Sauce, Parmigiano Reggiano, Black Crispy Quinoa, Yuzu Pearls	
LOBSTER NIKKEI (V) (D)	325
Lobster Tail, Aji Amarillo, Yuzu Kosho, Peruvian Native Potato, Chalaqita, Crispy Tortilla	
OCTOPUS PEAPIAN (V) (D)	210
Octopus, Purple Corn & Choclo Puree, Miso, Sweet Potato Gel & Spicy Chalaqita	

ROBATA & JOSPER

CHICKEN THIGHS ANTICUCHO (V) (D)	75
Boneless Thighs, Huancaína Sauce, Coconut, Sesame Seeds, Rocoto Dip	
BEEF TENDERLOIN ANTICUCHO	120
Wagyu, Chimichurri, Rocoto Dip, Chives	
TIGER PRAWNS (V) (D) (N) (A)	130
Aji Amarillo, White Wine, Garlic, Coriander, Ocopa Sauce	
MERLUZA MISO ANTICUCHO (A)	145
Patagonian Seabass, Zacapa Rum, Aka Miso, Carrot Pure, Kaffir Lime	
DEBONED BABY CHICKEN (V) (D)	190
Huacatay, Aji Panca, Soy Sauce, Chimichurri, Coriander, Native Potato	
48 HRS SHORT RIBS (V) (D) (N)	235
Slow-cooked Deboned Ribs, Peruvian Squash "Loche", Choclo, Aji Amarillo	
PATAGONIA SEABASS (D)	285
Peruvian Marinated Chilean Sea Bass, Huacatay, Cassava, Shiso, Peruvian Potato, Criolla	
WAGYU TENDERLOIN (N)	335
300 Gr Tenderloin, Playa Ponzu, Chives, Sesame Seeds	

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ARROCES

INK CALAMARI 🍷🥛🌾🍷	185
Sautéed And Crispy Calamari, Squid Ink, Beer, Acevichado Mayo, Parmegiano Reggiano, Chalaquita	
CHAUFA TAPADO 🥛🍷	185
Peruvian Fried Rice, Prawn Omlette, Aji Amarillo, Corn Tortilla, Pachikay	
TRUFFLE QUINOA RICE 🍷	195
Wild Mushrooms, Truffle Rice, Three Color Crispy Quinoa, Fresh Black Truffle	
ARROS CON MARISCOS 🍷🥛🍷	265
Peruvan Seafood Rice (Scallops, Prawn , Calamari), Aji Amarillo, Aji Panca, Loche	

TO SHARE / PARA PICAR

CRAB CAUSA 🍷	90
Smoked Crab Lamps, Peruvian Potato , Avocado Emulsion, Huancaína Sauce, Chipotle	
WAGYU A5 CAUSA 🍷	115
Peruvian Potato, Anticuchera Wagyu Ribeye, Avocado, Acevichado Mayo, Fresh Black Truffle	
CALAMARI ACEVICHADO 🌾	85
Crispy Calamari, Chinese Cinnamon, Chili	
PISCO LECHE DE TIGRE 🍷	40
Iconic Life Renewing Shot	
OYSTER SHOT 🍷	65
Royal Oyster, Rocoto, Caviar, Chalaquita	
PLAYA CROQUETTE 🍷🌾🍷	90
Deep Fried Arroz Con Mariscos, Peruvian Potato Foam, Parmegiano Reggiano, Chalaquita	
MUSSELS CHALACA 🍷🍷	75
Whiskey & White Wine Sautéed Mussels, Leche De Tigre, Aji Amarillo, Pisco	
LOMO SALTADO EMPANADAS 🍷🌾	70
Homemade Dough, Wagyu Lomo Saltado Stew, Mozzarella, Uchucuta Sauce	
TUNA TACO	80
Crispy Corn Tortilla, Tuna Loin, Cucumber, Avocado, Rocoto Dip, Yuzu, Balsamic Pearls	
MUSHROOM EMPANADA 🍷🌾	65
Homemade Dough, Sautéed Button Mushrooms, White Onion, Oregano, Mozzarella, Rocoto	
OYSTER INKA 🍷	95
Gardeau Oysters (2 pcs), Aji Amarillo Leche De Tigre, Chalaquita	

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VEGGIE



DAIRY



GLUTEN



NUTS



ALCOHOL



SAVORY SIDES

PAPA A LA HUANCAINA	45
Crispy Baby Potatoes, Feta, Botija Olives, Huancaína Sauce	
YUCAS FRITAS	55
Deep Fried Casava, Rocoto, Ocopa, Huancaína Sauce	
TRUFFLE FRIES	75
Fried Potatoes, Parmegiano Reggiano, Fresh Black Truffle	
ASPARAGUS 	85
Peruvian Asparagus, Native Poato Foam, Fresh Black Truffle, Rocoto	
FRIES & SWEET POTATO FRIES	45



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VEGGIE



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ALCOHOL



VEGETARIAN MENU

STARTERS

MUSHROOM CEVICHE (V)	80
Sauted Button Mushroom, Avocado Emulsion, Leche De Tigre	
MANGO TIRADITO (V)	80
Mango, Red Curry, Mango Chalaquita, Cancha Chulpi, Coconut Gel	
SHITAKE CAUSA (V)	75
Shitake Mushrooms, Peruvian Potato, Avocado Emulsion, Huancaína Sauce, Chipotle	
PORTOBELLO ANTICUCHO (V)	80
Anticucho Style Portobello Mushrooms, Chimichurri, Rocoto Dip, Chives	

SALADS

PERUVIAN CORN (V)	75
Trio Of Corn, Cherry Tomatoes, Pomegranate, Sesame Dressing, Truffle, Figs	
ROOTS (V) (N)	65
Native Potatoes, Sweet Potato, Beetroot, Carrot, Passion Fruit, Ginger Reduction	
SEAWEED (V) (N)	65
Wakame, Kombu, Nori, Soy Sauce, Yuzu, Pear, Almond Praline	
CEASAR	70
Romain Lettuce, Avocado, Cherry Tomatoes, Corn Tortilla, Anchovy, Botija Olives, Huacatay, Parmigiano Reggiano	

NIKKEI

ASPARAGUS MAKI ROLL (N) (A)	70
Cucumber, Avocado, Asparagus Tempura, Chipotle Mayo	
ALL GREEN ROLL (V)	70
Cucumber, Avocado, Chives, Green Quinoa, Avocado Emulsion	
SUMMER ROLL (N)	70
Capsicum, Cucumber, Avocado, Red Quinoa, Teriyaki Sauce	
TRUFFLE LEEK NIGIRI	55
Smoked Leek, Chalaquita, Fresh Black Truffle, Balsamic Pearls	

MAINS

PERUVIAN ASPARAGUS (N)	85
Peruvian Asparagus, Native Potato Foam, Fresh Black Truffle, Rocoto	
HUANCAINA VEG SPAGHETTI (N) (A)	95
Spaghetti, Huancaína Sauce, Green Peas, Carrot, Capsicum, Choclo, Parmigiano Reggiano, Crispy Black Quinoa	
QUINOA CHAUFA (V) (N)	95
Chifa Style Quinoa, Three Color Capsicum, Bottom Mushroom, Soy Sauce, Pachicay	
3 HRS. CAULIFLOWER (N) (A)	135
Slow Cooked Cauliflower, Peruvian Potatoes Pure, Chimichurri	
TRUFFLE QUINOA RICE (N)	195
Wild Mushrooms, Truffle Rice, Three Color Crispy Quinoa, Fresh Black Truffle	

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ALCOHOL





KIDS MENU

FISH AND CHIPS 	65
Deep-fried seabass fillet, French fries, Mayo, Ketchup	
SPAGUETTI BOLOGNESE  	60
Spaghetti with beef stew, Bolognese sauce, Parmegiano reggiano	
CRISPY CHICKEN AND FRIES 	65
Breaded Chicken Breast, French Fries, Mayo, Ketchup	
MACARRONI  	60
Macaroni, White Cream Sauce, Parmegiano Reggiano	
PIZZA MARGHERITA  	90
Homemade Dough, Mozzarella Cheese, Basil, Parmesan, Tomato	
ICE CREAM 	25
Vanilla Ice Cream, Dark Chocolate Coin	

All prices are in AED and TAX included



GLUTEN

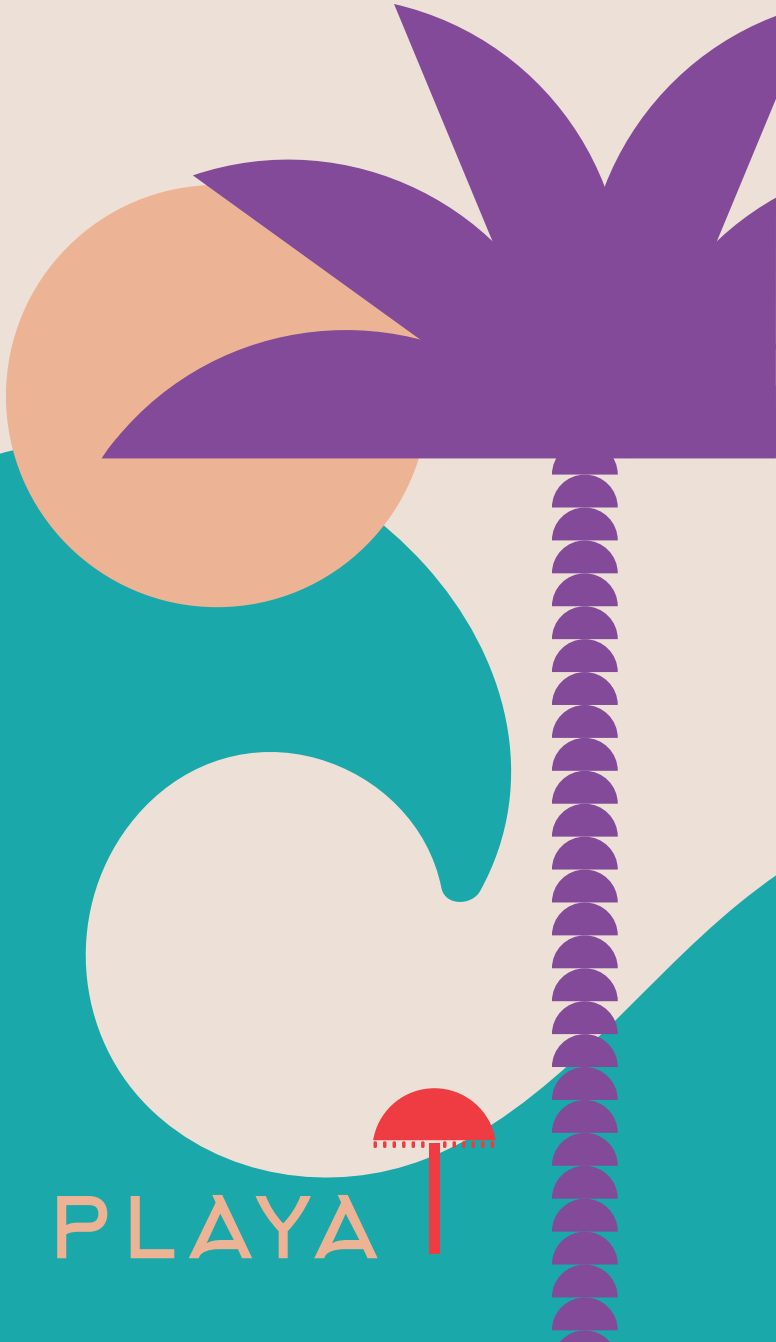


DAIRY





DESSERT MENU



PLAYA



DESSERT MENU

- COMBINADO**    85
Purple Corn Reduction With Sweet Rice Mousse, Grilled Pineapple, Hazelnut Praline, Cinnamon
- 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.

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