

UMA

Bienvenido!

At Uma Restaurant we are committed to providing a paddock to plate experience we use local ingredients grown, harvested and sustainably sourced from Western Australia's most passionate farmers and fishers.

Executive Chef Alejandro has designed a menu reminiscent of his childhood in Peru, utilising the freshest sustainable & seasonal ingredients Western Australia has to offer.

Pan Pacific Perth is proud to be the first hotel to be accredited by Buy West Eat Best.

'Journey through Perú' **Selección del Chef**

Enjoy a progressive dining experience created just for you
from our à la carte menu

\$79 per person (food only)

\$114 per person (with matched wine)

****1.25% surcharge for all credit card payments****

Ceviche - Ocean

Ceviche Peruano	24	Pulpo a la Piedra	28
Lightly cured Shark Bay fish, 'leche de tigre', charred sweet corn, caramelised sweet potato		Grilled Fremantle XL octopus, bell pepper salsa, olive mayonnaise, potato pureé	
Ceviche de Trucha	23	Camarones al Pisco	29
Cured trout, 'nikkei' dressing, spanish onions, heirloom tomatoes, native seaweed, avocado cream		Skull Island tiger prawns, smoked aji marinade, pisco	
Tiradito de Conchas	29	Ceviche de Vegetales	20
Abrolhos Island scallops, smoked yellow chilli sauce, chalaca salsa		Preserved eggplant, pickled mushrooms, shitake dashi, fresh daikon	
Tiradito de Invierno	25		
Cured Cone Bay barramundi, mango 'leche de tigre', pickled ginger, preserved lemon			

Granjas - Paddock

Tartare de Alpaca	23	Anticuchos	23
Cured alpaca backstrap, pickled mango, soy cured egg yolk, house-pickled vegetables		Treeton Farm beef rump cap skewers, smoked potato pureé	
Alpaca Dumplings (G)	20	Papa Rellena (G)	24
Braised alpaca shoulder dumplings, alpaca jus		Potato, braised Pardoo Wagyu beef croquette	

Parrilla y Fogones - Grill + Pans

Chupe de Mariscos	59	Cadera de Res	47
Cone Bay barramundi, baby octopus, scallop, mussel, chupe sauce		250gr, MS6+ Pardoo Wagyu beef rump	
Pollo Asado (G)	36	Cordero a la Carretillera	42
Half-roasted free range chicken, peruvian spices, charred rocoto salsa, grilled ox heart tomatoes		Lamb rump, salsa carretillera, house pickled carrot salsa	
Pasta Chalaca (G)	38	Solomillo	55
Skull Island tiger prawns, linguini, salsa madre		300gr, MS6+ Pardoo Wagyu beef striploin	

Para Acompañar - Sides

Mixta con Queso	16	Yucas (G)	11
Fresh Seasonal vegetables, stracciatella, huacatay aji vinaigrette		Cassava 'potato chips', twice cooked, shaved Parmesan, rocoto mayonnaise	
Salpicón con Palta	12	Papas a la Huancaína (GFO)	15
Lima bean, heirloom tomatoes, avocado, aji amarillo vinaigrette, fresh herbs		Roasted and fried potatoes, huancaína sauce, olive dust	
Pan de Yema (G)	10		
Egg yolk bread, whipped feta & garlic dip, toasted buckwheat oil			

Dulce - Sweet

Pionono (N) (GFO)	15	Crema de Piura (GFO)	12
Lúcuma creme, dulce de leche sponge, raspberry sorbet, quinoa coffee crumb, seasonal fruit		Algarrobina panna cotta, pisco macerated fruit	
Alfajor Peruano (G)	8	Sorbetes (per scoop)	5
Corn flour shortbread, peruvian caramel		Ask us for today's flavour	