



EN FUEGO



ATLANTIS ATLAS PROJECT IS OUR COMMITMENT TO REDUCING OUR IMPACT ON THE ENVIRONMENT AND SUPPORTING LOCAL COMMUNITIES. WE WORK WITH LOCAL FARMERS AND PARTNERS TO OFFER DISHES CONTAINING ORGANIC AND CERTIFIED SUSTAINABLE PRODUCE, ACROSS A RANGE OF FRUITS, VEGETABLES, SEAFOOD AND MEAT. LOOK FOR THE ATLANTIS ATLAS PROJECT LOGO WHERE THE MAIN INGREDIENT HIGHLIGHTS A PLANET-FRIENDLY MEAL.

TASTE OF LATIN América

AED 295 PER PERSON | MINIMUM 2 PAX

ENTRADAS

APPETIZERS

PAN DE QUESO

Cheese Bread (D, E, V)

CHIPS AND SALSAS

Green Raw Sauce, "Tatemada"
Sauce, Spicy Sauce (SU, V)

NAMACHI TIRADITO

Ginger Vinaigrette, Avocado Purée,
Green Oil (F, R, SE, SO, SU)

CHICKEN PASTOR TACO

Pastor Marinated Chicken, Pineapple
Pico de Gallo, White Onion, Coriander
(G, SO, SU) ♻️

PLATOS PRINCIPALES

MAINS

COCONUT COD

Fresh Green Salad (D, F, L, SU)

LOMO SALTADO

Beef Tenderloin, Soy Sauce, White Rice (D, G, SO, SU)

POSTRES

DESSERTS

TRES LECHE

Vanilla Sponge Caramelised Popcorn, Corn Ice Cream,
Vanilla Sponge (D, E, G, N, V) ♻️

ALFAJORES DE DULCE DE LECHE

Shortbread, Dulce de Leche and Coconut (D, E, G, N, V)

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Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Please notify your server if you have any known food allergies or intolerances.

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AVOCADERIA

AVOCADO ALTAR

NOUSE QUAC	85
Red Onion, Heirloom Tomato, Coriander and Lime Juice (V)	
CHIPS AND SALSAS	50
Green Raw Sauce, "Tatemada" Sauce, Spicy Sauce (SU, V)	

ENSALADAS Y VEGETALES

SALADS & VEGETABLES



AVOCADO SALAD	70
Red Onion, Roasted Jalapeños and Cherry Tomatoes (SU, V) ♻️	
AVOCADO AND BABY QEM SALAD	70
Cucumber, Red Radish and Herb Vinaigrette (SU, V) ♻️	
WATERMELON SALAD	75
Avocado, Toasted Cashew, Feta Cheese, Citrus Dressing (D, N, SU, V)	



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CRUDO Y MARINADOS

CEVICHEs AND TIRADITOS

NAMACHI TIRADITO 135

Ginger Vinaigrette, Avocado Purée,
Green Oil (F, R, SE, SO, SU)

HOT STONE CECICHE 130

Seabass, Smoked Aji Panca “Leche de Tigre”
(C, F, R, SU)

CEVICHE BLANCO 135

Hokkaido Scallops, Young Coconut Aguachile,
Coriander, Guajillo Oil (C, R, S, SU)

CARIBBEAN CECICHE 165

Shrimp, Octopus, Scallops and Avocado
(C, F, R, S)

AVOCADO CECICHE 90

Avocado “Leche de Tigre”, Corn and Chili Oil
(C, V)

TRIO CECICHERO 275

Hot Stone, Caribbean Ceviche,
Ceviche Blanco
(C, F, R, S, SU)



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ENTRADAS CALIENTES

HOT APPETIZERS

PAN DE QUESO

Cheese Bread (D, E, V)

6 PIECES

30

12 PIECES

50

GRILLED OCTOPUS & CHEESE AREPA

80

Corn Arepa, Yellow Chili Mayo and Coriander (D, E, L, SU)

CHICKEN EMPANADAS

90

Pulled Chicken, Jalapeño and Coriander Sauce (C, D, SU) ♻️

BEEF ANTICUCHOS

80

Tenderloin Skewers, Anticuchera Sauce, Chimichurri (G, SO, SU)

SIZZLING SHRIMP A LA DIABLA

95

Chile Butter, Lime (D, S, SU)



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LA TAQUERIA

TACOS AND TOSTADAS

EN FUEGO NACHOS 110

Tomato Sauce, Guacamole, Pico de Gallo, Jalapeños, Black Bean, Sour Cream and Cheddar Cheese (C, D, SU, V)

ADD ON: Beef Chorizo Sauce or Marinated Chicken

BLACK BEAN TOSTADAS 65

Avocado, Queso Fresco, Romaine Lettuce and Sour Cream (C, D, SU, V)

CHICKEN PASTOR TACO 75

Pastor Marinated Chicken, Pineapple Pico de Gallo, White Onion, Coriander (G, SO, SU) 🌱

BEEF BIRRIA TACOS 75

Beef Brisket, Oaxaca Cheese, White Onion and Coriander (C, D, SU)

PRAWN TACO 75

Tiger Prawns Tempura, Chipotle Honey, Cabbage, Lime (D, E, G, L, S, SU)

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A La Parrilla

PARA COMPARTIR

SHARING STYLE

SHORT RIB BARBACOA 200

12 Hours Braised Short Rib, Banana Leaves, Guacamole, Pico de Gallo, Corn Tortilla (C, SU) 🌱

BEEF SIRLOIN 600 GR 560

Chimichurri Sauce (SU)

GRILLED WHOLE SEABASS 1 KG 380

Seabass, Red and Green Adobo, Coriander, Red Onion (F, G, SO, SU)

BEEF PICANHA 1 KG 480

Corn Tortillas, Guacamole, Pico de Gallo and Sour Cream (D, SU)

BEEF RIB EYE 1 KG 900

Corn Tortillas, Guacamole, Pico de Gallo and Sour Cream (D, SU)

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PLATOS PRINCIPALES

MAINS

- GRILLED TIGER PRAWNS** 265
Green Tomatillo Sauce and Chives (S, SU)
- WHOLE ROASTED CHICKEN** 195
Baby Gem Lettuce, Cucumber and Cherry Tomato (D, G, MU, SO, SU) 🌱
- LOMO SALTADO** 290
Beef Tenderloin, Soy Sauce, White Rice (D, G, SO, SU)
- MARINATED FLANK STEAK** 300 GR 280
Orange and Herbs Marination (SU)
- BEEF RIB EYE** 350 GR 355
Chimichurri Sauce (SU)
- BARBACOA BURRITO** 185
12 Hours Braised Wagyu Short Rib, Rice, Black Beans, Pico de Gallo, Avocado, Sour Cream (D, G, SU)
- COCONUT COD** 195
Peruvian Rice, Tomato Coconut Sauce, Pickled Onion (D, F, SU)
- QUESADILLA**
Flour Tortilla and Guacamole (G, D) 🌱
- BEEF BRISKET** 145
- MARINATED CHICKEN** 135
- GRILLED CELERIAC** 130
Pistachio Mole Sauce and Pistachio Vinaigrette (N, SU, V)
- CHICKEN SIZZLING FAJITAS** 185
Mozzarella Cheese, Guacamole, Pico de Gallo and Sour Cream (G, D, SU)
- BEEF SIZZLING FAJITAS** 190
Mozzarella Cheese, Guacamole, Pico de Gallo and Sour Cream (G, D, SU)

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ACOMPAÑAMIENTOS

SIDES

SWEET POTATO Coriander and Chili Butter (D, V)	55
PERUVIAN RICE "Aji Amarillo", Bell Pepper, Coriander (D, SU, V)	65
SALT BAKED POTATO Baby Potato, Fresh Herbs, Lime-Mayo (D, E, G, MU, SO, SU, V)	55
GRILLED BROCCOLINI Avocado Vinaigrette (SU, V)	60
EN FUEGO "FRIES" Fried Cassava and Spicy Caribbean Sauce (D, SU, V)	55
BLACK BEANS Boiled Black Beans, Cotija Cheese, Coriander, White Onion (D, L, SU, V)	45
PATACONES AND "NOGAO" Fried Plantain, Sautee Tomato (SU, V)	50
PAPAS FRITAS Fries (V)	55



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POSTRES

DESSERTS

TRES LECHE\$ 65

Vanilla Sponge, Caramelized Popcorn and
Corn Ice Cream (D, E, G, N, V) 🌱

CHURROS \$ 75

Dulce de Leche Parfait and Chocolate Sauce
(D, E, G, N, V)

ALFAJORES DE DULCE DE LECHE \$ 50

6 pcs (D, E, G, N, SU)

MERENGEON TROPICAL \$ 65

Peaches, Strawberries, Whipped Cream,
Cheese Ice Cream, Merengue (D, E, G, N, SU)

CHOCOLATE FONDANT \$ 75

Dark Chocolate, Dulce de Leche and
Vanilla Ice Cream (D, E, G, N, V)

EN FUEGO PLATO DE FRUTAS \$ 110

Seasonal Cut Fruit and Local Berries (V) 🌱

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