



UMA

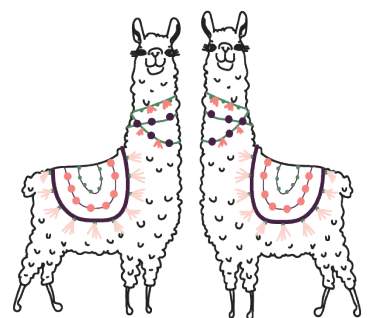
SAMPLE MENU

At UMA Restaurant, we are committed to providing you a paddock to plate experience.

The word 'UMA' derives from a pre-Incan dialect meaning mountain and water. Celebrating influences from the Incas, ingredients and cooking styles brought to the country from Spain, Italy, Africa, Japan and China.

Our menus have been carefully curated to reflect the excitement and diversity of Peruvian cuisine, expertly crafted with the best local produce that Western Australia has to offer.

UMA Restaurant is proudly an accredited Buy West Eat Best Restaurant.



Ceviche – Ocean

Ceviche Peruano (GF)	\$29	Ceviche Morado (GF, DF)	\$29
Lightly cured Shark Bay fish, 'Leche de Tigre', charred sweet corn, caramelised sweet potato		Market fish ceviche, chicha morada and corn tiger's milk, corn silk, plum salsa	
Salmon Nikkei (GF, DF)	\$28	Ceviche de Remolacha (VE)	\$25
Salmon, aji glaze, fish 'crumble', semi-dried heirloom tomato, miso emulsion, native succulents		Smoked beetroot tartare, lacto-fermented golden beet, black garlic jam, chives, rosemary crostini	
Tiradito de Conchas (GF, DF)	\$32	Tiradito de Berenjena (VE)	\$22
Kaffir lime poached scallops tiradito, avocado coconut tigers milk, beetroot pickled shallots, jamon, black salt		Soy braised eggplant, pickled shiitake, dashi consommé, wakame furikake	
Camarones en Escabeche (GF, DF)	\$33	Pulpo a la Piedra (GF)	\$36
Poached Shark Bay tiger prawns , prawn emulsion, finger lime and salmon roe salsa, truffle ponzu dressing, native herbs		Grilled XL Fremantle Octopus, adobo, smoked potato puree, olive emulsion, bell pepper salsa	

Granjas – Paddock

Salchicha de Canguro	\$26	Jalea Mixta	\$27
Kangaroo and fennel spiced sausage, aji panca coconut sauce, heirloom pickles		Chifa-spiced, octopus and squid, qapchi sauce, fresh herbs	
Langostinos	\$35	Anticuchos (GF)	\$29
Shark Bay tiger prawn skewers, peruvian pumpkin bisque puree, floral jamon serrano crumb		O'Connor beef rump cap skewers, smoked potato pureé	
Arepa Peruana	\$27		
Traditional cornmeal bread, peruvian braised beef, heart of palm saltbush salsa, huancaína sauce			

Parrilla y Fogones – Grill & Pan

Pato en Otoño (GF, DF)	\$58	Lomo Saltado (GF, DF)	\$75
Duck confit leg, sous vide breast, roasted butternut and kumara puree, huacatay chimichurri		350gm O'Connor Black Angus striploin, lomo sauce, wok tossed vegetables, crispy potatoes	
Cereal Andino (DF)	\$38	Pescado de Mercado (GF, DF)	\$70
Andean grains, wild oyster mushrooms, basil corn puree, fried curry leaves		Market fish, fried plantains, charred palm heart, salsa roja	
Pollo Borrachito	\$48		
Roast whole spatchcock, honey and aji mirasol marinade, salsa andina al pisco, herb ricotta, jalapeño salsa			

Selección de Carnicero All cuts served with homemade condiments

Solomillo (GF, DF)	\$68	Lomo Vetado - Wagyu MBs 6-7 (GF, DF)	\$120
350gm O'Connor Black Angus Beef Striploin		250gms Stone Axe Wagyu Scotch Filet	
Picanha - Wagyu MBs 6-7 (GF, DF)	\$89	Vaca Lechera- Dairy beef (GF, DF)	MP
200gms Stone Axe Wagyu Rump Cap		Please ask your server for today's selection of speciality cuts from our dry-ager	

Para Acompañar – Sides

Ensalada de Invierno (GF)	\$22	Papas a la Parmesana (GF)	\$21
La delizia stracciatella, seasonal stone fruits and berries, root vegetable chips, chilli huacatay dressing		Potato pave, parmesan snow	
Ensalada Fresca (GF, DF)	\$18	Pan de Yema	\$11
Seasonal lettuce, huacatay emulsion, pickle heirloom carrots, smoked beetroot, marinated olives		Egg yolk bread, whipped feta and garlic dip, toasted buckwheat oil	
Zanahoria y Yuca	\$19		
Glaze heirloom carrots, fried yucas, coconut flakes and seeds			

GF Gluten Free, GFO Gluten Free Option, VE Vegan, VEO Vegan Option
We cater for most dietaries and allergies, please check with your server