

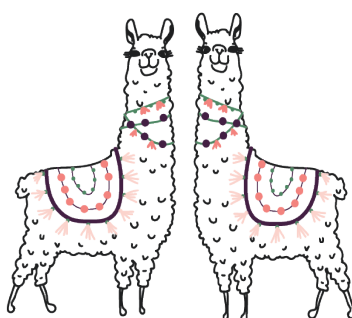
UMA

UMA is where the mountains meet the ocean, its name drawn from a pre-Incan dialect, symbolising both strength and flow.

Born from the bold heart of Peruvian cuisine, UMA now looks beyond borders, drawing inspiration from the vibrant culinary landscapes of Brazil, Colombia, Ecuador, Bolivia, and Chile. Our menu is a journey: a mosaic of cultures, ingredients, and traditions, reimagined through the lens of Western Australia's finest seasonal produce. With imagination as our compass and authenticity at our core, each dish reflects the passion, precision, and artistry of our kitchen.

Cocina de Autor, where culture and imagination meet on every plate.

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



Ceviche

Ceviche Peruano (GF, DF, NF)	29	Peruano Vegano (GF, DF, NF, VE)	23
Lightly cured Shark Bay fish, leche de tigre, charred sweet corn, caramelised sweet potato		Braised eggplant ceviche, leche de tigre, charred sweet corn, caramelised sweet potato	
Salmon Nikkei (GF, DF, NF)	29	Causa Salvaje (GF, DF, NF, VE)	23
Salmon, aji glaze, fish 'crumble', semi-dried heirloom tomato, miso emulsion, native succulents		Beetroot causa, pickled heirloom mushroom, citrus vivo, black garlic chicha morada mustard	
Tiradito de Conchas (GF, DF, NF)	32	Tiradito Sinfonia (GF, DF, NF)	29
Kaffir lime poached Abrolhos Island scallops, avocado coconut tigers milk, beetroot pickled shallots, jamon, black salt		Red seabream, artichoke and pineapple leche de tigre, charred orange, orange and saltbush crumb	
Causa de Pinzas (GF, DF, NF)	32	Ceviche de Atardecer (GF, DF, NF)	29
Beetroot causa, poached Western Australian rock lobster, amarillo dressing, citrus vivo, black garlic, chicha morada mustard		Lightly cured Shark Bay snapper, carrot, charred plum and ginger leche de tigre, heirloom carrot ribbons, toasted buckwheat	

Comida Callejera – Street Food

Pulpo a la Piedra (GF, DFO, NF)	36	Conchas a la Parmesana (GF, NF)	35
Grilled XL Fremantle Octopus, adobo, smoked panca causa, olive emulsion, bell pepper salsa		Gratin Abrolhos Island scallop, parmesan and kaffir lime cream, drunken currant	
Anticuchos (GF, DFO, NF)	30	Choripan con Catuto (GFO, DFO, NF)	32
O'Connor beef rump cap skewers, smoked potato puree		Hand crafted Amelia Park lamb sausage, Chilean barley honey catuto bread, huacatay chimichurri	
Anticucho del Mar (GF, NF)	36	Arepa Chanchito (GF, DFO, NF)	28
Market fish skewers, enchichada tamarind sauce, plum and preserved lemon salsa, davidson plum dust		Chifa slow cooked pork, Colombian traditional cornmeal bread, apple and pickled onion salsa	

Principal – Main

Lomo Saltado (GF, DF, NF)	80	Plateada con Pastelera (GF, DF, NF)	75
350gm O'Connor Black Angus striploin, lomo sauce, wok-tossed vegetables, crispy potatoes		Slow cooked Wagyu brisket 6-7 Mb, corn and palm heart pastelera, cacao nib, charred baby corn, cacao jus	
Pollo Borrachito (DFO, NF)	48	Frijol Salteado (GF, DF, NFO, VE)	38
Roast half chicken, honey and ají mirasol marinade, salsa andina al pisco, herb ricotta, jalapeño salsa		Stir-fried Peruvian spiced mix lentils, palmheart pastelera, macadamia puree, roasted heirloom vegetables	
Reina Amazona (GF, DFO, NF)	65		
Market fish, Shark Bay clams, criolla picante sauce, edamame			

Selección de Carnicero

All cuts served with homemade condiments

Bife Ancho (GF, DF, NF)	MP	Chuleton (GF, DF, NF)	120
Dry aged O'Connor Black Angus Ribeye Per 100gm Ask your server for today's available size		700gm - Dry aged Treeton farm pasture-fed T-bone MB2	
Picanha - Wagyu MBs 6-7 (GF, DF, NF)	99	Solomillo (GF, DF, NF)	72
250gm Stone Axe Wagyu Rump Cap		350gm O'Connor Black Angus beef striploin	

Para Acompañar – Sides

Papas Nativas (GF, DF, NF, VE)	20	Ensalada Verde (GF, DFO, NF, VEO)	16
Assorted tubers, ají sesame emulsion, pickled shallots, olive dust		Seasonal leaf salad, buttermilk celery dressing, fried capers, compressed apple, grana padano	
Yuca con Queso (GF, NF, V)	20	Pan de Yema (GFO, DFO, NF, V, VEO)	11
Creamed yuca, andino Halls Suzette souffle		Egg yolk bread, whipped feta and garlic dip, toasted buckwheat oil	

Lenteja y Brote (GF, DFO, NF, V)	18
Peruvian spiced mix lentils, feta, stone fruit, edamame bean, sprouts, panca balsamic glaze	

GF Gluten Free, V Vegetarian, VE Vegan, VEO Vegan Option, DF Dairy Free, DFO Dairy Free Option, NF Nut Free

We cater for most dietaries and allergies, please check with your server

