

Flojas y Verduras Frescas

Salad & Vegetables

Ensalada de la Sierra • 26

Grilled **palm heart**, red bell pepper, artichoke, quinoa, rocoto dressing

Camarones Melosos • 29

Shrimp, mango, peanuts, garlic & ginger mayo, Baerii Vintage **caviar**

Ensalada Amazónica • 23

Mango, avocado, confit tomato, kalamansi citrus

Espárragos • 36

Grilled asparagus, **duck** tataki & yuzu koshō sauce

Crudo y Marinados

Raw & Marinated

Salmon Tiradito • 28

Scottish **salmon**, strawberry & yuzu dressing, roasted almond

Dorada • 32

Sea bream sashimi, jalapeño sauce

Hamachi Tiradito • 35

Thinly sliced **yellowtail**, passion pulp, shiso leaf dressing

Aguachile • 32

Mexican style **stone bass** ceviche, avocado cream, jalapeño

Ostras • 42

6 oysters - pineapple ponzu, green shiso, kalamansi jelly

Tuna Laqueado • 35

Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Langosta • 118

Blue lobster with Leche de tigre & spicy claws gratin

Perlas del Mar

Caviars

Sturia Baerii Vintage

50gr • 195 125gr • 495

Sturia Oscietra

50gr • 240 125gr • 610

Sturia Beluga

50gr • 675 125gr • 1650

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri

3 Variations (6 pieces) • 46
6 Variations (12 pieces) • 92

Atun Picante • 28

Red tuna tartare, baby corn, hibiscus

Sashimi

3 Variations (9 pieces) • 56
5 Variations (15 pieces) • 96

Langosta Maki • 42

Lobster tail, aji amarillo mayo, garlic chips, chulpi corn

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Pão de Queijo • 14

Cassava cheese bread

Cangrejo • 28

Mediterranean **stone crab**, spicy cassava cake, tomatillo sauce

Empanadas • 27

Wagyu beef, black truffle cream

Tequeños • 24

Chicken rolls, cheese, coriander sauce

Ancas de Rana • 32

Fried **frog legs**, spiced mango dressing

Croqueta • 32

Foie gras, chorizo relish, quinoa

Brochetas • 28

Lamb skewers, anticucho & jalapeño miso

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Salteados

Woks

Arroz Chaufa • 38

Red, black and white whole grain rice,
duck breast, fried egg

Arroz con Mariscos • 58

Tiger prawns, Chilean sea bass,
mussels & squids, Creole sauce

Orzo • 28

Toasted **orzo grain**, achiote yuzu, crispy shiitake,
kalamansi cream

Del Río a la Mar

Fish & Seafood

San Pedro • 68

Grilled **John Dory** fillet,
garlic & chilli pil pil

Merluza Negra • 64

Marinated chilian **sea bass**,
miso & anticucho sauce

Al Espeto

Lubina • 16 (100 grs)
Line caught **sea bass**

A La Parrilla

Lenguado • 145 (800 grs)
Wild **Dover sole**

Dorada • 92 (800 grs)
Wild **sea bream**

Calamar • 46

Grilled **squid**, quinoa, chorizo, ají amarillo cream

Camarones • 52 (3 pieces)
Grilled Sanremo **shrimps**

Catch of The Day • MP
Mediterranean **wild fish**, pil pil

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 45 (250gr)
Uruguay **Angus beef rib-eye**

Picanton Caipira • 42 (250gr)
Ají amarillo & lemon marinated
baby **chicken**

Cordero Lechal • 78 (600gr)
Milk-fed leg of **lamb**

Solomillo de Wagyu • 140 (200gr)
Chilean **Wagyu filet**

Entraña • 62 (250gr)
Chimichurri marinated Angus **skirt steak**

Picanha Rodizio • 52 (250gr)
Brazilian style grilled **rump steak**

Costilla Huacatay • 52 (300gr)
Rack of lamb, smoked chilli,
lime, oregano

Bife Japones • 245 (200gr)
A5 Kagoshima **Wagyu sirloin**

T-Bone • 325 (1kg)
Astralia **Wagyu T-bone** grade 5-6

Tomahawk • 285 (1.6kg)
Australia **black-angus tomahawk**

Acompañamientos

Sides

Brócoli y Zanahoria • 16
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Papas al Horno • 14
Josper grilled **new potatoes**,
thyme, rosemary

Mazorca • 18
Grilled **corn**, comte cheese &
chipotle butter

Wok de 25 Verduras • 22
Seasonal stir-fried
vegetables

Col Rizada • 14
Kale leaves, caramelized cashew nuts,
spicy orange vinaigrette

Boniato • 16
Grilled **sweet potato**,
cinammon-panela dressing, pistachio

Crudo y Marinados

Raw & Marinated

Japazónico

Salmon Tiradito • 28

Scottish **salmon**, strawberry & yuzu dressing, roasted almond

Aguachile • 32

Mexican style **stone bass** ceviche, avocado cream, jalapeño

Dorada • 32

Mai mai sashimi, jalapeño sauce

Langosta • 118

Blue lobster with Leche de tigre & spicy, claws gratin

Hamachi Tiradito • 35

Thinly sliced **yellowtail**, passion pulp, shiso leaf dressing

Tuna Laqueado • 35

Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Nigiris

(2 Pieces)

Dorada • 16

Mai mai, yuzu jelly, shizo leaves

Persea • 12

Avocado, coconut liquor jelly sauce, lime zest

Akami • 19

Bluefin tuna loin, spicy sesame

Toro • 27

O'toro, black garlic truffle

Hamachi • 19

Yellowtail, red onions, jalapeño sauce

Unagi • 18

Grilled fresh water **eel**

Ginshake • 18

Red Label salmon, banana miso, sesame

Salmon Aburi • 18

Red Label salmon, black cherry red wine

Kagoshima • 65

A5 Kagoshima **Wagyu beef**, Baerii Vintage **caviar**, yakiniku sauce

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Moriawase

Sashimi

- 3 Variations (9 Pieces) • **56**
- 5 Variations (15 Pieces) • **96**

Nigiri

- 3 Variations (6 Pieces) • **46**
- 6 Variations (12 Pieces) • **92**

Vegetarian

- 5 Variations (10 Pieces) • **45**

Gurkan

(2 Pieces)

Negi-Toro • 22

Toro tartare, spring onion, sour plum

Ikura • 18

Marinated salmon roe, wasabi

Uni • 24

Sea urchin, wasabi

Nasu • 12

Grilled eggplant, yuzu, miso

Caviar • 65

Baerii Vintage caviar, lime

Makis

Lomi-Lomi • 24

Red Label salmon, avocado, coriander, ikura

Hamachi Maki • 26

Yellowtail, bell pepper grilled, shitake powder

Atún Picante • 28

Red tuna tartare, baby corn, hibiscus

Langostino Pibil • 35

Prawns tempura, yuzu koshō asparagus, red chili

Unagi Maki • 28

Grilled fresh water eel, unagi sauce, parmesan

Amazónico Maki • 21

Mango, avocado, coconut, cacao nibs

Langosta Maki • 42

Lobster tail, aji amarillo mayo, garlic chips, chulpi corn

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Postres

Desserts

Milhojas • 18

Exotico fruit **mille-feuilles**, yuzu ganache & coconut sorbet

Barra de Helado • 18

Pecan nuts dacquoise & ice-cream, soft caramel

Chocolate al Moctezuma • 22

Hot **chocolate** fondant, lúcuma & Baileys sorbet

Crema de Lemon • 17

Lemon brûlée, shortbread, velvety avocado confit

Pavlova • 18

Meringue, red berries, Chantilly cream & açai coulis

Piña Rostizada • 18

Roasted caramel-glazed **pineapple**, corn cake, coconut sorbet

Selección de Postres • 90

Amazónico signature dessert platter

Helado y Agua Nieves

Ice Cream & Sorbet • 15

(3 Scoops)

Dulce de Leche • Vanilla • Coconut • Lucuma • Chocolate
Mango and Passion Fruit • Cupuaçu Sorbet

Helado Suave • 38

Soft milk ice-cream, caramelized peanut & pecan,
chocolate & salted caramel sauce

Trufas Brasileiras

Brigadeiros • 14

Selection of traditional **Brazilian chocolate truffles**

Brigadeiros Gift Box • 14

Our traditional **Brazilian chocolate truffles**,
ready to take home (4 pieces)

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Perlas del Mar

Caviars

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Petiscos Amazónicos

Amazonico Bites

Pão de Queijo • 14
Cassava cheese bread

Picanha en Vara • 28
Picanha stick, aji amarillo cream

Brochetas • 28
Lamb skewers, anticucho & jalapeño miso

Empanadas • 27
Wagyu beef, black truffle cream

Tequeños • 24
Chicken rolls, cheese, coriander sauce

Ancas de Rana • 32
Fried **frog legs**, spiced mango dressing

Croqueta • 32
Foie **gras**, chorizo relish, quinoa

Ostras • 42
6 oysters - pineapple ponzu, green shiso, kalamansi jelly

Desserts

Sandia • 25
Watermelon

Helado Suave • 38
Soft milk ice-cream, caramelized peanut & pecan, chocolate & salted caramel sauce

Plato de Frutas • 42
Exotic **fruit** platter