

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 kosho 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

Sashimi

3 Variations (9 pieces) • 56

5 Variations (15 pieces) • 96

Atun Picante • 28

Red tuna tartare, baby corn, hibiscus

Langosta Maki • 42

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

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

Brochetas • 28

Lamb skewers, anticucho & jalapeño miso

Croqueta • 32

Foie gras, chorizo relish, quinoa

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 Chilean **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
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)
Australian **Wagyu T-bone** grade 5-6

Tomahawk • 285 (1.6kg)
Australian **Black Angus**

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, caramelised 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

For allergy information please ask a member of staff for our Food Allergen Information Card.

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**

Gurkar

(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

Exotic fruit **mille-feuille**, 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 • Lúcuma • Chocolate
Mango and Passion Fruit • Cupuaçu Sorbet

Helado Suave • 38

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

Trufas Brasileiras

Brigadeiros • 14

Selection of traditional Brazilian **chocolate truffles**

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Macapa

€165

Amazónico Bites

Pão de Queijo
Cassava cheese bread

Tequeños
Chicken rolls, cheese,
coriander sauce

Vegetables & Marinated

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

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

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

Main Courses

Picanton Caipira
Aji amarillo & lemon marinated
baby **chicken**

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

Ojo de Bife
Uruguay **beef rib-eye**

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Col Rizada
Kale leaves, caramelised cashew nuts,
spicy orange vinaigrette

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

Desserts

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

Crema de Lemon
Lemon brûlée, shortbread,
velvety avocado confit

Brigadeiros
Selection of traditional Brazilian
chocolate truffles

*Menu is based on a sharing concept for the whole table.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.*

Santarem

€195

Amazónico Bites

Pão de Queijo

Cassava cheese bread

Buñuelo

Salted **cod** croquette, yuzu & aji Amarillo aioli

Empanadas

Wagyu beef, black truffle cream

Raw & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi, citrus

Hamachi Tiradito

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

Atún Picante Maki

Red tuna tartare, baby corn, cucumber, hibiscus

Ginshake Nigiri

Red Label salmon, banana miso, sesame

Main Courses

Langosta

Blue lobster tail quinoa, chorizo, aji amarillo cream

Merluza Negra

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

Entraña

Chimichurri marinated Angus **skirt steak**

Cordero Lechal

Milk-fed leg of **lamb**

Mazorca

Grilled **corn**, comte cheese & chipotle butter

Papas al Horno

Josper grilled **new potatoes**, thyme, rosemary

Desserts

Piña Rostizada

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

Chocolate al Moctezuma

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

Brigadeiros

Selection of traditional Brazilian **chocolate truffles**

*Menu is based on a sharing concept for the whole table.
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Iquitos

€295

Amazónico Bites

Pão de Queijo

Cassava cheese bread

Buñuelo

Salted **cod** croquette, yuzu & aji Amarillo aioli

Empanadas

Wagyu beef,
black truffle cream

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi citrus

Langosta

Blue lobster with leche de tigre
& spicy claws gratin

Hamachi Tiradito

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

Tuna Laqueado

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

Main Courses

Merluza Negra

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

Camarones

Grilled Sanremo **shrimps**

Solomillo Wagyu

Chilean **Wagyu fillet**

Costilla Huacatay

Rack of **lamb**, smoked chilli,
lime & oregano

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Wok de 25 Verduras

Seasonal stir-fried
vegetables

Boniato

Grilled **sweet potato**,
cinammon-panela dressing, pistachio

Desserts

Piña Rostizada

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

Barra de Helado

Pecan nuts dacquoise & ice-cream,
soft caramel

Pavlova

Meringue, red berries,
Chantilly cream, açai coulis

*Menu is based on a sharing concept for the whole table.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.*

Gold Canapé

Selection of 8 canapés: 58€

Selection of 10 canapés: 72€

Selection of 12 canapés: 87€

Priced per person (Excluding premium bites)

Ensalada de la Sierra

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

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Atún Picante Maki

Red tuna tartare, baby corn, cucumber, hibiscus

Lomi-Lomi

Red Label salmon, avocado, coriander, ikura

Salmon Tiradito

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

Aguachile

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

Hamachi Maki

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Amazónico Maki

Mango, avocado, coconut, cocoa nibs

Flot Canapé

Tequeños

Chicken rolls, cheese, coriander sauce

Pão de Queijo

Cassava cheese bread

Merluza Negra

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

Cangrejo

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

Brochetas

Lamb skewers, anticucho & jalapeño miso

Anticucho de Pollo

Chargrilled **chicken thighs**, panca chilli

Orzo

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

Bocadillos

Picanha slider, chimichurri mayo, pickled onions

Premium Canapé

Priced per piece

Atún Okinamasu • 12

Toro **tuna** tartare, coconut, Baerii Vintage caviar

Langosta Maki • 16

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

Empanadas • 11

Wagyu beef, black truffle cream

Oscietra Caviar • 21

Served with blinis, guacamole, sour cream

Sweet Canapé

Piña Rostizada

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

Profiterol

Chocolate cream & pepper

Brigadeiros

Selection of Brazilian **chocolate truffles**

Pavlova

Meringue, red berries, Chantilly cream, açai coulis