

Flojas y Verduras Frescas

Salad & Vegetables

Tambo Achiote • 26
Marinated **chicken** breast, lettuce,
chickpeas, anchovy dressing

Camarones Melosos • 29
Shrimp, mango, peanuts, garlic &
ginger mayo, Baerii Vintage **caviar**

Gazpacho • 42
Spiced watermelon gazpacho with rocotto,
Alaska **King crab**

Ensalada Amazónica • 23
Mango, avocado, confit tomato,
kalamansi citrus

Alcachofa • 24
Seasonal **artichokes**, crispy & shaved,
ají amarillo dressing

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

Brochetas • 28
Lamb skewers, anticucho &
jalapeño miso

Pato • 23
Confit **duck** croquettes, jalapeño & citrus

Atun Okinamasu con Caviar • 52
Toro **tuna** tartare, gochujang, Baerii Vintage **caviar**

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

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 & pulpo, Creole sauce

Lomo Saltado • 42

Wagyu beef, spicy sauce, green vegetables, mushrooms

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**

Pulpo • 46
Grilled **octopus**, aji-panca sauce, guacamole

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 • 49 (250gr)
Uruguay **Angus beef rib-eye**

Picanton Caipira • 42 (250gr)
Paprika & soy marinated baby **chicken**

Vitela • 68 (600gr)
Aji amarillo & lemon marinated **veal chop**

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 Japonese • 245 (200gr)
A5 Kagoshima **Wagyu sirloin**

T-Bone • 325 (1kg)
T-bone Wagyu Australian

Tomahawk • 285 (1.6kg)
Australian **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

Tomates • 22
Heritage **cherry tomato** salad, roasted papaya,
Amazonian honey, Tomatillo

Ensalada Mixta • 12
Mixed green leaves,
lemon dressing

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

Sea bream 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

Sea bream, yuzu jelly, shiso 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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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**

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, grilled bell pepper, 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 Choclo • 18

Corn brûlé, coconut sponge, vanilla ice cream

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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for our Food Allergen Information Card.*

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

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

Pato • 23
Confit **duck** croquettes, jalapeño & citrus

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

Macapá

€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

Searred akami tuna, manao crunch, pineapple, tamarillo ponzu

Salmon Tiradito

Scottish salmon, strawberry & yuzu dressing, roasted almond

Main Courses

Picanton Caipira

Paprika & soy marinated baby chicken

San Pedro

Grilled John Dory fillet, garlic & chilli pil pil

Ojo de Bife

Uruguay beef rib-eye

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Tomates

Heritage cherry tomato salad, roasted papaya, Amazonian honey, tomatillo

Papas al Horno

Josper grilled new potatoes, thyme, rosemary

Desserts

Piña Rostizada

Roasted caramel-glazed pineapple, corn cake, coconut sorbet

Crema de Choclo

Corn brûlée, coconut sponge, vanilla ice cream

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

Pato

Confit **duck** croquette,
jalapeño & citrus

Empanadas

Wagyu beef,
black truffle cream

Raw & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi, citrus

Hamachi Tiradito

Thinly sliced **yellowtail**, passion pulp,
shiso 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,
aji amarillo cream

Merluza Negra

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

Entraña

Chimichurri marinated
Angus **skirt steak**

Costilla Huacatay

Rack of **lamb**, smoked chili,
lime, oregano

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Mazorca

Grilled **corn**, comté 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.

Should you have any allergies or dietary requirements, please ask your waiter for assistance.

Iquitos

€295

Amazónico Bites

Pão de Queijo

Cassava cheese bread

Pato

Confit **duck** croquette,
jalapeño & citrus

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

Tomates

Heritage **cherry tomato** salad, roasted
papaya, Amazonian honey, tomatillo

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

Hot 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

Bocadillos

Picanha slider, chimichurri mayo, pickled onions

Berenjena

Japanese **aubergine**, achiote-miso, sesame spices

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