

Hojas y Verduras Frescas

Salad & Vegetables

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

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

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

Crudo y Marinados

Raw & Marinated

Muchate de Pato • 32
Duck tataki, crispy quinoa,
yuzu & açai

Tiradito Guayaco • 36
Prawns, clementine,
coriander, crispy plantain

Hamachi Tiradito • 35
Thinly sliced **yellowtail**, passion pulp,
shiso leaf dressing

Aguachile • 32
Mexican style **stone bass** ceviche,
avocado cream, jalapeño

Vieira Tataki • 48
Seared **scallops**, shiitake, quail eggs,
radish pickles

Tuna Laqueado • 35
Seared akami **tuna**, corn cream,
hibiscus powder

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

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 • 26
Cod rolls, cheese, coriander

Brochetas • 28
Lamb skewers, teriyaki sauce
& orange gel

Pato • 24
Confit **duck** croquettes, jalapeño & citrus

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 & octopus, Creole sauce

Lomo Saltado • 42

Wagyu beef, spicy sauce,
winter vegetables, mushrooms

Del Río a la Mar

Fish & Seafood

Vieira • 48

Grilled **scallops**, brazil nut farofa,
Huancaína sauce

Merluza Negra • 64

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

Al Espeto

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

A La Parrilla

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

Langostino • 45 (one piece)
Imperial **tiger prawn**

Pulpo • 46
Grilled **octopus**, cauliflower puree & tonka beans

Catch of The Day • MP

Mediterranean **wild fish**, pil pil

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 54

(280gr)
Uruguay **Angus beef rib-eye**

Picanton Caipira • 42

(250gr)
Umami baby **chicken** & spicy cream

Costilla Corta • 49

Black Angus short rib slow cooked

Solomillo de Wagyu • 140

(200gr)
Chilean **Wagyu filet**

Entraña • 62

(250gr)
Chimichurri marinated Angus **skirt steak**

Picanha Rodizio • 54

(250gr)
Brazilian style grilled **rump steak**

Paletilla de Cordero Lechal • 52

Milk-fed **lamb** shoulder & jus, potato puree

Pluma • 42

Pluma Iberica, cachaça & pineapple

T-Bone • 325

(1kg)
Australian **T-bone Wagyu**

Bife Japones • 245

(200gr)
A5 Kagoshima **Wagyu sirloin**

Acompañamientos

Sides

Brócoli y Zanahoria • 16

Chargrilled **broccoli**, baby **carrots**,
spicy panela

Papas al Horno • 16

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

Mazorca • 18

Grilled **corn**, beetroot cream

Wok de 25 Verduras • 22

Seasonal stir-fried **vegetables**

Crudo y Marinados

Raw & Marinated

Japazónico

Muchate de Pato • 32

Duck tataki, crispy quinoa,
yuzu & açai

Tiradito Guayaco • 36

Prawns, citrus,
coriander, crispy plantain

Hamachi Tiradito • 35

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

Aguachile • 32

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

Viera Tataki • 48

Seared **scallops**, shiitake, quail eggs,
radish pickles

Tuna Laqueado • 35

Seared akami **tuna**, corn cream,
hibiscus powder

Atun Okinamasu con Caviar • 52

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

Nigiris

(2 Pieces)

Viera • 16

Scallops, miso,
wasabi & white chocolate

Akami • 19

Bluefin **tuna** loin, spicy sesame

Hamachi • 19

Yellowtail, orange jelly & lotus chips

Ginshake • 18

Red Label salmon,
banana miso, sesame

Persea • 12

Avocado, coconut liquor jelly sauce,
lime zest

Toro • 27

O'toro, black garlic truffle

Unagi • 18

Grilled fresh water eel

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

Mazorca • 12

Corn, padron pepper

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, creamy wasabi & yuzu

Unagi Maki • 28

Grilled freshwater **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*

Tostada Francesa • 18

French toast, light coffee ganache, coffee ice cream

Barra de Helado • 18

Pecan nuts dacquoise & ice-cream, soft caramel

Chocolate al Moctezuma • 22

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

Crema de Choclo • 18

Corn brûlée, coconut sponge, vanilla ice cream

Tapioca • 18

Coconut tapioca pearls, kaffir lime & pink peppercorn, yuzu cream, spicy mango

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 • Lúcumá • Chocolate
Mango and Passion Fruit • Cupuaçu Sorbet

Helado Suave • 38

Soft milk & hazelnut ice-cream, caramelised peanuts & pecans,
chocolate & salted caramel sauce

Trufas Brasileiras

Brigadeiros • 14

Selection of traditional Brazilian **chocolate truffles**

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Macapá

€165

Amazónico Bites

Pão de Queijo
Cassava cheese bread

Tequeños
Cod rolls, cheese,
coriander

Vegetables & Marinated

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

Tuna Laqueado
Seared akami **tuna**, corn cream,
hibiscus powder

Vieira Tataki
Seared **scallops**, shiitake, quail eggs,
radish pickles

Main Courses

Picanton Caipira
Umami baby **chicken** &
spicy cream

Pulpo
Grilled **octopus**, cauliflower puree
& tonka beans

Costilla Corta
Australian **Black Angus short rib**

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

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,
hibiscus

Ginshake Nigiri

Red Label salmon,
banana miso, sesame

Main Courses

Langostino

Imperial tiger **prawn**

Merluza Negra

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

Entraña

Chimichurri marinated
Angus **skirt steak**

Paletilla de Cordero Lechal

Milk-fed **lamb** shoulder & jus

...

Mazorca

Grilled **corn**,
beetroot cream

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

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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

Vieira Tataki

Seared **scallops**, **Oscietra caviar**, shiitake,
quail eggs, radish pickles

Hamachi Tiradito

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

Tuna Laqueado

Seared akami **tuna**, corn cream,
hibiscus powder

Main Courses

Merluza Negra

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

Lenguado

Wild **Dover sole**

Txuleta

Australian **Wagyu rib eye**

Paletilla de Cordero Lechal

Milk-fed **lamb**
shoulder & jus

...

Wok de 25 Verduras

Seasonal stir-fried
vegetables

Papas al Horno

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

Desserts

Piña Rostizada

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

Barra de Helado

Pecan nuts dacquoise & ice-cream,
soft caramel

Crema de Choclo

Corn brûlée, coconut sponge,
vanilla ice cream

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