

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

Salmon Tiradito • 28
Scottish **salmon**, tamarin &
soya dressing, avocado

Atún Okinama • 52
Toro **tuna** tartare, coconut,
Baerii Vintage **caviar**

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

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

Vieira • 42
Cured **scallop**, beetroot,
yuzu-truffle dressing

Tuna Laqueado • 35
Seared akami **tuna**,
manao crunch, pineapple, tamarillo ponzu

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) • **42**
6 Variations (12 pieces) • **84**

Atun Picante • 26
Spicy **tuna** tartare, cucumber,
apples, chives

Sashimi
3 Variations (9 pieces) • **52**
5 Variations (15 pieces) • **92**

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, Tybo cheese, coriander sauce

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

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**,
Creole sauce

Rodaballo • 52

Turbot fillet, clams, Amazónico style curry

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**,
pomegranate & miso, citrus glaze endive

Pulpo • 44

Chargrilled **octopus**, black eye pea salad,
pineapple salsa

Al Espeto

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

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

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

A La Parrilla

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

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

Carnes a la Parrilla

Charcoal Grilled Meats

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

Solomillo de Res • 55 (250gr)
Dry aged Retinta **beef fillet**

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

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

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

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

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

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

Wagyu T-Bone • 325 (1kg)
Westholme **Wagyu T-bone** (Australia)

Wagyu Ojo de Bife • 220 (400gr)
Westholme **Wagyu rib eye** (Australia)

Acompañamientos

Sides

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

Puerro • 16
Smoked **leeks**, walnuts,
black olive & port wine sauce

Col Rizada • 14
Kale and **frisée** leaves, cashew nuts,
orange vinaigrette

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

Wok de 25 Verduras • 22
Seasonal stir-fried
vegetables

Queso Fundido • 24
Argentinian style baked **cheese**,
sun dried tomato, anchovies

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

Crudo y Marinados

Raw & Marinated

Japazónico

Salmon Tiradito • 28

Scottish **salmon**, tamarin & soya dressing, avocado

Atún Okinama • 52

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

Hamachi Tiradito • 35

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

Aguachile • 32

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

Vieira • 42

Cured **scallop**, beetroot, yuzu-truffle dressing

Tuna Laqueado • 35

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

Nigiris

(2 Pieces)

Amadai • 14

Japanese **red bream**, wasabi, manao crunch

Akami • 18

Bluefin tuna loin, spicy sesame

Hamachi • 18

Yellowtail, ponzu, sesame, lime

Ginshake • 16

Ora king **salmon**, banana miso, sesame

Persea • 12

Avocado, wakame, oyster leaf, sour plum

Toro • 24

O'toro, karashi, spring onion

Unagi • 18

Grilled fresh water **eel**

Salmon Aburi • 18

Ora King salmon, red wine reduction, cashew nuts

Kagoshima • 63

A5 Kagoshima **Wagyu beef**, Baerii Vintage **caviar**, nikiri, chives

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for our Food Allergen Information Card.*

Moriawase

Sashimi

3 Variations (9 Pieces) • **52**
5 Variations (15 Pieces) • **92**

Nigiri

3 Variations (6 Pieces) • **42**
6 Variations (12 Pieces) • **84**

Vegetarian

5 Variations (10 Pieces) • **42**

Gurkan

(2 Pieces)

Negi-Toro • 22

Toro tartare, spring onion, lime zest

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 • 22

Ora King salmon, avocado, coriander, ikura

Hamachi Maki • 26

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Atún Picante • 26

Spicy red tuna tartare, cucumber, green apple, chives

Langostino Pibil • 32

Prawns tempura, teriyaki sauce, achiote miso

Unagi Maki • 28

Grilled fresh water eel, unagi sauce, parmesan

Amazónico Maki • 21

Mango, avocado, coconut, cocoa nibs

Langosta Maki • 42

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

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Postres *Desserts*

Tapioca • 16

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

Manjar • 18

Dark **chocolate** tuile, chocolate whipped ganache, black cherries

Chocolate al Moctezuma • 22

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

Crema de Choclo • 17

Corn brûlée, coconut sponge, vanilla ice cream

Amazonia • 18

Cupuaçu fruit custard, butter biscuit, yuzu gelée

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

Paletas *Ice Lollies • 17*

Kalamansi and Roku Gin • Coconut & Rum • Mojito
Madeleine (Pineapple & Amaretto)

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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for our Food Allergen Information Card.*

Macapa

€165

Amazónico Bites

Pão de Queijo
Cassava cheese bread

Quisquilla
Purple **prawn** tartare,
seafood chupe croquette, mango-miso

Vegetables & Marinated

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

Hamachi Tiradito
Thinly sliced **yellowtail**, passion pulp,
shiso leaves dressing

Salmon Tiradito
Scottish **salmon**, tamarin &
soya dressing, avocado

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

Main Courses

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

Dorada
Wild **sea bream**

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

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Col Rizada
Kale and **frisee** leaves, cashew
nuts, orange vinaigrette

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

Desserts

Açaí
Açaí & blueberry parfait,
vanilla chantilly, meringue

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

€205

Amazónico Bites

Pão de Queijo

Cassava cheese bread

Tequeños

Chicken rolls, Tybo cheese,
coriander sauce

Empanadas

Wagyu beef,
black truffle cream

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi, citrus

Hamachi Tiradito

Thinly sliced yellowtail, passion pulp,
shiso leaves dressing

Vieira

Cured scallop, beetroot,
yuzu truffle dressing

Tuna Laqueado

Seared akami tuna, manao crunch,
pineapple, tamarillo ponzu

Main Courses

Entraña

Chimichurri marinated
Angus skirt steak

Costilla Huacatay

Rack of lamb, smoked chilli,
lime & oregano

Pulpo

Char-grilled octopus, black eye peas
salad, pineapple salsa

Merluza Negra

Marinated Chilean sea bass,
pomegranate & miso, citrus glaze endive

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Col Rizada

Kale and frisee leaves, cashew nuts,
orange vinaigrette

Papas al Horno

Josper grilled new potatoes,
thyme, rosemary

Desserts

Açaí

Açaí & blueberry parfait,
vanilla chantilly, meringue

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

€265

Amazónico Bites

Pao de Queijo

Cassava cheese bread

Atún Okinama

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

Quisquilla

Purple **prawn** tartare,
seafood chupe croquette, mango-miso

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi citrus

Aguachile

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

Hamachi Tiradito

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

Vieira

Cured **scallop**, beetroot,
yuzu truffle dressing

Main Courses

Solomillo Wagyu

Chilean **Wagyu** fillet

Lubina

Wild **sea bass**

San Pedro

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

Costilla Huacatay

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

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Puerro

Smoked **leeks**, walnuts,
black olive & port wine sauce

Papas al Horno

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

Desserts

Açaí

Açaí & blueberry parfait,
vanilla chantilly, meringue

Amazonia

Cupuazu **fruit custard**, butter biscuit,
yuzu gelée

Brigadeiros

Selection of traditional Brazilian
chocolate truffles

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Leblon

€350

Amazónico Bites

Pão de Queijo

Cassava cheese bread, **black truffle**

Cangrejo

Alaskan king **crab**, spicy cassava cake,
tomatillo sauce

Empanadas

Wagyu beef,
black truffle cream

Vegetables & Marinated

Ensalada Amazónica

Mango, **avocado**, confit tomato,
kalamansi citrus

Aguachile

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

Hamachi Tiradito

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

Tuna Laqueado

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

Main Courses

Bife Japonês

A5 Kagoshima
Wagyu beef sirloin

San Pedro

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

Lubina

Line caught **sea bass**

Costilla Huacatay

Rack of Lamb, smoked chilli,
lime & oregano

...

Wok de 25 verduras

Seasonal **vegetables**,
stir fried

Papas al Horno

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

Desserts

Açaí

Açaí & blueberry parfait,
vanilla chantilly, meringue

Manjar

Dark **chocolate** tuile, chocolate
whipped ganache, black cherries

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.