

Hojas 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**

Ensalada Amazónica • 23

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

Ternero • 30

Huacatay marinated **veal loin**, **toro tartare**, Botija olives.

Crudo y Marinados

Raw & Marinated

Salmon Tiradito • 28

Scottish **salmon**, yuzu & agave dressing, vegetable escabeche

Tartaro • 36

Wagyu beef tartare, achiote-miso dressing, corn cracker

Hamachi Tiradito • 35

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

Aguachile • 32

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

Camaron • 42

Sanremo **prawns**, tomato & citrus, red onions

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

Pastel de Choclo • 35

Red mullet, Baerii vintage **caviar**, Peruvian corn 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

Kofta de Cordero • 27

Lamb kofta, lime kaffir dressing, mezcal pickled cucumber

Pato • 24

Confit **duck** croquette, 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

Denti • 52

Stir fry **dentex**, roasted peanuts,
spicy coconut & coriander

Arroz con Mariscos • 58

Tiger prawns, **Chilean sea bass**, **mussels**,
creole sauce

Del Río a la Mar

Fish & Seafood

San Pedro • 68

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

Merluza Negra • 64

Marinated Chilean **bass**, kalamansi,
tamarillo & pepper sauce

Pulpo • 44

Grilled **octopus**, aubergine puree, vegetable escabeche

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**

Catch of The Day • MP

Mediterranean **wild fish**, pil pil

Langostino • 45 (one piece)

Imperial **tiger prawn**

Langosta • 195 (700 grs)

Britanny blue **lobster**

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 45 (250gr)

Argentinian **beef rib-eye**

Picanton Caipira • 42 (250gr)

Paprika & soy marinated **baby chicken**

Solomillo de Res • 55 (250gr)

Dry aged retinta **beef fillet**

Solomillo de Wagyu • 220 (400gr)

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**

Txuleta • 135 (550gr)

60 days dry aged Basque Jersey **sirloin**

Costilla de Res • 195 (1kg)

45-day dry-aged Iberian Angus **ribeye**

Acompañamientos

Sides

Brocoli y Zanahoria • 16

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

Papas al Horno • 14

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

Mazorca • 16

Grilled **corn**, black truffle cream,
goat cheese, pickled chilli

Wok de 25 Verduras • 22

Seasonal **vegetables**
stir-fried

Ensalada Mixta • 14

Mixed **green leaves**, cherry tomatoes,
lemon dressing

Hinojo • 18

Grilled & raw **fennel**, yuzu-koshu dressing,
pomegranate