

Flojas y Verduras Frescas

Salad & Vegetables

Tambo Achiote • 24

Marinated **chicken breast**, lettuce, chickpeas, anchovy dressing

Ensalada Amazónica • 19

Mango, avocado, confit tomato, kalamansi citrus

Camarones Melosos • 26

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

Crudo y Marinados

Raw & Marinated

Hamachi Tiradito • 28

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

Aguachile • 26

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

Atun Okinamasu con Caviar • 52

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

Langosta • 37

Lobster tail, coconut gazpacho, grape, yuyo seaweed

Tuna Laqueado • 32

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

Salmon Tiradito • 25

Scottish **salmon**, yuzu & miso cream, mango salad

Perlas del Mar

Caviars

Sturia Baerii Vintage

50gr • **180** 125gr • **450**

Sturia Oscietra

50gr • **220** 125gr • **550**

Sturia Beluga

50gr • **550** 125gr • **1375**

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri

3 Variations (6 pieces) • **38**
6 Variations (12 pieces) • **76**

Sashimi

3 Variations (9 pieces) • **46**
5 Variations (15 pieces) • **82**

Amazónico Maki • 18

Mango, avocado, coconut, cacao nibs

Langostino Pibil Maki • 26

Prawn tempura, teriyaki sauce, achiote miso

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Pão de Queijo • 12

Cassava cheese bread

Ancas de Rana • 28

Fried **frog legs**, spiced mango dressing

Pastel de Choclo • 48

Peruvian corn bread, **lobster**, Oscietra **caviar**

Tequeños • 17

Chicken rolls, tybo cheese, coriander sauce

Pato • 23

Confit **duck** croquette, jalapeño & citrus

Patacones Mechados • 22

Pulled pork, crispy plantain, achiote seeds

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

Salteados

Woks

Arroz Chaufa • 32

Red, black and white whole grain rice,
duck breast, fried egg

Wok de 25 Verduras • 27

Seasonal **vegetables**
stir-fried

Arroz con Mariscos • 48

Tiger prawns, Chilean sea bass, mussels,
creole sauce

Del Río a la Mar

Fish & Seafood

Centollo • 135

Alaskan **king crab**,
seafood chowder, fennel

Merluza Negra • 58

Chilean sea bass, smoked fennel,
pickled grapes

Al Espeto

Lubina • 14 (100 grs)
Line-caught **sea bass**

A La Parrilla

Lenguado • 115 (800 grs)
Wild **Dover sole**

Dorada • 85 (800 grs)
Wild **sea bream**

Rodaballo • 150 (500 grs)
Line caught **turbot** tronçon

Langostino • 42 (one piece)
Imperial **tiger prawn**

Langosta Espinosa • 35 (100 grs)
Mediterranean **langouste**,
green shiso butter, shichimi

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 38 (250gr)
Argentinian **beef rib-eye**

Picanton Caipira • 36 (250gr)
Coriander marinated **baby chicken**

Entraña • 58 (250gr)
Chimichurri marinated **Angus skirt steak**

Solomillo de Wagyu • 188 (400gr)
Chilean **wagyu filet**

Costilla Huacatay • 48 (300gr)
Rack of lamb, smoked chilli, lime & oregano

Picanha Rodizio • 48 (250gr)
Brazilian style grilled **rump steak**

T-Bone • 250 (1.5kg - For Two)
45 days dry-aged **Blonda Española**

Acompañamientos

Sides

Brocoli y Zanahoria • 14

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

Papas al Horno • 12

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

Yuca Frita • 15

Cassava chips, spicy avocado cream

Esparragos • 16

Seasonal **asparagus**, spicy huancaína sauce

Ensalada Mixta • 12

Mixed green leaves, cherry tomatoes,
lemon dressing

Tomates • 14

Heritage tomatoes, lemongrass & ginger
dressing, goat cheese