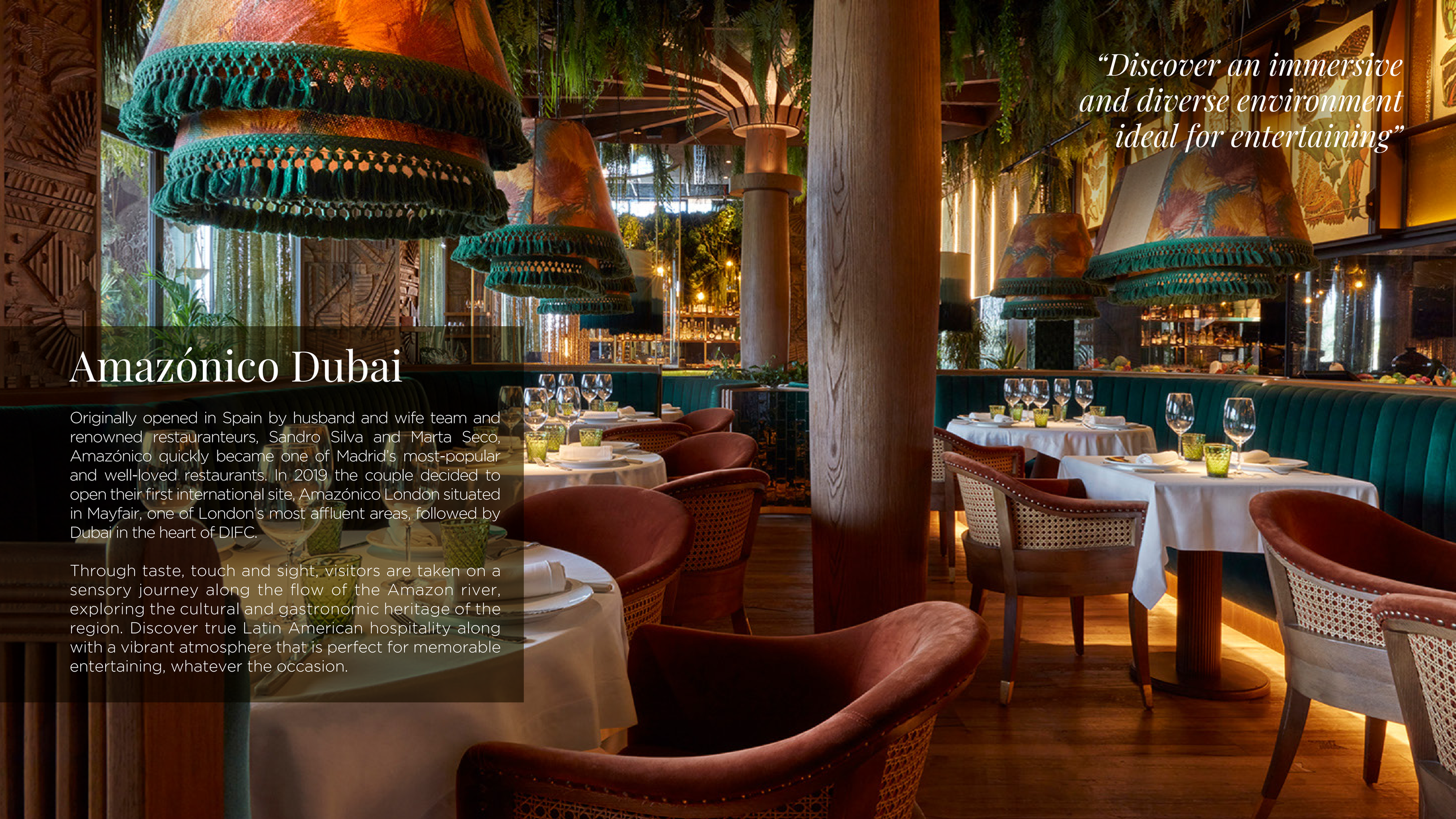
PRIVATE DINING
& EVENTS
Amazónica
DIFC PAVILION, DUBAI
WWW.AMAZONICO.AE



“Discover an immersive and diverse environment ideal for entertaining”

Amazónico Dubai

Originally opened in Spain by husband and wife team and renowned restauranteurs, Sandro Silva and Marta Seco, Amazónico quickly became one of Madrid’s most-popular and well-loved restaurants. In 2019 the couple decided to open their first international site, Amazónico London situated in Mayfair, one of London’s most affluent areas, followed by Dubai in the heart of DIFC.

Through taste, touch and sight, visitors are taken on a sensory journey along the flow of the Amazon river, exploring the cultural and gastronomic heritage of the region. Discover true Latin American hospitality along with a vibrant atmosphere that is perfect for memorable entertaining, whatever the occasion.

Private Dining

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Room is a truly unique space. The interiors showcase dramatic features that reflect a bird's eye view above the lush canopies of the Amazon jungle. Created using natural and raw materials the walls are adorned with a custom-made carpet in a variety of textures and tones alongside mirrored surfaces that create water-like reflections.

Private Dining Room

Situated on the top floor of Amazónico and accessible through a private elevator, our Private Dining Room suits both lunch and dinner occasions. The retracting floor to ceiling windows open onto the Copacabana inspired Rooftop bar, which creates a vibrant atmosphere and showcases the stunning views of DIFC. For more personal celebrations, curtains can be in place for intimacy and privacy.

Capacity

Seated: 20

The Rooftop

Inspired by the famous Copacabana beach in Rio, our Rooftop is a truly unique space for entertaining. With stunning views across DIFC, a private bar, elevator and DJ facilities this tropical haven is guaranteed to impress. Enjoy cocktails and canapés alfresco for lunch, afternoon sunsets or until late.

Capacity

90 Terrace & 20 Indoor

Dining Lounge

With its burnt-orange banquets and lofty ceilings, the stunning Dining Lounge overlooks our sushi counter which has almost doubled in size. Large, illuminated feathers in vivid colours, unusual woven-hessian lamps and tribal patterns create a captivating appeal in this informal dining spot. The sushi bar faces out into an extended seating area and enclosed terrace, that allows guests to enjoy both alfresco dining with the comfort of air conditioning.

Capacity

Seated: 45

Bar & Lounge

A statement 10 metre cocktail bar extends across the lounge. Amazonian butterflies, or Mariposas, feature heavily across the restaurant; seen resting on the walls, encased in glass and 3D hand-painted versions hang from the ceiling with each sculpture individually lit. These creatures, along with the two giant fire installations behind the bar and the indoor/outdoor terraces, bring an alluring charm to this space. The elevated DJ booth is central to the seating layout offering an ideal set up for events with guest speakers or performers.

Capacity

Seated: 80

Chimney Room

With luxurious velvet sofas, a bespoke fire place and your own private terrace, the Chimney Room has an intimate lounge feeling whilst retaining the atmosphere and style of the Amazónico restaurant. Perfect for celebratory or corporate private lunches or dinners.

Capacity

Seated: 36 Indoor & 26 Terrace

Select Your Menu

Executive Chef, Diego Fernando Sanchez has created a series of menus specifically for your private event that features dishes inspired by Latin America and the communities that inhabit the Amazon region. Each has been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours of the Amazon jungle. Pair these with inventive selection of cocktails from the bar or wines from our extensive list for an unforgettable experience.

Canapé Menu

Original

Ensalada Amazónica (V)
Avocado, **mango**, confit tomato, kalamansi citrus

Hamachi Usuzukuri (G)
Thinly sliced **yellowtail**, passion fruit, shiso leaves dressing

Aguachile
Mexican style **sea bass** ceviche, avocado cream, jalapeño

Guacamole (V)
Guacamole, plantain crisps

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Ancas de Rana
Fried **frog legs** & habanero mango dressing

Poblano Patacones (D)(V)
Crispy **plantain**, burrata, corn and kimchi

Patacones Mechados
Crispy plantain, pulled **veal**, achiote seeds

Rollitos de Samosa (D)(G)
Clay oven **chicken** rolls, mint, yoghurt sauce

Beef Anticucho
Tenderloin marinated in a traditional peruvian sauce

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Piña Rostizada (G)
Caramelized **pineapple**, corn cake, coconut sorbet

Mango Coconut Tartlet
Mango mousse, dry coconut

Mocha (D)(G)(E)(N)
Dulce crunch, 70% chocolate, Colombian **coffee cream**

• AED 250 per person •

Canapé Menu

Signature

Beterraga Solterito (D)(V)
Baby **beetroot**, edamame, mascarpone, purple olive dressing

Hamachi Usuzukuri (G)
Thinly sliced **yellowtail**, passion fruit, shiso leaves dressing

Lomo Tataki
Prime beef tenderlion, jalapeño, yellow chili, grated truffle

Anticucho de Pollo
Marinated **chicken**, traditional nikkei sauce

Poblano Patacones (D)(V)
Crispy **plantain**, burrata, corn and kimchi

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Patacones Mechados
Crispy plantain, pulled **veal**, achiote seeds

Rollitos de Samosa (D)(G)
Clay oven **chicken** rolls, mint, yoghurt sauce

Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind, yoghurt sauce

Guacamole con Erizo (S)
Guacamole, sea urchin, green plantain crisps

Anticucho de Portobello (V)
Grilled **portobello**, potato tostones, chilli emulsion

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Mocha (D)(G)(E)(N)
Dulce crunch, 70% chocolate, Colombian **coffee cream**

Piña Rostizada (G)
Caramelized **pineapple**, corn cake, coconut sorbet

Cremoso de Mango (G)(D)
Mango cheesecake, banana crumble, coconut tapioca, pear sorbet

• AED 300 per person •

Canapé Menu

Exclusive

Atun Okinamasu con Caviar (G)
Toro **tuna** tartare, seaweed, coconut, Baerii Vintage caviar

Guacamole con Erizo (S)
Guacamole, sea urchin, green plantain crisps

Aguachile
Mexican style **sea bass** ceviche, avocado cream, jalapeño

Ensalada Amazónica (V)
Avocado, **mango**, confit tomato, kalamansi citrus

Amazónico Roll (V)
Mango, **avocado**, coconut, cacao nibs

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Ancas de Rana
Fried **frog legs**, habanero mango dressing

Wagyu Beef Anticucho
Marinated **beef** skewer, dry chili

Merluza Negra (N)
Patagonian black **hake**, mole sauce, roasted eggplant

Anticucho De Pollo
Marinated **chicken**, traditional nikkei sauce

Arroz Chaufa (G)
Red and black whole grain rice, grilled **duck**, coriander sauce

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Piña Rostizada (G)
Caramelized **pineapple**, corn cake, coconut sorbet

Suspiro (N)(D)
Mango and avocado pavlova, lime chantilly

Mocha (D)(G)(E)(N)
Dulce crunch, 70% chocolate, Colombian **coffee cream**

• AED 350 per person •

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts

Set Menu

Original

Aguachile
Mexican style **sea bass** ceviche, avocado cream, jalapeño

Beterraga Solterito (D)(V)
Baby **beetroot**, edamame, mascarpone, purple olive dressing

Sandia y Cecina (D)
Watermelon, **feta cheese**, Cecina de León, tomato dressing

Hamachi Tiradito (G)
Thinly sliced **yellowtail**, passion fruit, shiso leaves dressing

Pan de Queso (V)(D)
Cassava cheese bread

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Poblano Patacones (V)(D)
Crispy plantain, **burrata**, corn and kimchi

Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind, coriander sauce

Anticucho de Portobello (V)
Grilled **portobello mushrooms**, potato tostones, chilli

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Picanton Caipira (D)
Fresh herbs marinated **baby chicken**

Mazorca (D)(V)
Grilled **corn**, panca butter

Entraña Marinada (300gr)
Chimichurri marinated **skirt steak**

Ensalada Verde (V)
Mixed lettuce, tomato, avocado, lime dressing

Costillitas al Fuego (500gr) (G)
Wood fired Spanish **lamb ribs**, miso picante

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Piña Rostizada (G)(D)
Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

Baklava (G)(D)(N)
Passion fruit cream, dulce de leche, roasted nuts

Cremoso de Mango (G)(D)
Mango cheesecake, banana crumble, coconut tapioca, pear sorbet

• AED 420 per person •

Set Menu

Signature

Pan de Queso (V)(D)
Cassava cheese bread

Amazónico Maki (V)(GF)
Mango, **avocado**, coconut, cacao nibs

Langostino Pibil (G)
Prawn tempura, teriyaki sauce, achiote miso

Ensalada Amazónica (V)
Avocado, **mango**, confit tomato, kalamansi citrus

Aguachile
Mexican style **sea bass** ceviche, avocado cream, jalapeño

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Guacamole con Erizo (S)
Guacamole, **sea urchin**, green plantain crisp

Poblano Patacones (V)(D)
Crispy plantain, **burrata**, corn and kimchi

Ancas de Rana
Fried **frog legs**, spicy mango dressing

Arroz Chaufa (G)
Red and black whole grain rice, grilled **duck**, fried egg

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Lubina
Sea Bass

Picanton Caipira (D)
Fresh herbs marinated **baby chicken**

Bife Angosto Wagyu (300gr)
Grass-fed **Wagyu sirloin**

Tostones de Papa (V)(D)
Crispy fried crushed **potato**, chimichurri

Picanha (240gr)
Brazilian style grilled **rump steak**

Ensalada Verde (V)
Mixed lettuce, tomato, avocado, lime dressing

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Piña Rostizada (G)(D)
Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

Baklava (G)(D)(N)
Passion fruit cream, dulce de leche, roasted nuts

Chocolate Al Moctezuma (N)(D)
Hot **chocolate fondant**, pistachio ice cream

• AED 550 per person •

Set Menu

Exclusive

Pan de Queso (V)(D)
Cassava cheese bread

Nigiri
6 Variations (12 Pieces)

Amazónico Maki (V)(GF)
Mango, **avocado**, coconut, cacao nibs

Atun Okinamasu con Caviar • 195 (G)
Toro tuna tartare, seaweed, coconut, Baerii Vintage caviar

Vieras y Tamarindo (S)
Hokkaido **scallops**, tamarillo, tamarind ponzu, umeboshi

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Guacamole con Erizo (S)
Guacamole, **sea urchin**, green plantain crisp

Lomo Tataki
Prime beef tenderloin, jalapeño, yellow chili, grated truffle

Poblano Patacones (V)(D)
Crispy plantain, **burrata**, corn and kimchi

Patacones Mechados
Crispy plantain, pulled **veal**, achiote seeds

Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind, coriander sauce

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Entraña Marinada (300gr)
Chimichurri marinated **skirt steak**

Bife Angosto Wagyu (300gr)
Grass-fed **Wagyu sirloin**

Costillitas al Fuego (500gr) (G)
Wood fired Spanish **lamb ribs**, miso picante

Tostones de Papa (V)(D)
Crispy fried crushed **potato**, chimichurri

Queso Grillado (D)(G)
Josper grilled **provolone cheese**, tapenade

Ensalada Verde (V)
Mixed lettuce, tomato, avocado, lime dressing

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Baklava (G)(D)(N)
Passion fruit cream, dulce de leche, roasted nuts

Cremoso de Mango (G)(D)
Mango cheesecake, banana crumble, coconut tapioca, pear sorbet

Chocolate Al Moctezuma (N)(D)
Hot **chocolate fondant**, pistachio ice cream

Brigadeiros
Traditional Brazilian **chocolate truffles**
Cocoa • Piña Colada • Hazelnut

• AED 620 per person •

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts

Celebration Cakes

Whether it's a birthday, anniversary, graduation or simply 'because' complete your special occasion with a memorable celebration cake. Our expert pastry chefs have designed a range of tropical and Latin American inspired options guaranteed to put a smile on everyone's face.

Tropical Cheesecake

(D)(E)(GF)

Small 6-8 portions | 300AED
Large 10-14 portions | 400AED

A wonderfully light coconut caramel crumble layered with a mango mousse and topped with a tropical mango lemon jelly.

Citrus & Chocolate

(N)(E)(D)

Small 6-8 portions | 300AED
Large 10-14 portions | 400AED

On a rich almond cake base, the delicate hazelnut praline mousse is filled with a smooth lemon crémeaux and crispy dark chocolate feuilletine centre and decorated with a dark chocolate glaze.

Exotic Pavolova

(D)(E)(C)(GF)

Small 6-8 portions | 300AED
Large 10-14 portions | 400AED

A light and crispy meringue is complemented beautifully by the exotic flavors of mango, creamy avocado, coconut and lime Chantilly.

Must be ordered with a minimum of 72 hours' notice prior to the event and personalised messages are available upon request.
Please notify us in advance of any allergies.

Address

Amazónico Dubai
DIFC Pavilion
Valet Parking Available

Opening Hours

Daily from 12pm – 3am

Please note that our capacities, closing times and menus may vary in accordance with COVID-19 Government guidelines

FOR MORE INFORMATION
PLEASE CONTACT OUR EVENTS TEAM

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