



PRIVATE DINING  
& EVENTS

*Amazonico*

10 BERKELEY SQUARE, MAYFAIR  
AMAZONICO.CO.UK

*“Discover an immersive  
and diverse environment  
ideal for entertaining”*

## Amazónico London

Originally opened in Spain by husband and wife team and renowned restaurateurs, 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 the heart of Mayfair on Berkeley Square.

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. The rainforest green shades alongside mirrored surfaces create water-like reflections and stunning freestanding lamps create elegant and impressive atmosphere that suits both lunch and dinner occasions.

Conveniently situated on the ground floor and accessible through the main dining room guests are able to soak up the restaurant vibe as they are escorted to the intimate space ahead of your event.

# For Larger Events

Be it lunch or dinner, The Private Room can comfortably accommodate groups of 22 guests seated on one long centralised table. Experience the same exceptional service and hospitality as the main restaurant in a more exclusive setting that is guaranteed to impress.

## Features

Amazónico printed menus and placecards  
Docking station to play your own music  
Disabled access

## Capacity

Seated: up to 22 guests



## For Smaller Occasions

For more intimate events our Private Room transforms into a smaller space by way of a beautiful mirrored retracting wall. This can be closed to create two separate dining areas seating between 6 and 12 guests.

### Features

Amazónico printed menus and placecards  
Docking station to play your own music  
Disabled access

### Capacity

Seated: from 6 - 12 guests



# The Club

Step through the kitchen and down the golden staircase to discover our unique and exclusive space hidden beneath the restaurant. Taking inspiration from life under the Amazon river, The Club is gleaming with rich metallic and teal tones and textures. This informal but discreet and luxurious space can hold up to 70 guests for canapé and cocktails and has the possibility of a late licence upon enquiry and availability.

## Features

- Dedicated bar
- DJ booth
- Amazónico printed canapé menus

## Capacity

Standing: up to 70 guests



## Select Your Menu

Executive Chef, Vitelio Reyes has created a series of menus that feature 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 an inventive selection of cocktails from the bar or wines from our extensive list for an unforgettable experience.





## Macapa £85

### *Amazónico Bites*

**Tequeños**  
Marinated **chicken** rolls, tybo cheese,  
coriander sauce

**Pão de Queijo**  
Brazilian **cassava**  
cheese bread

**Patacones Poblanos**  
Crispy green plantain, **goat cheese**, kimchi paste

### *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

### *Main Courses*

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

**Lubina Espeto**  
**Sea bass**

**Seco de Hongos**  
Seasonal **wild mushrooms**, egg yolk, vegetable jus

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**Brocoli y Zanahoria**  
Char-grilled **broccoli**, baby carrots,  
spicy panela

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

### *Desserts*

**Piña Rostizada**  
Roasted caramel glazed **pineapple**,  
corn cake, coconut sorbet

**Queso con Boniato**  
Roasted **sweet potato**, cheesecake cream, corn-  
flake ice cream

**Brigadeiros**  
Selection of traditional Brazilian **chocolate** truffles

For allergy information please ask a member of staff for our Food Allergen Information Card.  
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.

Santarem  
£110

### *Amazónico Bites*

**Guacamole con Erizo**  
Guacamole, sea urchin,  
green plantain crisp

**Empanadas**  
Wagyu beef,  
huitlacoche cream

**Pão de Queijo**  
Brazilian cassava cheese bread

### *Vegetables & Marinated*

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

**Hamachi Maki**  
Yellowtail, green papaya, citrus mayo,  
yuzu tobiko

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

**Tuna Laqueado**  
Seared Akami tuna, manao crunch,  
pineapple, tamarillo ponzu

### *Main Courses*

**Solomillo de Res**  
28 days dry-aged Hereford  
beef fillet

**Halibut**  
Scottish halibut, beetroot escabeche,  
yuzu butter, citrus salad

**Arroz Chaufa**  
Red, black and white whole grain rice, tofu, fried egg

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**Brocoli y Zanahoria**  
Char-grilled broccoli, baby carrots,  
spicy panela

**Papas al Horno**  
Jospier grilled rosemary,  
new potatoes

### *Desserts*

**Piña Rostizada**  
Roasted caramel glazed pineapple,  
corn cake, coconut sorbet

**Chocolate al Moctezuma**  
Hot chocolate fondant,  
avocado sorbet

**Brigadeiros**  
Selection of traditional Brazilian chocolate truffles

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Iquitos  
£130

### *Amazónico Bites*

**Pastel de Choclo**  
Steamed Peruvian corn cake,  
lobster, Oscietra caviar

**Patacones Mechados**  
Pulled pork, crispy plantain,  
achiote seeds

**Pão de Queijo**  
Cassava cheese bread

### *Vegetables & Marinated*

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

**Ceviche de Camaron**  
Marinated purple prawn, rocoto chilli,  
papaya, cancha corn

**Tuna Laqueado**  
Seared Akami tuna, manao crunch, pineapple,  
tamarillo ponzu

**Salmonete**  
Cured Cornish red mullet, tamarillo & green  
shiso sauce, crispy shiso leaves

### *Main Courses*

**Solomillo de Wagyu**  
Chilean wagyu fillet

**Lubina**  
Sea bass

**Seco de Hongos**  
Seasonal wild mushrooms, egg yolk,  
vegetable jus

**Langostino**  
Grilled Imperial  
tiger prawn

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**Repollo**  
Smoked hispi cabbage, sesame cream,  
pomegranate

**Papas al Horno**  
Jospier grilled rosemary,  
new potatoes

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

### *Desserts*

**Piña Rostizada**  
Roasted caramel glazed pineapple,  
corn cake, coconut sorbet

**Chocolate al Moctezuma**  
Hot chocolate fondant,  
avocado ice cream

**Brigadeiros**  
Selection of traditional Brazilian chocolate truffles

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Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.

## Cold Bites

Choose 4 dishes from below section: £4.5 (Excluding premium items)

### Guacamole con Erizo

Guacamole, sea urchin, green plantain crisp

### Amazónico Maki

Mango, avocado, coconut, cacao nibs

### Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

### Tuna Laqueado

Seared Akami tuna, manao crunch, pineapple, tamarillo ponzu

### Atun Okinamasu con Caviar • 11

Toro tuna tartar, coconut, Baerii vintage caviar

### Atun Picante Maki

Spicy red tuna tartar, cucumber, green apple, chive

### Berenjena de Caldas

Aubergine, achiote & sesame dressing

### Aguachile

Mexican style stone bass ceviche, avocado cream, jalapeño

### Hamachi Maki

Yellowtail, green papaya, citrus mayo, yuzu tobiko

### Oscietra Caviar 2 • 11

Serve with blinis & sour cream

## Hot Canapes

Choose 4 dishes from the below selection: £6

### Pão de Queijo

Brazilian cassava cheese bread

### Arepas

Foie gras, mushroom relish

### Ancas de Rana

Fried frog legs, spiced mango dressing

### Poblano Patacones

Crispy plantain, goats cheese, kimchi paste

### Patacones Mechados

Pulled pork, crispy plantain, achiote seeds

### Merluza Negra • 12

Marinated black hake, cassava crisps

### Empanadas

Wagyu beef, huitlacoche cream

### Entraña

Chimichurri marinated skirt steak

### Langostino Pibil

Prawn tempura, teriyaki sauce, achiote miso

### Tequeños

Marinated chicken rolls, tybo cheese, coriander sauce

### Pastel de Choclo • 14

Steamed Peruvian corn cake, Scottish lobster, Oscietra caviar

## Sweet Bites

Choose two dishes from the below selection: £3.50

### Tonka Macaron

Almond macaron, tonka cream

### Piña Rostizada

Roasted caramel glazed pineapple, corn cake

### Brigadeiros

Selection of traditional Brazilian chocolate truffles

### Espeto de Frutas

Seasonal fruits, black mint glaze

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Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.





## Cocktail Selection

Our expert bar team have curated a list of tropical and classic drinks that are ideal for entertaining. Choose up to three from the below for your event.

### *The Signatures*

#### **Amazonegroni • 15**

Our Latin twist on a Negroni  
Pineapple Infused Canaima Gin, Vermouth De Jerez, Campari

#### **The Uncontacted Daiquiri • 16**

Appleton Estate 12 Rum, Glenmorangie Original Whisky,  
Italicus Bergamot, Discarded Vermouth, Coriander, Coconut

#### **Save the Jungle • 15**

An exotic interpretation of the traditional Caipirinha  
Yaguara Cachaça, Lime, Tamarillo, Anise

#### **Sangria Blanca • 16**

Our tropical take on the Spanish favourite  
Amazzoni Gin, Aguardiente, Tropical Fruit Wine, White Port, Aloe Vera

#### **Guaivo • 18**

Tanqueray N\*Ten Gin, Watermelon & Guava Shrub, Cardamom,  
Lemon, Pomegranate, Jasmine Verte, Soda

### *The Classics*

#### **Tommy's Margarita • 17**

The Mexican-party starter  
Casamigos Blanco Tequila, Lime, Agave

#### **Old Fashioned • 16**

A short and powerful tippie  
Bulleit Bourbon, Aromatic Bitters Syrup, Orange Oils

#### **Espresso Martini • 17**

The crowd-pleasing post dinner drink  
Ketel One Vodka, Coffee Liquor, Espresso

# 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*

Small 4-6 portions | £35  
Large 10-12 portions | £70

A wonderfully light coconut dacquoise layered with a zingy lime cream cheese, mango mousse and topped with a tropical fruit compote. It is beautifully finished with desiccated coconut and hand decorated with white chocolate 'leaves'.

## *Chocolate & Pineapple*

Small 4-6 portions | £42  
Large 10-12 portions | £85

Our decadent and unique take on a classic chocolate cake layered with delicate mousse, rich cremeux and sponge. Roasted pineapple cubes add a hint of sweetness whilst buckwheat crumbles create a variety of exciting textures. Finally decorated with a dark chocolate glaze and handmade chocolate 'roots'

## *Dulce de Leche Peanut & Banana*

Small 4-6 portions | £38  
Large 10-12 portions | £75

Deliciously light banana sponge with a crunchy peanut praline layered with an exotic apricot and passionfruit jelly, silky peanut butter cream and dulce de leche mousse. Roasted peanuts and hand crafted milk chocolate 'petals' are then used to decorate the golden dulce de leche glaze.

## Gift Boxes

### *Brigadeiros*

£10 per box

Our traditional Brazilian chocolate truffles, ready to take home.  
The perfect end to your lunch or dinner. (4 pieces)

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.



# *Amazónico*

IF YOU WOULD LIKE MORE INFORMATION  
ON HIRING AMAZÓNICO LONDON EXCLUSIVELY,  
PLEASE CONTACT US TO DISCUSS YOUR REQUIREMENTS.

**FOR FURTHER DETAILS PLEASE  
REACH OUT TO OUR EVENTS TEAM.**

OPENING HOURS  
MONDAY - SATURDAY: 12PM - 1AM  
SUNDAY: 12PM - MIDNIGHT

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