



GROUP DINING MENUS

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

Macapa

£130

Amazónico Bites

Empanadas

Wagyu beef, huitlacoche cream

Pão de Queijo

Brazilian **cassava** cheese bread

Guacamole

Avocado, chilli, green plantain

Starters

Ensalada Amazónica

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

Salmon Yuzu Truffle

Scottish **salmon**, yuzu & black truffle dressing, sesame crust

Hamachi Tiradito

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

Main Courses

Solomillo de Res

28 day dry-aged Hereford **beef fillet**

Merluza

Chilean **bass**, kalamansi, tamarillo & pepper purée

Arroz Chaufa

Red, black and white whole grain **rice**, fried egg

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Brocoli y Zanahoria

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

Topinambo

Grilled jerusalem **artichokes**, mucilago dressing, goats cheese

Desserts

Piña Rostizada

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

Brigadeiros

Selection of traditional Brazilian **chocolate** truffles

Maluca

Chocolate mousse, cocoa crumble

Santarem

£160

Amazónico Bites

Empanadas

Wagyu beef, huitlacoche cream

Pão de Queijo

Brazilian **cassava** cheese bread

Cangrejo

Dover crab, spicy cassava cake, tomatillo sauce

Starters

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Aguachile

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

Beterraga

Smoked **burrata**, pickled beetroot, yuzu & miso cream

Tuna Laqueado

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

Main Courses

Wagyu Ojo de Bife

Westholme **wagyu rib eye**

Dorada

Wild **sea bream**

Langostino

Imperial tiger prawn

Seco de Hongos

Seasonal **wild mushrooms**, egg yolk, vegetable jus

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Brocoli y Zanahoria

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

Papas al Horno

Josper grilled rosemary, **new potatoes**

Desserts

Piña Rostizada

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

Brigadeiros

Selection of traditional Brazilian **chocolate** truffles

Chocolate al Moctezuma

Hot **chocolate** fondant, avocado ice cream

Iquitos

£195

Amazónico Bites

Truffle Pão de Queijo
Cassava bread, seasonal **black truffle**

Atun Okinamasu
Toro tuna tartar, coconut

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

Starters

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

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

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

Lomi-Lomi
Ora King **salmon**, avocado,
coriander, salmon roe

Main Courses

Chuleton
35 day dry-aged Black Angus
bone-in **rib eye**

Cigalas
Scottish langoustines, corn chowder,
huitlacoche escabeche

Lubina
Wild caught **sea bass**

Costilla Huacatay
Black mint marinated **lamb chops**

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Brocoli y Zanahoria
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Pure de Topinambo
Jerusalem **artichoke**,
seasonal black truffle

Desserts

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

Brigadeiros
Selection of traditional Brazilian
chocolate truffles

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

Crema de Choclo
Corn brûlée, coconut sponge,
vanilla ice cream