

PRIVATE DINING
& EVENTS

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

The image shows the interior of the Amazonico London restaurant. The room is dimly lit with warm, golden light from numerous small, glowing pendant lights that resemble fireflies or small lanterns. The ceiling is covered in a dense, textured material that reflects the light, creating a shimmering effect. In the foreground, several round tables are set with white tablecloths, white plates, and glasses. The tables are arranged in a way that suggests a private dining area. In the background, there are large, abstract wall sculptures made of wood and metal, and a large, green, leafy plant on the left side of the frame. The overall atmosphere is sophisticated and intimate.

*“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



OCTO

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, OCTO 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 80 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
£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

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
£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

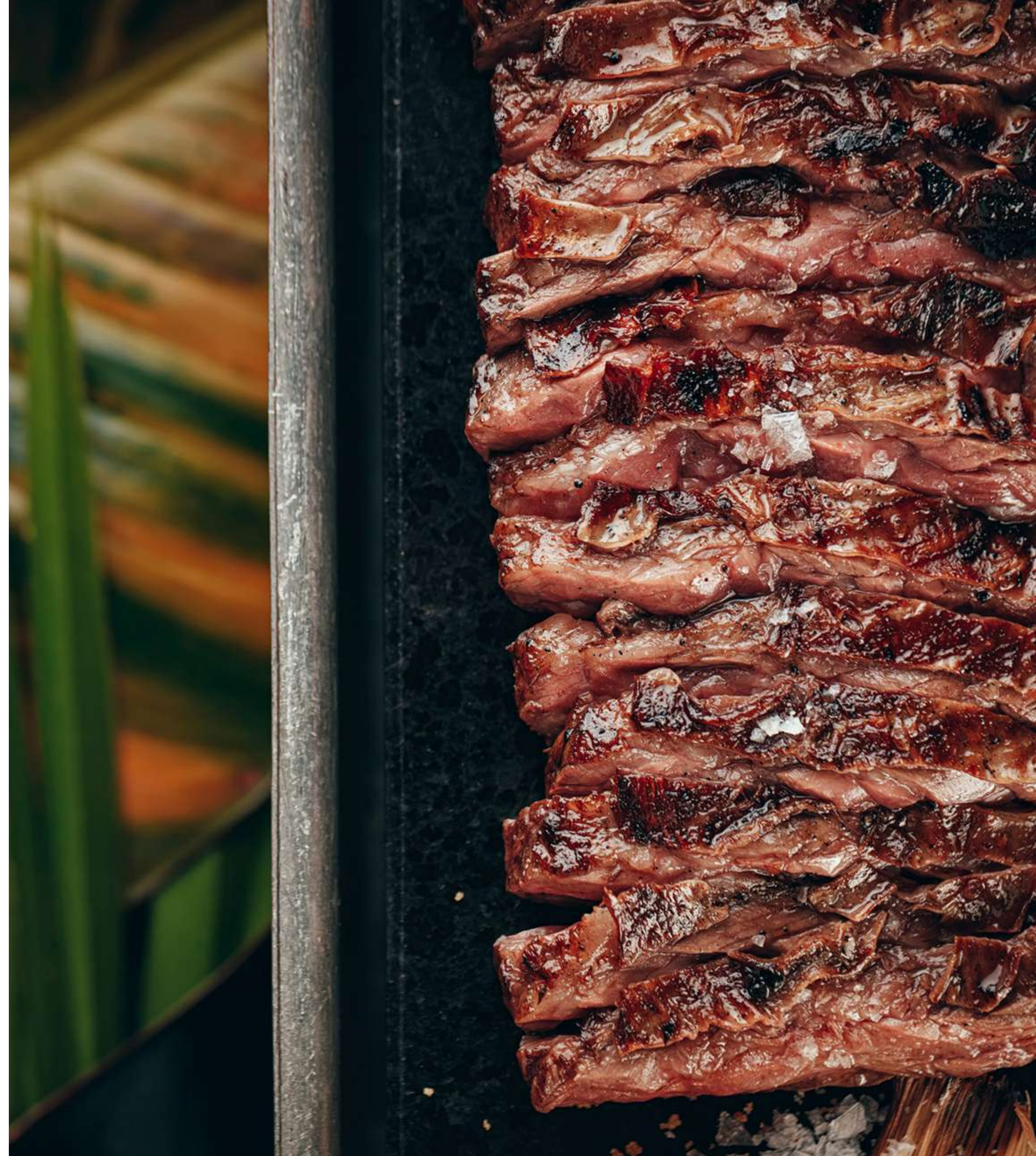
Brigadeiros

Selection of traditional Brazilian chocolate truffles

Chocolate al Moctezuma

Hot chocolate fondant, avocado ice cream

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





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

Gold Bites

Choose 4 dishes from below section: £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

Salmon Tiradito

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

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

Langostino Pibil

Prawn tempura, teriyaki sauce, achiote miso

Hamachi Maki

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Oscietra Caviar 2 • 11

Serve with blinis & sour cream

Pastel de Choclo • 14

Steamed Peruvian corn cake, Scottish **lobster**, **Oscietra caviar**

Flot Canapes

Choose 4 dishes from the below selection: £6,5

Tequeños

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

Arepa de Res

Galician **beef** tartar, chimichurri cream, pickled mushrooms

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

Empanadas

Wagyu beef, huitlacoche cream

Entraña

Chimichurri marinated **skirt steak**

Merluza Negra

Chilean **bass**, apple and fennel puree, pickled grapes

Anticucho de Pollo

Chargrilled **chicken** thighs, panca chilli

Picanha Roll

Brioche bun, picanha **steak**, pickled red onions

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

For allergy information please ask a member of staff for our Food Allergen Information Card. Prices are VAT inclusive and a discretionary 14.5% 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

Rainforest Old Fashioned • 20

Zacapa Centenario 23 Years Rum, Fermented Bacuri, Chambord, Green Strawberry Mah Kwan Bitter

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

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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