















Macapá £95

Amazónico Bites

Tequeños

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

Pão de Queijo

Brazilian **cassava** cheese bread

Guacamole

Guacamole, green plantain crisp

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 Gourses

Ojo de Bife Argentinian **beef rib eye** Lubina Espeto
Sea bass

Arroz Chaufa

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

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Brocoli y Zanahoria Chargrilled broccoli, baby carrots, spicy panela Papas al Horno
Josper grilled rosemary,
new potatoes



Piña Rostizada

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

Crema de Choclo Corn brûlée, coconut sponge,

vanilla ice cream

Brigadeiros

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.

Santarém £125

Amazónico Bites

Pão de Queijo

Empanadas

Brazilian **cassava** cheese bread

Wagyu beef, huitlacoche cream

Cangrejo

Dover crab, spicy cassava cake, tomatillo sauce

Vegetables & Marinated

Ensalada Amazónica

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

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

yuzu & miso cream

Salmon

Scottish salmon, nori & sesame crust, yuzu-truffle dressing

Cremoso

Smoked burrata, pickled beetroots,

Main Gourses

Solomillo de Res

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

Merluza

Chilean bass, kalamansi, tamarillo & pepper sauce Pulpo

Grilled **octopus**, panca chilli, cassava cake, sorrel sauce

Seco de Hongos

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

TopinambourGrilled **Jerusalem artichokes**,

goats cheese, cocoa bean honey

Papas al Horno

Josper grilled rosemary, **new potatoes**

Desserts

Piña Rostizada

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

Chocolate al Moctezuma

Hot **chocolate** fondant, avocado ice cream

Brigadeiros

Traditional Brazilian chocolate truffles





Iquitos £145

Amazónico Bites

Tequeños

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

Atun Okinamasu Toro tuna tartare, coconut

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

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Zapallo

Charred **kabocha**, dry-aged wagyu beef, black truffle cashew cream

Aguachile

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

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

Main Gourses

Solomillo de Wagyu Chilean wagyu fillet

Langostino Imperial tiger prawn Lubina Espeto Sea bass

Costilla Huacatay
Black mint marinated lamb chops

Brocoli y Zanahoria Chargrilled broccoli, baby carrots, spicy panela **Topinambour**Grilled **Jerusalem artichokes**,
goats cheese, cocoa bean honey



Piña Rostizada

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

Chocolate al Moctezuma Hot chocolate fondant,

avocado ice cream

BrigadeirosTraditional Brazilian **chocolate** truffles

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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

Zapallo

Charred kabocha, dry-aged wagyu beef, black truffle cashew cream

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

Hot Ganapes

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

Tequeños

Marinated chicken rolls, tybo cheese, coriander sauce

Cangrejo • 9

Dover crab, spicy cassava cake, tomatillo sauce

Ancas de Rana

Fried frog legs, spiced mango dressing

Poblano Patacones

Crispy **plantain**, goats cheese, kimchi paste

Patacones Mechados

Pulled pork, crispy plantain,

Empanadas

Wagyu beef, huitlacoche cream

Entraña

Chimichurri marinated **skirt steak**

Merluza Negra

Chilean bass, kalamansi, tamarillo & pepper sauce

Anticucho de Pollo

Chargrilled chicken thighs, panca chilli

Picanha Roll

Brioche bun, picanha steak,

Shortbread **biscuit**, dulce de leche, coconut

Roasted caramel glazed pineapple,





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



Tommy's Margarita • 17

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

Old Fashioned • 16

A short and powerful tipple 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'.



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)

