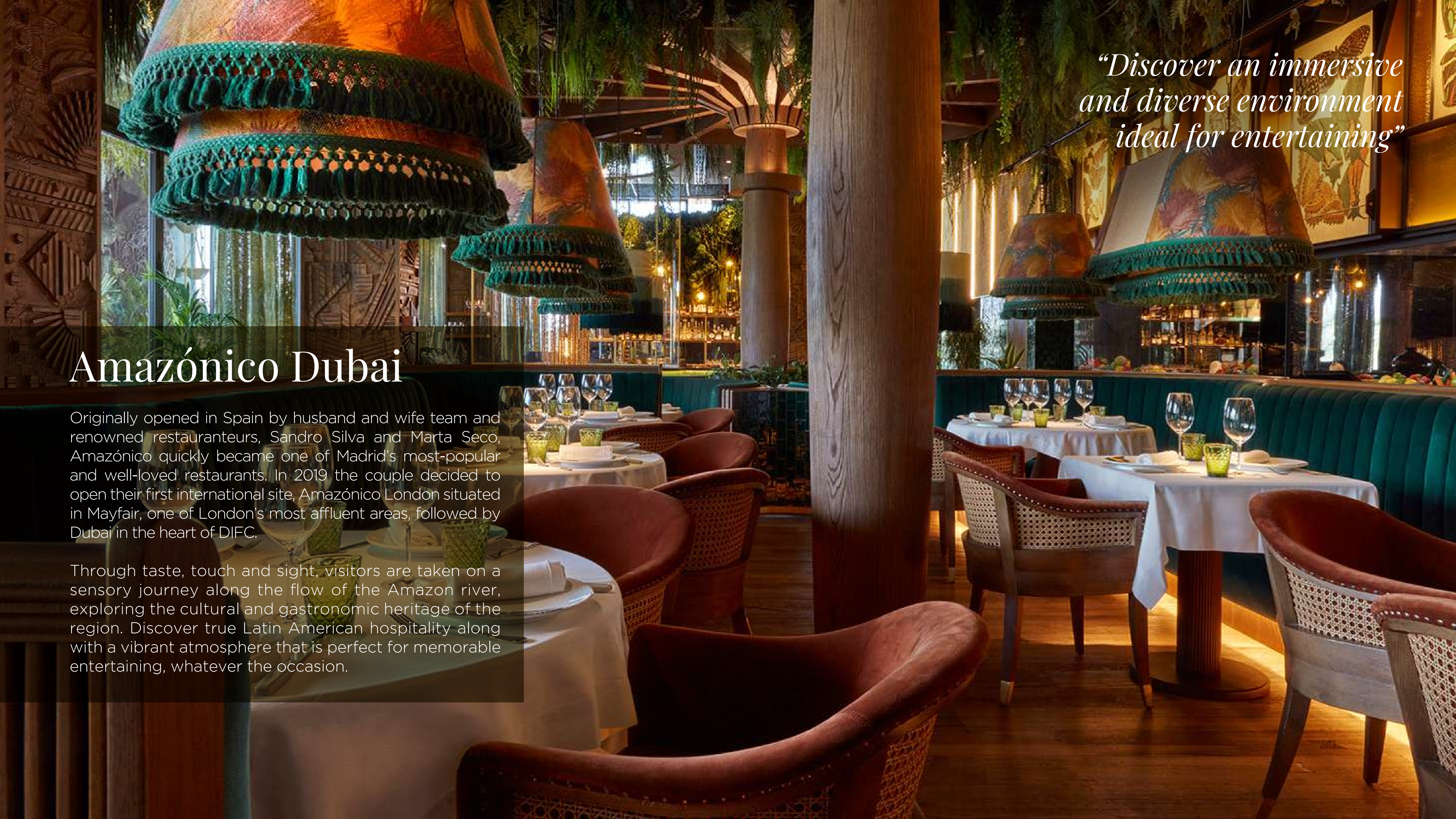




PRIVATE DINING & EVENTS

Amazonico

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 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 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

Standing: 120 Terrace & 20 Indoor



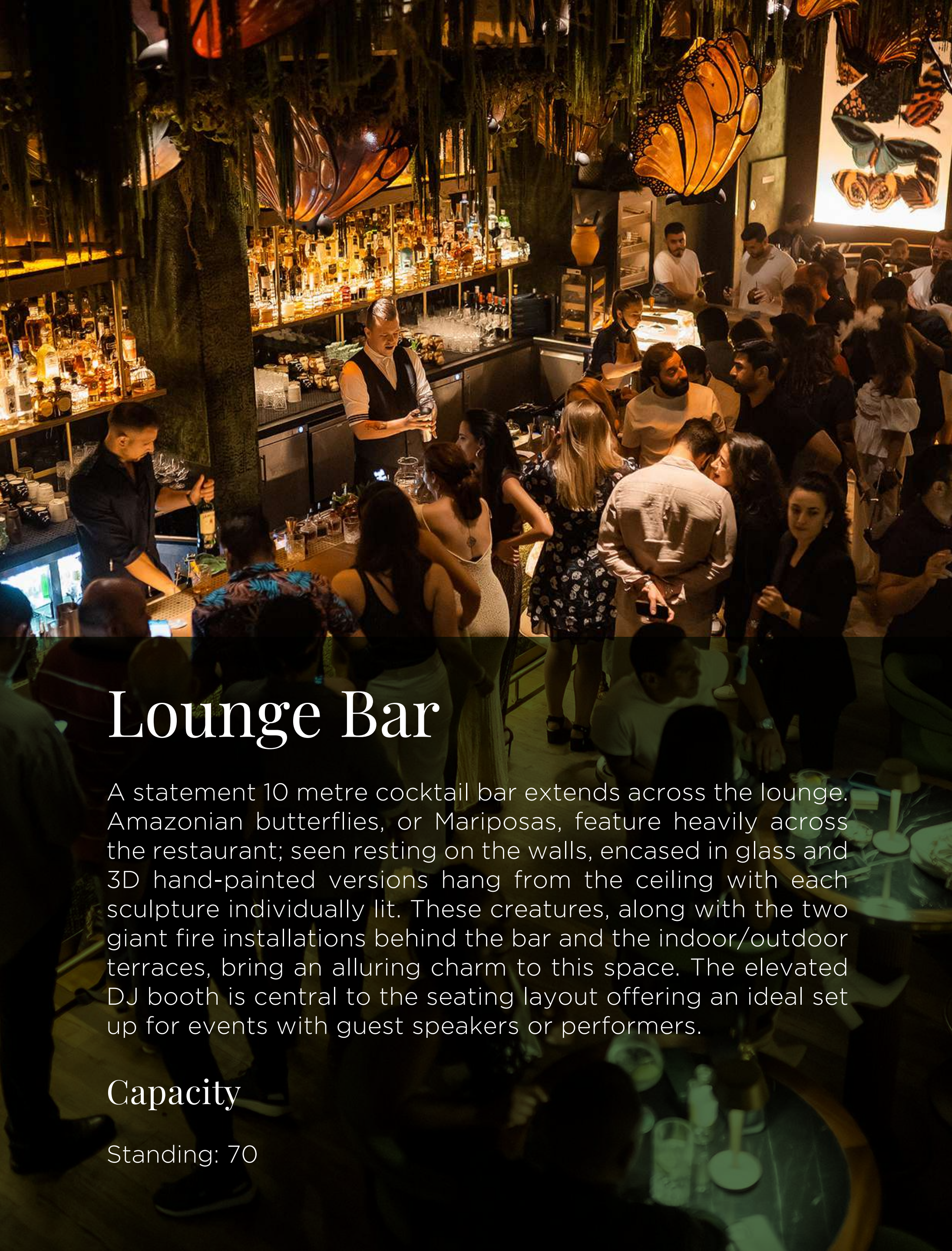
Lounge Dining

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: 35 | Standing: 50





Lounge Bar

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

Standing: 70



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: 34 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

Cecina de Leon

Horseradish cream, yuzu gel, **Cecina de León**

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

Langostino Meloso (S)(N)

Shrimp, garlic and ginger sauce, mango, caviar, peanut

...

Kofta de Cordero (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

Poblano Patacones (D)(V)

Crispy **plantain**, burrata, corn and kimchi

Patacones Mechados

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

Zapallo Loche y Queso (D)(G)(VO)

Peruvian **pumpkin**, goat cheese, ricotta, corn, naan bread

Beef Anticucho

Tenderloin marinated in a traditional peruvian sauce

...

2700 Origen Andino (D)(G)

Lucuma & chocolate mousse, black pepper ganache

Piña Rostizada (G)

Caramelized **pineapple**, corn cake, coconut sorbet

Cremoso de Mango (G)(D)

Mango cheesecake, banana crumble, coconut tapioca, pear sorbet

Canapé Menu

Signature

Cecina de Leon

Horseradish cream, yuzu gel, **Cecina de León**

Hamachi Usuzukuri (G)

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

Lomo Tataki

Prime beef tenderlion, jalapeño, yellow chili, grated truffle

Chutoro Passion (G)

Spicy seared **chutoro**, passion fruit rocoto, seaweed, pickled fennel

Poblano Patacones (D)(V)

Crispy **plantain**, burrata, corn and kimchi

...

Patacones Mechados

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

Anticucho de Pollo

Marinated **chicken**, traditional nikkei sauce

Kofta de Cordero (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

Guacamole (S)

Guacamole, green plantain crisps

Anticucho de Portobello (V)

Grilled **portobello**, potato tostones, chilli emulsion

Langostino Meloso (S)(N)

Shrimp, garlic and ginger sauce, mango, caviar, peanut

...

2700 Origen Andino (G)(D)

Lucuma & chocolate mousse, black pepper ganache

Piña Rostizada (G)

Caramelized **pineapple**, corn cake, coconut sorbet

Cremoso de Mango (G)(D)

Mango cheesecake, banana crumble, coconut tapioca, pear sorbet

Canapé Menu

Exclusive

Atun Okinamasu con Caviar (G)

Toro **tuna** tartare, seaweed, coconut, Baerii Vintage caviar

Guacamole (V)

Guacamole, green plantain crisps

Aguachile

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

Ensalada Amazónica (V)

Avocado, mango, confit tomato, kalamansi citrus

Hamachi Tiradito (G)

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

...

Kofta de Cordero (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

Wagyu Beef Anticucho

Marinated **beef** skewer, dry chili

Langostino Meloso (S)(N)

Shrimp, garlic and ginger sauce, mango, caviar, peanut

Anticucho De Pollo

Marinated **chicken**, traditional nikkei sauce

Arroz Chaufa (G)

Red and black whole grain rice, grilled **duck**, coriander sauce

Carillera

Slow cooked **Wagyu beef cheek**, spicy carrot purée, onion pickle, lulo

...

2700 Origen Andino (D)(G)

Lucuma & chocolate mousse, black pepper ganache

Piña Rostizada (G)

Caramelized **pineapple**, corn cake, coconut sorbet

Cremoso de Mango (G)(D)

Mango cheesecake, banana crumble, coconut tapioca, pear sorbet

• AED 290 per person •

• AED 350 per person •

• AED 390 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

Pan de Queso ^{(V)(D)}
Cassava cheese bread

Sandía y Cecina ^(D)
Watermelon, feta cheese, Cecina de León, tomato dressing

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

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

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

...

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

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

Humita ^(V)
Traditional **corn cake,** mushroom ragu, coriander sauce, lulo

...

Picanton Caipira
Spanish corn-fed **baby chicken** marinated in Peruvian chillies

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

Costilla de Cordero
Grass-fed New Zealand **lamb** rack, pumpkin, corn, black truffle, salsa verde

Wok de 25 Verduras ^(V)
Seasonal **vegetables** stir-fried

Mazorca ^{(D)(V)}
Grilled **corn,** panca butter

...

Piña Rostizada ^{(G)(D)}
Roasted caramel glazed **pineapple,** quimbolito cake, coconut sorbet

Arroz con Leche ^{(G)(D)}
South American **rice pudding,** caramelized brioche, red fruit sorbet, kumquat confit

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

Set Menu

Signature

Pan de Queso ^{(V)(D)}
Cassava cheese bread

Chutoro Passion ^(G)
Spicy seared **chutoro,** passion fruit rocoto, seaweed, pickled fennel

Amazónico Maki ^{(V)(GF)}
Mango, avocado, coconut, cacao nibs

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

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

...

Humita ^(V)
Traditional **corn cake,** mushroom ragu, coriander sauce, lulo

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

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

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

...

Lubina
Wood-fire cooked **sea bass**

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

Escabeche del Mar ^(S)
Shrimp, squid, mussels, escabeche sauce, white beans tacu tacu

Picanton Caipira
Spanish corn-fed **baby chicken** marinated in Peruvian chillies

Tostones de Papa ^(V)
Crispy fried crushed **potato,** chilli casero, marigold sauce

Wok de 25 Verduras ^(V)
Seasonal **vegetables** stir-fried

...

Piña Rostizada ^{(G)(D)}
Roasted caramel glazed **pineapple,** quimbolito cake, coconut sorbet

Arroz con Leche ^{(G)(D)}
South American **rice pudding,** caramelized brioche, red fruit sorbet, kumquat confit

Chocolate Al Moctezuma ^{(N)(D)}
Hot **chocolate fondant,** soursop sorbet

Set Menu

Exclusive

Pan de Queso ^{(V)(D)}
Cassava cheese bread

Amazónico Maki ^{(V)(GF)}
Mango, avocado, coconut, cacao nibs

Nigiri
6 Variations (12 Pieces)

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

Causa de Langostino ^{(D)(S)}
Yellow potato, **prawns,** beetroot wasabi puree, chipotle, horseradish cream

...

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

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

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

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

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

...

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

Costilla de Cordero
Grass-fed New Zealand **lamb** rack, pumpkin, corn, black truffle, salsa verde

Boniato Grillado ^(D)
Grilled **sweet potato,** miso butter

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

Tostones de Papa ^(V)
Crispy fried crushed **potato,** chilli casero, marigold sauce

Wok de 25 Verduras ^(V)
Seasonal **vegetables** stir-fried

...

Arroz con Leche ^{(G)(D)}
South American **rice pudding,** caramelized brioche, red fruit sorbet, kumquat confit

Chocolate Al Moctezuma ^{(N)(D)}
Hot **chocolate fondant,** soursop sorbet

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

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

• AED 460 per person •

• AED 590 per person •

• AED 650 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)(G)

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.



Chocolate Cake
(E)(D)(G)

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

Chocolate cake dipped in chocolate milk, covered with dark chocolate ganache.



Exotic Pavlova
(E)(D)

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.
(D) Dairy (E) Eggs (G) Gluten (N) Nuts

A close-up photograph of a fish being grilled over a charcoal fire. The fish is skewered on a metal rod and is positioned over a metal grill. The fire is made of glowing charcoal briquettes, with bright orange and yellow flames rising from them. In the background, there are several bowls of food, including what appears to be a bowl of bread or potatoes, and a large potted plant with green leaves. The overall atmosphere is warm and rustic.

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



Amazonico

FOR MORE INFORMATION
PLEASE CONTACT OUR EVENTS TEAM

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EVENTS@AMAZONICO.AE

WWW.AMAZONICORESTAURANT.COM/DUBAI