



PRIVATE DINING  
& EVENTS

*Amazonico*

PLACE DU CASINO, 98000 MONACO  
[WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO](http://WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO)

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

# Amazónico Monte-Carlo

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, with locations now in London, Dubai and Monte-Carlo.

Situated in the heart of Place du Casino, Amazónico takes guest 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.



A long, dark-stained wooden dining table is set for a large group of 30 guests. The table is arranged with white plates, silverware, and multiple glassware pieces per setting. The chairs are light-colored wicker with green and white upholstered seats. The terrace is covered by a modern, curved wooden pergola. In the background, a large, ornate, light-colored building with multiple domes and spires is visible under a clear blue sky. A modern, curved building with blue accents is also visible in the mid-ground.

## Private Dining Terrace

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Terrace can comfortably accommodate groups up to 30 guests seated on one long imperial table. The perfect setting for celebrations, birthday dinners and everything in-between.

### Features

- Alfresco dining
- Amazónico printed menus and placecards
- Disabled access

### Capacity

Seated: 30 guests

# Restaurant Terrace

Amazónico's formal outdoor dining oasis, where luscious foliage, opulent seating and exotic jungle textures set the stage. Perfect for both seated and standing receptions, guests can enjoy the breath-taking views of Place du Casino. As the evening unfolds, guests will be entertained with our Latin-inspired live bands serenading the restaurant with Jazz, Bossa Nova & Cuban rhythms.

## Features

Alfresco dining  
Amazónico printed menus and placecards  
Disabled access

## Capacity

Seated: up to 180 guests  
Standing: up to 300 guests  
(Available for full exclusive hire only)





## The Bar & Lounge

Experience the high-energy at our Bar & Lounge, where a vibrant atmosphere meets electrifying sounds of our resident DJs. Bringing Amazonico's signature elec-tropical music to life every night, seamlessly merging electro beats with Latin American inspirations.

### Features

- Dedicated bar
- DJ booth
- Disabled access

### Capacity

- Seated: up to 120 indoor & 50 outdoor guests
- Standing: 300 guests



## The Club

Discover our Club, tucked away down a leopard-print staircase and adorned with a mesmerising midnight sky-like ceiling. This tropical jungle-inspired space provides the ultimate atmosphere to immerse yourself in Amazónico's vibrant energy, accommodating up to 200 for canapé and cocktails.

### Features

- Dedicated bar
- DJ booth
- Amazónico printed canapé menus

### Capacity

Standing: 200 guests

## Select Your Menu

Executive Chef, Jerome Lorvellec 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.



## Menu 150€

### *Amazónico Bites*

**Pão de Queijo**  
Cassava cheese bread

**Arepas**  
Nikkei-style **crab**, avocado, salmon roe

### *Vegetable & Marinated*

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

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

**Salmon Tiradito**  
Scottish **salmon**, yuzu & miso cream,  
mango salad

**Camarones Melosos**  
**Shrimp**, mango, peanuts,  
garlic & ginger mayo, Baerii Vintage **caviar**

### *Mains*

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

**Langostino**  
Imperial **tiger prawn**

**Merluza Negra**  
Chilean **sea bass**,  
smoked fennel, pickled grapes

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

**Ensalada Mixta**  
Mixed green leaves, cherry tomatoes,  
lemon oil dressing

### *Dessert*

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

**Babajito**  
**Raspberry mojito** baba,  
white chocolate & mint cremeux

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

*Menu is based on a sharing concept for the whole table.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance.*







## Menu 190€

### *Amazónico Bites*

**Pão de Queijo**  
Cassava cheese bread

**Buñuelo**  
Salted **cod** croquette,  
squid ink & yuzu aioli, charred lemon

**Tequeños**  
**Chicken rolls**, tybo cheese,  
coriander sauce

### *Vegetable & Marinated*

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

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

**Cremoso**  
Smoked **burrata**, mezcal infused grapes,  
cucumber, Brazil nuts

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

### *Mains*

**Solomillo de Wagyu**  
Chilean **wagyu fillet**

**Dorada**  
Wild **sea bream**

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

**Costilla Huacatay**  
**Rack of Lamb**, smoked chilli,  
lime & oregano

**Ensalada Mixta**  
**Mixed green leaves**, cherry tomatoes,  
lemon dressing

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

### *Dessert*

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

**Chocolate Moctezuma**  
Hot **chocolate** fondant,  
lucuma sorbet

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

*Menu is based on a sharing concept for the whole table.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance.*

Menu 245€

## Amazónico Bites

**Pão de Queijo**  
Cassava cheese bread

**Atun Okinamasu**  
Toro tuna tartar, coconut,  
Baerii vintage caviar

**Pastel de Choclo**  
Peruvian corn bread, lobster,  
Oscietra caviar

## Vegetable & Marinated

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

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

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

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

## Mains

**Solomillo de Wagyu**  
Chilean wagyu fillet

**Lubina**  
Line caught sea bass

**Langostino**  
Imperial tiger prawn

**Costilla Huacatay**  
Rack of Lamb, smoked chilli,  
lime & oregano

**Esparragos**  
Seasonal asparagus,  
spicy huancaína sauce

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

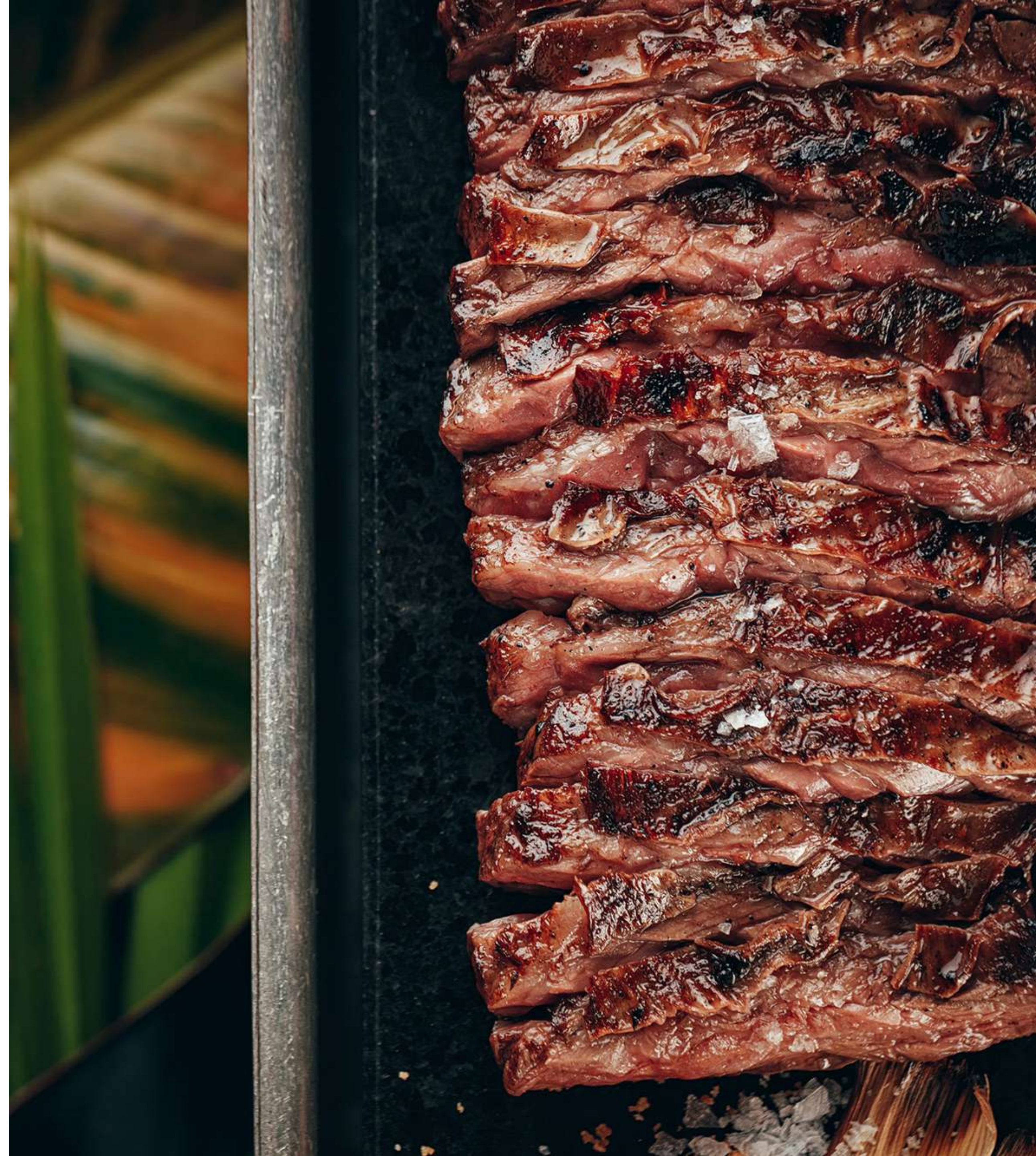
## Dessert

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

**Crujiente**  
Dark chocolate & banana mille feuilles,  
yuzu & passion fruit sorbet

**Brigadeiros**  
Selection of traditional Brazilian  
chocolate truffles

*Menu is based on a sharing concept for the whole table.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance.*





## Cold Bites

Selection of 4 bites: 24€

Selection of 6 bites: 36€

Selection of 8 bites: 48€

Priced per person (Excluding premium bites)

### Cre moso

Smoked **burrata**, mezcal infused grapes, cucumber, Brazil nuts

### Atun Picante

Spicy red **tuna** tartare, cucumber, green apple, chive

### Ensalada Amazónica

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

### Langostino Pibil

**Prawn** tempura, teriyaki sauce, achiote miso

### Salmon Tiradito

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

### Aguachile

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

### Hamachi Maki

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

### Amazónico Maki

**Mango, avocado**, coconut, cacao nibs

## Hot Bites

Selection of 4 bites: 28€

Selection of 6 bites: 42€

Selection of 8 bites: 56€

Priced person (Excluding premium bites)

### Tequeños

**Chicken** rolls, tybo cheese, coriander sauce

### Pan de Queso

**Cassava** cheese bread

### Merluzza Negra

**Chilean bass**, smoked fennel, pickled grapes

### Patacones Mechados

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

### Ancas de Rana

Fried **frog** legs, spiced mango dressing

### Anticucho de Pollo

Chargrilled **chicken** thighs, panca chilli

### Bocadillos de Picanha

**Picanha** slider, chimichuri mayo, pickled onions

### Patacones Poblano

Crispy **plantain**, goat cheese, kimchi

## Premium

Priced per piece

### Atun Okinamasu • 18

**Toro tuna** tartare, coconut

### Pasel de Choclo • 14

**Lobster**, peruvian corn bread, oscietra caviar

### Empanadas Wagyu • 10

**Wagyu beef**, truffle & yuzu sauce

### Oscietra Caviar • 19

Served with blinis, guacamole, sour cream

## Sweet Bites

Selection of 4 bites: 20€

Selection of 6 bites: 30€

Selection of 8 bites: 40€

### Macaron

White **chocolate** & tonka

### Piña Rostizada

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

### Babajito

**Raspberry** mojito baba, white chocolate & mint cremeux

### Brigadeiros

Selection of brazilian **chocolate** truffles

### Espeto de Frutas

Seasonal **fruit** espeto, fresh mint

### Tropical Tapioca

Coconut & kaffir lime **tapioca pearls**, yuzu cream, spicy mango

Should you have any allergies or dietary requirements, please ask your waiter for assistance.

# 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 | 102€  
Large 8-12 portions | 204€

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'.

*Dairy - Eggs - Gluten Free*

## *Chocolate Cake*

Small 4-6 portions | 102€  
Large 8-12 portions | 204€

Our decadent and unique take of the classic chocolate cake features layers of delicate mousse, rich crèmeux, and sponge. Buckwheat crumbles add an exciting crunch, while a luscious dark chocolate glaze envelops the entire creation, topped with handmade chocolate 'roots'.

*Dairy - Eggs - Gluten Free  
Alcohol Free - \*Vegetarian*

## *Dulce de Leche Peanut & Banana*


Small 4-6 portions | 102€  
Large 8-12 portions | 204€

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.

*Dairy - Eggs  
\*Alcohol Free - Nuts*

*(\*) can be made free upon request*

*Must be ordered with a minimum of 48 hours' notice prior to the event and personalised messages are available upon request.*



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

FOR FURTHER DETAILS PLEASE  
REACH OUT TO OUR EVENTS TEAM.

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OPENING HOURS  
MONDAY - SUNDAY: 6PM - 2AM

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