

Flojas y Verduras Frescas

Salad & Vegetables

Sandia y Cecina • 68 (D)
Watermelon, feta cheese, Cecina de León,
tomato dressing

Tambo Achiote • 78 (SF)(D)(G)
Marinated chicken breast, lettuce,
anchovy dressing

Ensalada Amazónica • 68 (V)
Avocado, mango, confit tomato,
kalamansi citrus

Ensalada de Cangrejo • 150 (SF)
King crab, carrot, radish, rice vermicelli,
sweet chilli garlic dressing

Crudo y Marinados

Raw & Marinated

Hamachi Tiradito • 88 (G)
Thinly sliced yellowtail, passion fruit,
shiso leaves dressing

Atun Okinamasu con Caviar • 195 (G)
Toro tuna tartare, seaweed, coconut,
Baerii caviar

Lomo Tataki • 94
Prime beef tenderloin, jalapeño,
yellow chilli, grated truffle

Chutoro Passion • 145 (G)
Spicy seared chutoro, passion fruit rocoto,
seaweed, pickled fennel

Aguachile • 85

Mexican style sea bass ceviche,
avocado cream, jalapeño

Carabinero Crudo • 180 (SF)

Raw red prawn, sea bass,
carrot sauce, dill

Causa de Langostino • 95 (SF)(D)
Prawns, yellow potato, chipotle mayo,
beetroot wasabi purée, horseradish

Ostras • 195 (SF)

6 Oysters - choice of peri peri
mango and celery / ponzu dressing

Perlas del Mar

Caviar

Oscietra
50gr • 920

Kristal
50gr • 1100

Beluga
50gr • 3250

Served with sweet potato blinis, avocado mousse, egg white pearls

Japazónico

Sushi & Maki

Amazónico Maki • 66 (V)(GF)
Mango, avocado, coconut, cacao nibs

Langostino Pibil • 92 (G)
Prawn tempura, teriyaki sauce, achiote miso

Uni • 95 (G)

Fresh Japanese uni, nori tempura, ikura

Sashimi Moriawase • 160

3 variations (9 Pieces)

Our full sushi menu is available on request

Petiscos Amazónicos

Amazónico Bites

Pan de Queso • 35 (V)(D)
Cassava cheese bread

Guacamole con Erizo • 88 (SF)
Guacamole, sea urchin, green plantain crisp

Langostino Meloso • 90 (SF)(N)
Shrimp, garlic and ginger sauce, mango, caviar, peanut

Zapallo Loche y Queso • 70 (D)(G)(VO)
Peruvian pumpkin, goat cheese,
ricotta, corn, naan bread

Humita • 65 (V)

Traditional corn cake, mushroom ragu,
coriander sauce, lulo

Patacones Mechados • 90

Crispy plantain, pulled veal, achiote seeds

Kofta de Cordero • 80 (D)

Marinated lamb kofta, tamarind, yoghurt sauce

Poblano Patacones • 82 (D)(V)

Crispy plantain, burrata, corn and kimchi

*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 (SF) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (VO) Vegetarian Option*

Salteados

Woks

Arroz Chaufa • 115 (G)

Red and black whole grain **rice**,
grilled **duck**, fried egg

Escabeche del Mar • 145 (SF)

Shrimp, squid, mussels, escabeche sauce,
white beans tacu tacu

Arroz con Mariscos • 218 (SF)

Octopus, shrimp & mussels wok, arborio rice,
Peruvian chillies, lime

Quinoa Salteada • 90 (V)

Trio of **quinoa**, pumpkin, green mole,
smoked eggplant, shiitake teriyaki sauce

Del Rio a la Mar

Fish

Pulpo al Olivo • 105 (120gr)(D)

Spanish **octopus**, botija olives, quinoa,
potato purée

Arroz Cartagenero • 240 (SF)(D)

Japanese **amadai**, coconut rice, prawn sauce

Corvina del Pacifico • 250

Wild stone bass, yellow chilli sauce,
rustic cassava, chorizo, coriander

Carabinero En Su Jugo • 155 (per pc)(SF)(D)

Spanish **red prawns**, sea salt, butter

Al Espeto

Lubina • 290

Sea bass

Rodaballo • 650 (per kg)

Turbot

Pargo Rojo • 725 (per kg)

Spanish red snapper

Carnes a la Parrilla

Charcoal Grilled Meats

Picanton Caipira • 190

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

Solomillo de Res • 325 (250gr)

USDA prime **tenderloin**

Entraña Marinada • 260 (300gr)

Chimichurri marinated **skirt steak**

Bife Angosto Wagyu • 380 (300gr)

Grass-fed **Wagyu sirloin**

Ojo de Bife • 320 (400gr)

250 days grain-fed
Australian Black Angus **rib-eye**

Hokkaido Wagyu • 590 (200gr)

Japanese **Wagyu sirloin**, grade A5

Jarrete de Cordero • 235 (D)(G)

16 hours slow cooked **lamb** shank
marinated in chilli huacatay, cassava

Costilla de Cordero • 260 (250gr)

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

Picanha • 270 (240gr)

Brazilian style grilled **rump steak**

Asado de Tira • 385 (450gr)

36 hours slow cooked **short ribs**,
mashed potato, physalis chutney

Carillera • 260 (250gr)

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

Chuleton de Bife • 680 (1kg - 2 pax)

Black Angus **rib of beef**

Acompañamientos

Sides

Mazorca • 42 (D)(V)

Grilled **corn**, chipotle butter, coriander,
Comté and Grana Padano cheese

Espárragos y Ajo Negro • 45 (N)(V)

Broccolini asparagus, black garlic sauce

Tostones de Papa • 46 (V)

Crispy fried crushed **potato**,
chilli casero, marigold sauce

Wok de 25 Verduras • 45 (V)

Seasonal **vegetables** stir-fried

Yuca Bravas • 45 (V)

Crispy fried **cassava**,
tomato chipotle sauce

Boniato al Grill • 42 (D)

Sweet potato, miso butter,
cacao nibs