

# Hojas y Verduras Frescas

## Salad & Vegetables

### Choclo con Queso • 17

Peruvian **corn** salad, smoked burrata,  
Botija olives

### Alcachofa • 22

**Artichokes**, dry-aged wagyu beef,  
yuzu-yogurt

### Ensalada Amazónica • 19

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

### Tambo Achiote • 18

Marinated **chicken breast**, lettuce,  
chickpeas, anchovy dressing

## Crudo y Marinados

### Raw & Marinated

### Tuna Laqueado • 29

Seared **Akami tuna**,  
manao crunch, pineapple, tamarillo ponzu

### Hamachi Tiradito • 30

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

### Atun Okinamasu con Caviar • 37

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

### Salmon • 24

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

### Aguachile • 26

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

### Ceviche de Camaron • 31

Marinated **purple prawns**, rocoto chilli,  
papaya, cancha corn

### Vieira • 29

Hand dive **scallops**, Amazonico XO,  
tonka cream, pickled cucumbers

## Perlas del Mar

### Caviars

**Sturia Baerii Vintage** (50gr) • 145

**Sturia Oscietra** (50gr) • 180

**Sturia Beluga** (50gr) • 420

*Served with blinis, guacamole, sour cream*

## Japazónico

### Sushis & Makis

### Nigiri

3 Variations (6 Pieces) • 36  
6 Variations (12 Pieces) • 65

### Amazónico Maki • 15

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

### Sashimi

3 Variations (9 Pieces) • 32  
5 Variations (15 Pieces) • 58

### Lomi-Lomi • 17

Ora King **salmon**, avocado,  
coriander, salmon roe

*Our full sushi menu is available on request*

## Petiscos Amazónicos

### Amazonico Bites

### Tequeños • 17

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

### Guacamole con Erizo • 26

**Guacamole**, sea urchin,  
green plantain crisp

### Empanadas • 22

**Wagyu beef**, huitlacoche cream

### Cangrejo • 24

**Dover crab**, spicy cassava cake,  
tomatillo sauce

### Patacones Mechados • 19

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

### Pastel de Choclo • 45

Peruvian corn bread, Scottish **lobster**,  
Oscietra **caviar**

# Salteados

## Woks

### Arroz Chaufa • 27

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

### Moqueca • 24

Seasonal **vegetables**,  
spicy coconut broth, steamed rice

### Carabinero • 40

Scarlet king **prawn**, pearl barley,  
seafood cream

## Del Río a la Mar

### Fish & Seafood

### Centollo • 105

Alaskan King **crab**, seafood corn chowder,  
roasted peanuts

### Merluza • 46

**Chilean bass**, kalamansi,  
tamarillo & pepper sauce

### Pulpo • 38

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

### Al Espeto

**Lubina • 46** (700gr)  
**Sea bass**

### A La Parrilla

**Lenguado • 62** (700gr)  
**Wild Dover sole**

**Langostino • 38** (Per Piece)  
**Imperial Tiger prawn**

**Dorada • 115** (1kg)  
Grilled **Cornish red bream**,  
Amazonico Xo sauce

## Carnes a la Parrilla

### Charcoal Grilled Meats

**Ojo de Bife • 39** (250gr)  
Argentinian **beef rib eye**

**Wagyu Ojo de Bife • 90** (300gr)  
Westholme **wagyu rib eye**

**Entraña • 48** (250gr)  
Chimichurri marinated **skirt steak**

**Picanton Caipira • 34** (250gr)  
Coriander marinated **baby chicken**

**Solomillo de Res • 50** (250gr)  
28 day dry-aged Hereford **beef fillet**

**Solomillo de Wagyu • 165** (400gr)  
Chilean **wagyu fillet**

**Costilla Huacatay • 42** (300gr)  
Black mint marinated **lamb chops**

**Picanha Rodizio • 42** (250gr)  
Brazilian style grilled **rump steak**

**T-Bone • 185** (1.5kg - For Two)  
45 day dry-aged **west country beef**

**Bife Japones • 142** (250gr)  
A5 Kagoshima **wagyu beef sirloin**

### Chuleton • 158 (1kg)

35 day dry-aged Black Angus bone-in **rib eye**

## Acompañamientos

### Sides

### Brocoli y Zanahoria • 12

Chargrilled **broccoli**, baby **carrots**,  
spicy panela

### Ensalada Mixta • 11

**Mixed green leaves**, cherry tomatoes, orange  
truffle dressing

### Espargagos • 12

Grilled British **asparagus**,  
almonds ocopa sauce

### Queso Fundido • 12

Argentinian-style baked **cheese**,  
sun dried tomato, anchovies

### Papas al Horno • 11

Josper grilled **new potatoes**, thyme & rosemary