



PRIVATE DINING  
& EVENTS

*Amazonico*

10 BERKELEY SQUARE, MAYFAIR  
AMAZONICO.CO.UK

The image shows the interior of the Amazonico London restaurant. The ceiling is covered in a dense, shimmering mosaic of small, rectangular tiles in various shades of gold, red, and brown. The walls are decorated with large, abstract, colorful murals. The floor is dark, and the tables are round with white tablecloths. The chairs are dark wood with a curved back. The lighting is warm and ambient, with several large, spherical pendant lights hanging from the ceiling. The overall atmosphere is sophisticated and artistic.

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

## Amazónico London

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 the heart of Mayfair on Berkeley Square.

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. The rainforest green shades alongside mirrored surfaces create water-like reflections and stunning freestanding lamps create elegant and impressive atmosphere that suits both lunch and dinner occasions.

Conveniently situated on the ground floor and accessible through the main dining room guests are able to soak up the restaurant vibe as they are escorted to the intimate space ahead of your event.

# For Larger Events

Be it lunch or dinner, The Private Room can comfortably accommodate groups of 22 guests seated on one long centralised table. Experience the same exceptional service and hospitality as the main restaurant in a more exclusive setting that is guaranteed to impress.

## Features

Amazónico printed menus and placecards  
Docking station to play your own music  
Disabled access

## Capacity

Seated: up to 22 guests



## For Smaller Occasions

For more intimate events our Private Room transforms into a smaller space by way of a beautiful mirrored retracting wall. This can be closed to create two separate dining areas seating between 6 and 12 guests.

### Features

- Amazónico printed menus and placecards
- Docking station to play your own music
- Disabled access

### Capacity

Seated: from 6 - 12 guests



# OCTO

## *Seated Occasions*

Step through the kitchen and down the golden staircase to discover our unique and exclusive space hidden beneath the restaurant. Taking inspiration from life under the Amazon River, OCTO is gleaming with rich metallic and teal tones and textures. This discreet and luxurious space can accommodate 52 guests for seated lunches and dinners.

## Features

- Dedicated bar
- DJ booth
- Amazónico printed menus and placecards

## Capacity

Seated: up to 52 guests



# OCTO

## *Standing Receptions*

OCTO offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 80 guests, complete with its own dedicated bar and DJ booth, guests can embark on a multi-sensory journey nestled beneath the restaurant. We also have the possibility of a late license upon enquiry and availability.

## Features

Dedicated bar  
DJ booth  
Amazónico printed menus and placecards

## Capacity

Standing: up to 80 guests



## Select Your Menu

Executive Chef, Vitelio Reyes 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.







## 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 Courses*

#### **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**

### *Desserts*

#### **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

Brazilian **cassava** cheese bread

### Empanadas

**Wagyu beef**, huitlacoche cream

### Cangrejo

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

## Vegetables & Marinated

### Ensalada Amazónica

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

### Choclo con Queso

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

### Hamachi Tiradito

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

### Salmon

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

## Main Courses

### Solomillo de Res

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

### Pulpo

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

### Merluza

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

### Moqueca

Seasonal spring **vegetables**, spicy coconut broth, steam rice

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### Esparragos

Grilled British **asparagus**, almonds ocopa sauce

### 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

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## 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

#### **Aguachile**

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

#### **Alcachofa**

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

#### **Ceviche de Camaron**

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

### *Main Courses*

#### **Solomillo de Wagyu**

Chilean **wagyu** fillet

#### **Lubina Espeto**

Sea bass

#### **Langostino**

Imperial tiger prawn

#### **Costilla Huacatay**

Black mint marinated **lamb chops**

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#### **Brocoli y Zanahoria**

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

#### **Esparragos**

Grilled British **asparagus**, almonds ocopa sauce

### *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

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## Gold Bites

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

## Flot Canapes

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, achiote seeds

### 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, pickled red onions

## Sweet Bites

Choose two dishes from the below selection: £3,50

### Alfajores

Shortbread biscuit, dulce de leche, coconut

### Piña Rostizada

Roasted caramel glazed pineapple, corn cake

### Brigadeiros

Selection of traditional Brazilian chocolate truffles

### Espeto de Frutas

Seasonal fruits, black mint glaze

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Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.





## 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

### *The Classics*

#### **Tommy's Margarita • 17**

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

#### **Old Fashioned • 16**

A short and powerful tippie  
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.

## *Guava & Banana*

Small 4-6 portions | £42  
Large 10-12 portions | £85

A wonderfully light banana sponge layered with a sweet guava mousse, guava jelly and creamy vanilla & banana ganache. Finished with a guava glaze and topped with desiccated coconut, dragon fruit spheres, passion fruit, mango, and coconut caviar.

Contains\* | gluten, dairy, eggs, gelatine

## *Amazonian Opera*

Small 4-6 portions | £42  
Large 10-12 portions | £85

Our decadent and unique take on a classic opera cake layered with chocolate biscuit, delicate mousse, rich tonka bean & caramel cremeux and white coffee Chantilly cream. Decorated with a dark chocolate glaze and shards, tropical micro herbs, and a handmade chocolate crumb.

Contains\* | gluten, dairy, eggs, almonds, gelatine

## *Dulce de Leche Peanut & Banana*

Small 4-6 portions | £42  
Large 10-12 portions | £85

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.

Contains\* | gluten, dairy, eggs, peanuts

## 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)

*(\*) can be made free from upon request and 72 hours' notice given*



# *Amazónico*

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

**FOR FURTHER DETAILS PLEASE  
REACH OUT TO OUR EVENTS TEAM.**

OPENING HOURS  
MONDAY - SATURDAY: 12PM - 1AM  
SUNDAY: 12PM - MIDNIGHT

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