

Flojas 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

Searred **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**, Amazónico 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

Ancas de Rana • 18

Fried **frog legs**,
spiced mango dressing

Patacones Mechados • 19

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

Pastel de Choclo • 45

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

*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.*

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**,
Amazónico 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