

# Amazónico

€250

## Pastel de Choclo

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

...

## Tequeños

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

## Ensalada Amazónica

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

...

## Berenjena

Japanese **aubergine**, achiote-miso,  
sesame spices

## Hamachi Tiradito

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

## Ceviche de Atun

**Akami tuna**, avocado, seaweed,  
tamarind & soya

## Lomi-Lomi Maki

Ora king **salmon**, avocado, coriander, ikura

...

## Merluza

Chilean **sea bass**,  
miso & kalamansi, tamarillo

...

## Pulpo

Grilled **octopus**, seafood  
chowder, asparagus

## Entraña

Chimichurri marinated  
**Angus skirt steak**

## Costilla Huacatay

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

## Tomates

Heritage **tomatoes**, lemongrass & ginger  
dressing, goat cheese

## Papas Al Horno

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

...

## Tapioca Tropical

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

## Chocolate al Moctezuma

Hot **chocolate** fondant,  
lucuma sorbet

*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.*

