



MONACO
GRAND PRIX 2024

Amazonico

PLACE DU CASINO, 98000 MONACO
WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO

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

Amazónico Monte-Carlo

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, with locations now in London, Dubai and Monte-Carlo.

Situated in the heart of Place du Casino, Amazónico takes guest 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.



Monaco Grand Prix DJ Line Up

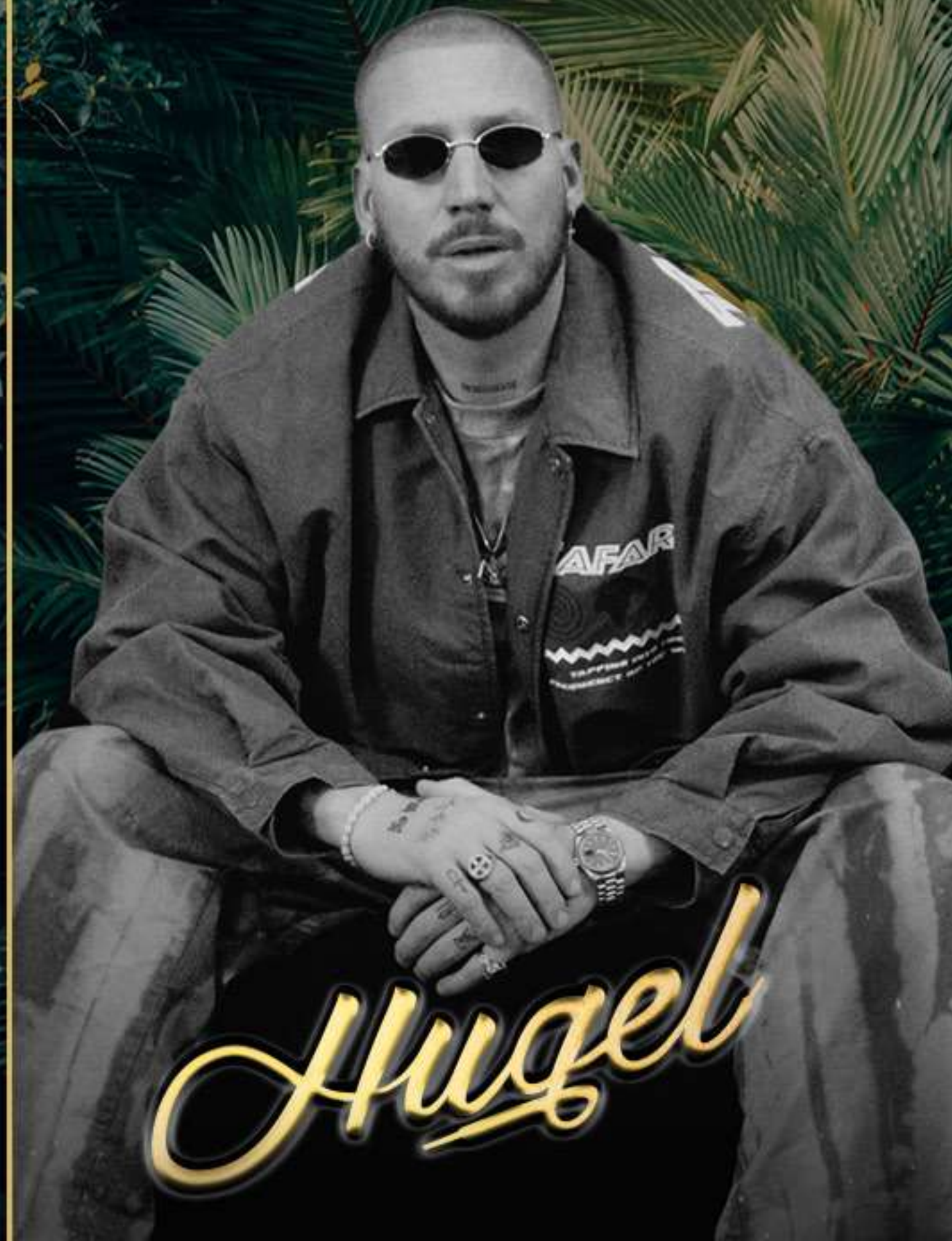
Bringing the best DJ's from across the globe to the heart of Monte-Carlo

**FRIDAY
24 MAY**



**W
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N**

**SATURDAY
25 MAY**



Hugel

**SUNDAY
26 MAY**



**BATTLE
OF THE
RESIDENTS**

Friday 24th May

The Lounge | *Indoors, Non-Smoking Area*

Lunch Menu • 220€ per person *(excluding beverages)*

Dinner Menu *(1st seating)* • 400€ per person *(excluding beverages)*

Dinner Menu *(2nd seating from 9:30pm)* • 800€ per person minimum spend *(400€ allocated to beverages)*

Restaurant Terrace | *Outdoor, Smoking Area*

Lunch Menu • 300€ per person *(excluding beverages)*

Dinner Menu *(1st seating)* • 400€ per person *(excluding beverages)*

Dinner Menu *(2nd seating from 9:30pm)* • 800€ per person minimum spend *(400€ allocated to beverages)*

Grand Prix Lounge Party | *Standing Drinks Only*

150€ - inclusive of 3 drinks per person

Lounge *(Indoors - non-smoking)*

Available from 11pm onwards

The Club

Our most private and exclusive space, hidden beneath the restaurant.

The perfect place to start (and end!) the evening. Open from 11pm - 4am

Minimum spend from 1,500€ - 25,000€ (dependent on table size)

Table bottle service all night

Premium spirits & drink package selection

Sounds from headline DJ Melé

All our packages are inclusive of VAT.

100% pre-payment will be required for all reservation upon confirmation and non-refundable 7 days prior to date of the event.

A minimum age of 18 years old is required to access Amazónico Lounge and over 10 years old for the second seating in the Restaurant.

Grand Prix 2024 Friday Lunch Menu

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.*





Grand Prix 2024 Friday Dinner Menu

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

...

Dorada

Wild **sea bream**

Langostino

Imperial **tiger prawn**

...

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.*



Saturday 25th May

The Lounge | *Indoors, Non-Smoking Area*

Lunch Menu • 400€ per person *(excluding beverages)*

Dinner Menu *(1st seating)* • 500€ per person *(excluding beverages)*

Dinner Menu *(2nd seating from 9:30pm)* • 1000€ per person minimum spend *(500€ allocated to beverages)*

Restaurant Terrace | *Outdoor, Smoking Area*

Lunch Menu • 500€ per person *(excluding beverages)*

Dinner Menu *(1st seating)* • 500€ per person *(excluding beverages)*

Dinner Menu *(2nd seating from 9:30pm)* • 1000€ per person minimum spend *(500€ allocated to beverages)*

Grand Prix Lounge Party | *Standing Drinks Only*

Lounge *(Indoors - non-smoking)*

Available from 11pm onwards

The Club

Our most private and exclusive space, hidden beneath the restaurant.
The perfect place to start (and end!) the evening. Open from 11pm - 4am

Minimum spend from 1,500€ - 25,000€ (dependent on table size)

Table bottle service all night

Premium spirits & drink package selection

Sounds from headline DJ Hugel

All our packages are inclusive of VAT.

100% pre-payment will be required for all reservation upon confirmation and non-refundable 7 days prior to date of the event.

A minimum age of 18 years old is required to access Amazónico Lounge and over 10 years old for the second seating in the Restaurant.

Grand Prix 2024 Saturday Menu

Pastel de Choclo

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

Cangrejo

Stone **crab**, spicy cassava bread,
tomatillo sauce

...

Ensalada Amazónica

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

Berenjena

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

...

Tuna Laqueado

Searred **akami tuna**, manao crunch,
pineapple, tamarillo ponzu

Carabinero

Yuzu marinated scarlet **prawn**,
purple corn

Aguachile

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

Kagoshima Nigiri

A5 **Kagoshima wagyu beef**,
nikiri, chives

...

Langosta Espinosa

Mediterranean **langouste**,
green shiso butter, shichimi

Rodaballo

Line-caught **turbot** tronçon

...

Chuleton

35 days dry-aged
Simmental tomahawk

Costilla Huacatay

Rack of Lamb, smoked chilli,
lime & oregano

Esparragos

Seasonal **asparagus**,
spicy huancaína sauce

Papas Al Horno

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

...

Babajito

Raspberry mojito baba,
white chocolate & mint cremeux

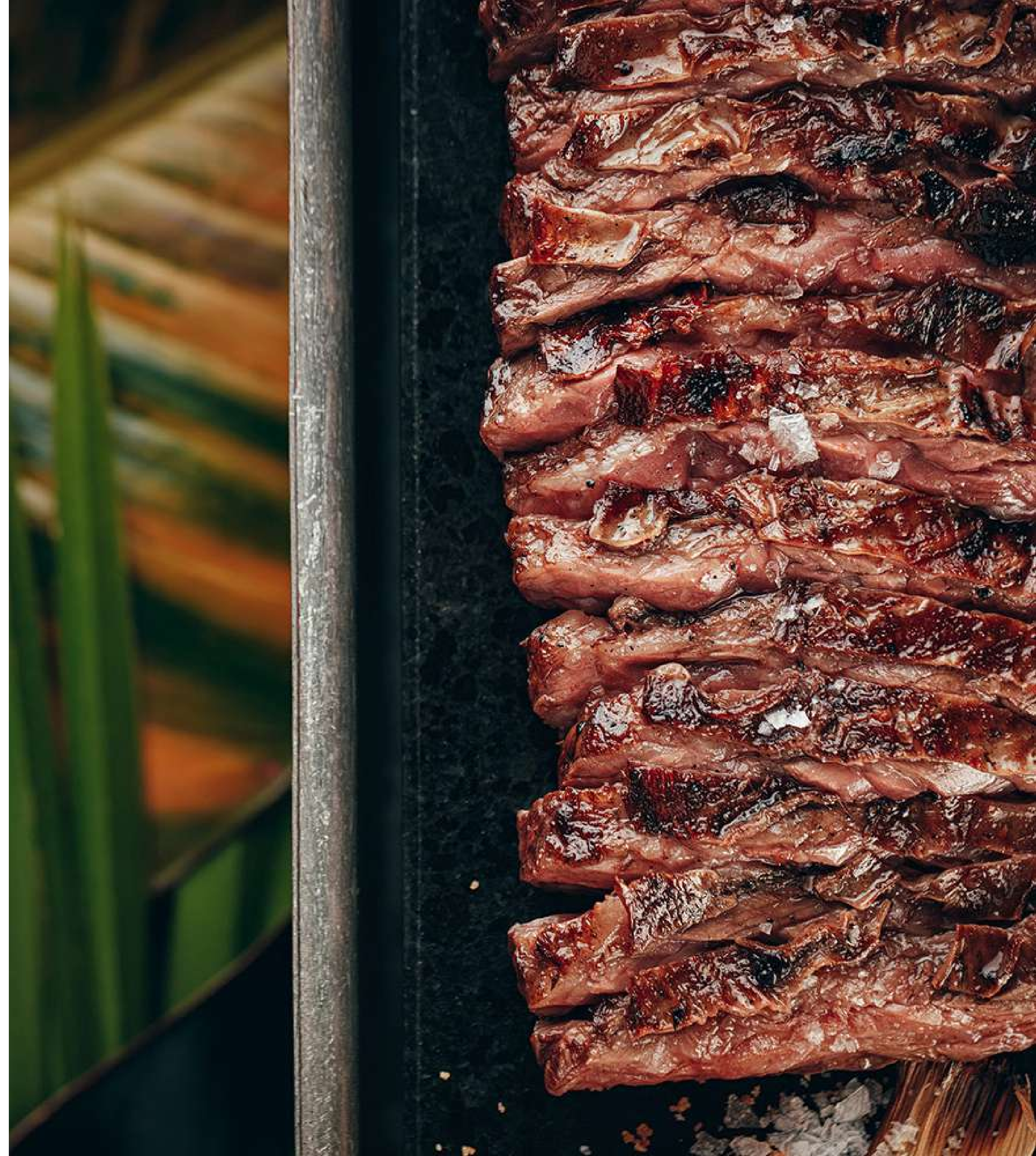
Chocolate al Moctezuma

Hot **chocolate** fondant,
lucuma sorbet

Brigadeiros

Selection of **Brazilian chocolate truffles**

*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.*





Sunday 26th May

The Lounge | *Indoors, Non-Smoking Area*

Lunch Menu • 1200€ per person (200€ allocated on beverages)

Dinner Menu (open from 9:30pm) • 1000€ per person minimum spend (500€ allocated to beverages)

Restaurant Terrace | *Outdoor, Smoking Area*

Lunch Menu • 1800€ per person (800€ allocated on beverages)

Dinner Menu (open from 9:30pm) • 1000€ per person minimum spend (500€ allocated to beverages)

Grand Prix After Party | *Standing Drinks Only*

Official party to celebrate the finale of the Monaco Grand Prix 2024

150€ - inclusive of 3 drinks per person

Lounge (Indoors - non-smoking)

Available from 5pm - 8pm

The Club

Our most private and exclusive space, hidden beneath the restaurant.
The perfect place to start (and end!) the evening. Open from 11pm - 4am.

Minimum spend from 1,500€ - 25,000€ (dependent on table size)

Table bottle service all night

Premium spirits & drink package selection

Sounds from headlining resident DJs in London & Dubai

All our packages are inclusive of VAT.

100% pre-payment will be required for all reservation upon confirmation and non-refundable 7 days prior to date of the event.

A minimum age of 18 years old is required to access Amazonico Lounge and over 10 years old for the second seating in the restaurant.



Grand Prix 2024 Sunday Dinner Menu

Atun Okinamasu con Caviar

Toro tuna tartare, coconut,
Baerii Vintage caviar

Cangrejo

Stone crab, spicy cassava cake,
tomatillo sauce

...

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

Alcachofas con Cecina
Grilled artichokes, wagyu cecina,
goat cheese

...

Centollo
Alaskan king crab, avocado,
Oscietra caviar

Hamachi Tiradito
Thinly sliced yellowtail, passion pulp,
shiso leaves dressing

Carabinero
Yuzu marinated scarlet prawn,
purple corn

Kagoshima Nigiri
A5 Kagoshima wagyu beef,
nikiri, chives

...

Langosta Espinosa
Mediterranean langouste,
green shiso butter, shichimi

Lubina
Line-caught sea bass

...

Chuleton
35 days dry-aged
Simmental tomahawk

Costilla Huacatay
Rack of Lamb, smoked chilli,
lime & oregano

Entraña
Chimichurri marinated Angus steak

Tomates
Heritage tomatoes, lemongrass &
ginger dressing, goat cheese

Papas Al Horno
Josper grilled new potatoes,
thyme & rosemary

...

Crujiente
White chocolate & banana mille feuilles,
yuzu & passion fruit sorbet

Chocolate al Moctezuma
Hot chocolate fondant,
lucuma sorbet

Babajito
Raspberry mojito baba,
white chocolate & mint cremeux

*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.*



DJ Line Up

Friday 24th May | **DJ Melé**

Renowned for invigorating the dancefloor with fuel injected dynamism, DJ Melé is known for his everlasting pursuit to push boundaries. Driven by the same excitement and energy that first attracted him to dance music, he continues to drive forward, bringing good vibes and positive energy to Monaco Grand Prix 2024.

Saturday 25th May | **DJ Hugel**

A DJ with multi gold and platinum selling records DJ Hugel will be coming in hot from France to take over the Club until the early hours. An artist who re-defined house music with his inspiration from Latin culture.

Sunday 26th May | **Battle of the Resident's**

On Sunday our international resident DJ's from across the globe will be battling it out to see who the King/Queen of the Jungle really is! Get ready for an unforgettable back-to-back showstopping performance guaranteed to keep you on the dancefloor until the early hours.

FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.

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Amazónico

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