

Hojas y Verduras Frescas

Salad & Vegetables

Choclo con Queso • 18

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

Alcachofa • 23

Artichokes, dry-aged wagyu beef,
yuzu-yogurt

Ensalada Amazónica • 20

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

Tambo Achiote • 19

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

Crudo y Marinados

Raw & Marinated

Tuna Laqueado • 30

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

Hamachi Tiradito • 32

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

Atun Okinamasu con Caviar • 42

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

Salmon • 25

Scottish **salmon**, chicory,
apple & ginger dressing

Aguachile • 28

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

Ceviche de Camaron • 33

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

Vieira • 28

Hand dived **scallops**, cucumber & mint,
tamarillo & rocoto sauce

Perlas del Mar

Caviars

Sturia Baerii Vintage (50gr) • 155

Sturia Oscietra (50gr) • 190

Sturia Beluga (50gr) • 445

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri

3 Variations (6 Pieces) • 38
6 Variations (12 Pieces) • 68

Amazónico Maki • 16

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

Sashimi

3 Variations (9 Pieces) • 34
5 Variations (15 Pieces) • 60

Lomi-Lomi • 18

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

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Tequeños • 18

Chicken rolls, tybo cheese,
coriander sauce

Guacamole con Erizo • 28

Guacamole, sea urchin,
green plantain crisp

Ancas de Rana • 19

Fried **frog legs**,
spiced mango dressing

Empanadas • 24

Wagyu beef, huitlacoche cream

Cangrejo • 25

Dover crab, spicy cassava cake,
tomatillo sauce

Calamar • 23

Crispy baby **squid**, shichimi spices,
tamarind sauce

Pastel de Choclo • 48

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

Patacones Mechados • 19

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

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 13% service charge will be added to your bill.*

Salteados

Woks

Arroz Chaufa • 29

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

Moqueca • 26

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

Carabinero • 42

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

Del Río a la Mar

Fish & Seafood

Pulpo • 41

Grilled **octopus**, roasted peppers &
aubergines, botija olives, almonds

Merluza • 48

Chilean bass, kalamansi,
tamarillo & pepper sauce

Al Espeto

Lubina • 48 (700gr)
Sea bass

A La Parrilla

Lenguado • 68 (700gr)
Wild **Dover sole**

Langostino • 40

(Per Piece)
Imperial **tiger prawn**, nikkei sauce

Dorada • 115

(1kg)
Grilled **Cornish red bream**,
Amazónico XO sauce

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 42 (250gr)
Argentinian **beef rib eye**

Wagyu Ojo de Bife • 95 (300gr)
Westholme **wagyu rib eye**

Entraña • 52 (250gr)
Chimichurri marinated **skirt steak**

Picanton Caipira • 36 (250gr)
Coriander marinated **baby chicken**

Solomillo de Res • 55 (250gr)
28 day dry-aged Hereford **beef fillet**

Solomillo de Wagyu • 175 (400gr)
Chilean **wagyu fillet**

Costilla Huacatay • 44 (300gr)
Black mint marinated **lamb chops**

Picanha Rodizio • 45 (250gr)
Brazilian style grilled **rump steak**

T-Bone • 195 (1.5kg - For Two)
45 day dry-aged **west country beef**

Bife Japonese • 150 (250gr)
A5 Kagoshima **wagyu beef sirloin**

Chuleton • 168 (1kg)
35 day dry-aged Black Angus bone-in **rib eye**

Acompañamientos

Sides

Brocoli y Zanahoria • 13
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Ensalada Mixta • 12
Mixed **green leaves**, cherry tomatoes, orange
truffle dressing

Espargagos • 13
Grilled British **asparagus**,
almonds ocopa sauce

Queso Fundido • 15
Argentinian-style baked **cheese**,
sun dried tomato, anchovies

Papas al Horno • 12
Josper grilled **new potatoes**,
thyme & rosemary

Tomates • 14
Heritage British **tomatoes**, spicy watermelon,
lemon & almond vinaigrette