



Amazónico Asado

Saturday and Sunday | 12pm – 4pm
£65 per person

Petiscos Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Guacamole

Avocado, red chilli, crispy plantain



Entrantes Starters

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi citrus

Aguachile

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

Maki Especial

Weekly special **maki**



Parrilla Mixta Grilled Meats

A feasting platter designed to be shared

Picanha de Res

Brazilian style grilled **rump steak**

Picanha de Cordero

Grilled **lamb rump**

Chancho

Crispy **pork** belly

Picanton Caipira

Coriander marinated baby **chicken**

Acompañantes Sides

Broccoli y Zanahoria

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

Ensalada Mixta

Mixed green leaves, cherry tomatoes,
orange truffle dressing

Mazorca

Grilled **sweet corn**, panca chilli butter



Postres Desserts

Tapioca Tropical

Coconut & kaffir lime **tapioca pearls**,
yuzu cream, chilli infused mango

Piña Rostizada

Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet



*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.*



Cocktails

Save the Jungle 16

Cachaca, Tamarillo, Star Anise, Lime

Jardinero 19

Volcan Tequila Blanco, Lemon Verbena,
Thai Basil, White Peppercorn Paragon,
Yuzu Sake, Papaya Pepper

Jungle Bell Mojito 25

Belvedere Pure, Yuzu Sake,
Lime, Spiced Mango Syrup, Mint, Tonic

Champagnes

NV Veuve Clicquot Ponsardin, Brut Yellow Label	90
NV Ruinart, Blanc de Blancs	150
2013 Dom Pérignon	290
NV Veuve Clicquot Ponsardin, Rosé	105



*Prices are VAT inclusive and a discretionary 13% service charge
will be added to your bill.*