

Hojas y Verduras Frescas

Salad & Vegetables

Setas • 23

Seasonal wild **mushrooms**, crispy potatoes, miso cured egg yolk

Hojas de Invierno • 18

Grilled **radicchio**, kohlrabi, iberico ham, black truffle & tofu cream

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

Langosta • 33

Scottish **lobster**, smoked grapes, aged parmesan leche de tigre

Tataki de Lomo • 40

Shio koji marinated Australian **wagyu sirloin**, nikkei cashew sauce, dry aged confit garlic

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

Empanadas • 24

Wagyu beef, huitlacoche cream

Quisquilla • 25

Mediterranean **purple prawn** tartare, chupe croquette, lardo

Cangrejo • 25

Dover crab, spicy cassava cake, tomatillo sauce

Ancas de Rana • 19

Fried **frog legs**, spiced mango dressing

Patacones Mechados • 19

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

Pastel de Choclo • 48

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

Salteados

Woks

Arroz Chaufa • 29

Red, black and white whole grain **rice**, wild shot mallard **duck**, fried egg

Carapulcra • 27

Stir-fried **maitake mushrooms**, dried Peruvian potatoes, nikkei cashew sauce

Camarones • 34

Flamed **tiger prawns**, char-grilled tomato sauce, jalapeño, chimichurri, corn tortilla

Del Río a la Mar

Fish & Seafood

Carabinero • 42

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

Merluza • 48

Chilean **bass**, celeriac, passion fruit leche de tigre

Tuna • 55

Braised **tuna** collar, sea urchin, kombu jus

Al Espeto

Lubina • 48 (700gr)

Sea bass

A La Parrilla

Lenguado • 68 (700gr)

Wild **Dover sole**

Langostino • 40 (Per Piece)

Imperial **tiger prawn**

Pulpo • 42

Spanish **octopus**

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**

Solomo de Wagyu • 190 (500gr)

Australian **wagyu beef sirloin**

Costilla Huacatay • 44 (300gr)

Black mint marinated **lamb chops**

Chuleton • 168 (1kg)

35 day dry-aged Black Angus bone-in **rib eye**

T-Bone • 195 (1.5kg - For Two)

45 day dry-aged **west country beef**

Acompañamientos

Sides

Brocoli y Zanahoria • 13

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

Ensalada Mixta • 12

Mixed **green leaves**, cherry tomatoes, orange truffle dressing

Chirivia • 13

Roasted **parsnips**, garlic & ginger glaze

Queso Fundido • 15

Argentinian-style baked **cheese**, sun dried tomato, anchovies

Papas al Horno • 12

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

Col Rizada • 15

Charred **collard greens**, pisco glaze pears, black olives dressing