

*Amazonico*

PRIVATE  
DINING & EVENTS

DIFC PAVILION, DUBAI  
EVENTS@AMAZONICO.AE

The image shows the interior of the Amazonico Dubai restaurant. The space is filled with lush, tropical greenery, including large ferns and hanging plants. The lighting is warm and ambient, featuring large, cylindrical pendant lamps with a teal-to-white gradient. The seating consists of curved, teal-upholstered booths surrounding tables set with white linens, glassware, and plates. The overall atmosphere is sophisticated and nature-inspired.

## Amazónico Dubai

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. In 2019 the couple decided to open their first international site, Amazónico London situated in Mayfair, one of London's most affluent areas, followed by Dubai in the heart of DIFC.

Through taste, touch and sight, visitors are taken 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.





# Private Dining Room

Situated on the top floor of Amazónico and accessible through our elevator, Amazónico's Private Dining Room suits corporate meetings, product launch, lunch, dinner and party occasions. The retracting floor to ceiling windows open onto the Copacabana inspired Paraíso Rooftop club, which creates a vibrant atmosphere and showcases the stunning views of DIFC. For more personal celebrations, curtains can be in place for intimacy and privacy.



Seated  
22 pax



Meeting  
20 pax



Party  
22 pax



Music  
Station



Retractable  
Window





# Chimney Room

*Indoor*

With luxurious velvet sofas, a bespoke fireplace and your own private terrace, the Chimney Room has an intimate lounge feeling whilst retaining the atmosphere and style of the Amazónico restaurant. Perfect for celebratory or corporate private lunches or dinners.



Seated  
36 pax



Dedicated  
Service





# Chimney Room

## *Outdoor*

The Chimney Room's outdoor space features a private terrace with lush greenery, creating a cozy jungle vibe that complements the intimate lounge ambiance of the Chimney Room. This space can be booked separately while retaining the signature atmosphere and style of Amazónico. It's the perfect setting for celebratory or corporate private lunches and dinners amidst the tropical surroundings.



Seated  
26 pax



Dedicated  
Service

# Lounge Dining

With its burnt-orange banquetts and lofty ceilings, the stunning Dining Lounge overlooks our sushi counter which has almost doubled in size. Large, illuminated feathers in vivid colours, unusual woven-hessian lamps and tribal patterns create a captivating appeal in this informal dining spot. The sushi bar faces out into an extended seating area and enclosed terrace, that allows guests to enjoy both alfresco dining with the comfort of air conditioning.



Seated  
35 pax



Dedicated  
Service







## Set Menu Original

**Pan de Queso** (V)(D)  
Cassava cheese bread

**Lomi-Lomi** (G)  
King salmon, avocado, coriander, salmon roe

**Ensalada Amazónica** (V)  
Avocado, mango, confit tomato, kalamansi citrus

**Hamachi Tiradito** (G)  
Thinly sliced yellowtail, passion fruit, shiso leaves dressing

**Aguachile**  
Mexican style sea bass ceviche, avocado cream, jalapeño

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**Poblano Patacones** (V)(D)  
Crispy plantain, burrata, corn, kimchi

**Kofta de Cordero** (D)  
Marinated lamb kofta, tamarind, yoghurt sauce

**Langostino Meloso** (S)(N)  
Shrimps, garlic and ginger sauce, mango, caviar, peanuts

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**Picanton Calpra**  
Spanish corn-fed baby chicken marinated in Peruvian chillies

**Entraña Marinada** (300gr)  
Chimichurri marinated skirt steak

**Costilla de Cordero**  
Grass-fed Australian lamb rack, pumpkin, corn, black truffle, salsa verde

**Wok de 25 Verduras** (V)  
Stir-fried seasonal vegetables

**Mazorca** (D)(V)  
Grilled corn, panca butter

...

**Piña Rostizada** (G)(D)  
Roasted caramelized pineapple, quimbolito cake, coconut sorbet

**Arroz con Leche** (G)(D)  
South American rice pudding, caramelized brioche, red fruit sorbet, kumquat confit

**Cre mosco de Mango** (G)(D)  
Mango cheesecake, banana crumble, coconut tapioca, pear sorbet

• AED 460 per person •

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance.  
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts



## Set Menu

### Exclusive

**Pan de Queso** (V)(D)  
Cassava cheese bread

**Guacamole con Erlizo** (G)  
Guacamole, sea urchin, green plantain crisp

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**Amazónico Maki** (V)  
Mango, avocado, coconut, cacao nibs

**Nigiri**  
6 Variations (12 pieces)

**Atun Okinamesu con Caviar** (G)  
Toro tuna tartare, seaweed, coconut, Baerri Vintage caviar

**Causa de Langostino** (D)(S)  
Yellow potato, prawns, beetroot wasabi puree, chipotle, horseradish cream

...

**Lomo Tataki**  
Prime beef tenderloin, jalapeño, yellow chili, grated truffle

**Patacones Mechados**  
Crispy plantain, pulled veal, achiote seeds

**Kofta de Cordero** (D)  
Marinated lamb kofta, tamarind, yoghurt sauce

**Langostino Meloso** (S)(N)  
Shrimps, garlic and ginger sauce, mango, caviar, peanuts

...

**Entraña Marinada** (300gr)  
Chimichurri marinated skirt steak

**Costilla de Cordero**  
Grass-fed Australian lamb rack, pumpkin, corn, black truffle, salsa verde

**Bife Angosto Wagyu** (300gr)  
Grass-fed Wagyu sirloin

**Bonito al Grill** (D)  
Mashed sweet potatoes, miso butter, cacao nibs

**Tostones de Papa** (V)  
Crispy fried crushed potatoes, chilli casero, marigold sauce

**Wok de 25 Verduras** (V)  
Stir-fried seasonal vegetables

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**Arroz con Leche** (G)(D)  
South American rice pudding, caramelized brioche, red fruit sorbet, kumquat confit

**Chocolate Al Moctezuma** (N)(D)  
Hot chocolate fondant, soursop sorbet

**Cremoso de Mango** (G)(D)  
Mango cheesecake, banana crumble, coconut tapioca, pear sorbet

**Brigadeiros**  
Traditional Brazilian chocolate truffles  
Traditional • Piña Colada • Hazelnut • Pistachio

• AED 650 per person •

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## Set Menu

Exclusive

**Pan de Queso** (V)(D)  
Cassava cheese bread

**Guacamole con Erizo** (S)  
Guacamole, sea urchin, green plantain crisp

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**Amazónico Maki** (V)  
Mango, avocado, coconut, cacao nibs

**Nigiri**  
6 Variations (12 pieces)

**Atun Okinamesu con Caviar** (G)  
Toro tuna tartare, seaweed, coconut, Baerri Vintage caviar

**Causa de Langostino** (D)(S)  
Yellow potato, prawns, beetroot wasabi puree, chipotle, horseradish cream

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**Lomo Tatakí**  
Prime beef tenderloin, jalapeño, yellow chili, grated truffle

**Patacones Mechados**  
Crispy plantain, pulled veal, achiote seeds

**Kofta de Cordero** (D)  
Marinated lamb kofta, tamarind, yoghurt sauce

**Langostino Meloso** (S)(N)  
Shrimps, garlic and ginger sauce, mango, caviar, peanuts

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**Entraña Marinada** (300gr)  
Chimichurri marinated skirt steak

**Costilla de Cordero**  
Grass-fed Australian lamb rack, pumpkin, corn, black truffle, salsa verde

**Bife Angosto Wagyu** (300gr)  
Grass-fed Wagyu sirloin

**Bonito al Grill** (D)  
Mashed sweet potatoes, miso butter, cacao nibs

**Tostones de Papa** (V)  
Crispy fried crushed potatoes, chilli casero, marigold sauce

**Wok de 25 Verduras** (V)  
Stir-fried seasonal vegetables

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**Arroz con Leche** (G)(D)  
South American rice pudding, caramelized brioche, red fruit sorbet, kumquat confit

**Chocolate Al Moctezuma** (N)(D)  
Hot chocolate fondant, soursoop sorbet

**Cremoso de Mango** (G)(D)  
Mango cheesecake, banana crumble, coconut tapioca, pear sorbet

**Brigadeiros**  
Traditional Brazilian chocolate truffles  
Traditional • Piña Colada • Hazelnut • Pistachio

• AED 650 per person •

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# Paraíso

ROOFTOP CLUB

inspired by Rio's famous Copacabana beach, Paraíso is a one-of-a-kind rooftop space in DIFC. With stunning views, a private bar, DJ facilities, and tropical vibes, it's perfect for alfresco cocktails, canapés, and unforgettable gatherings—whether for lunch, sunsets, or late-night fun.



Reception  
130 pax



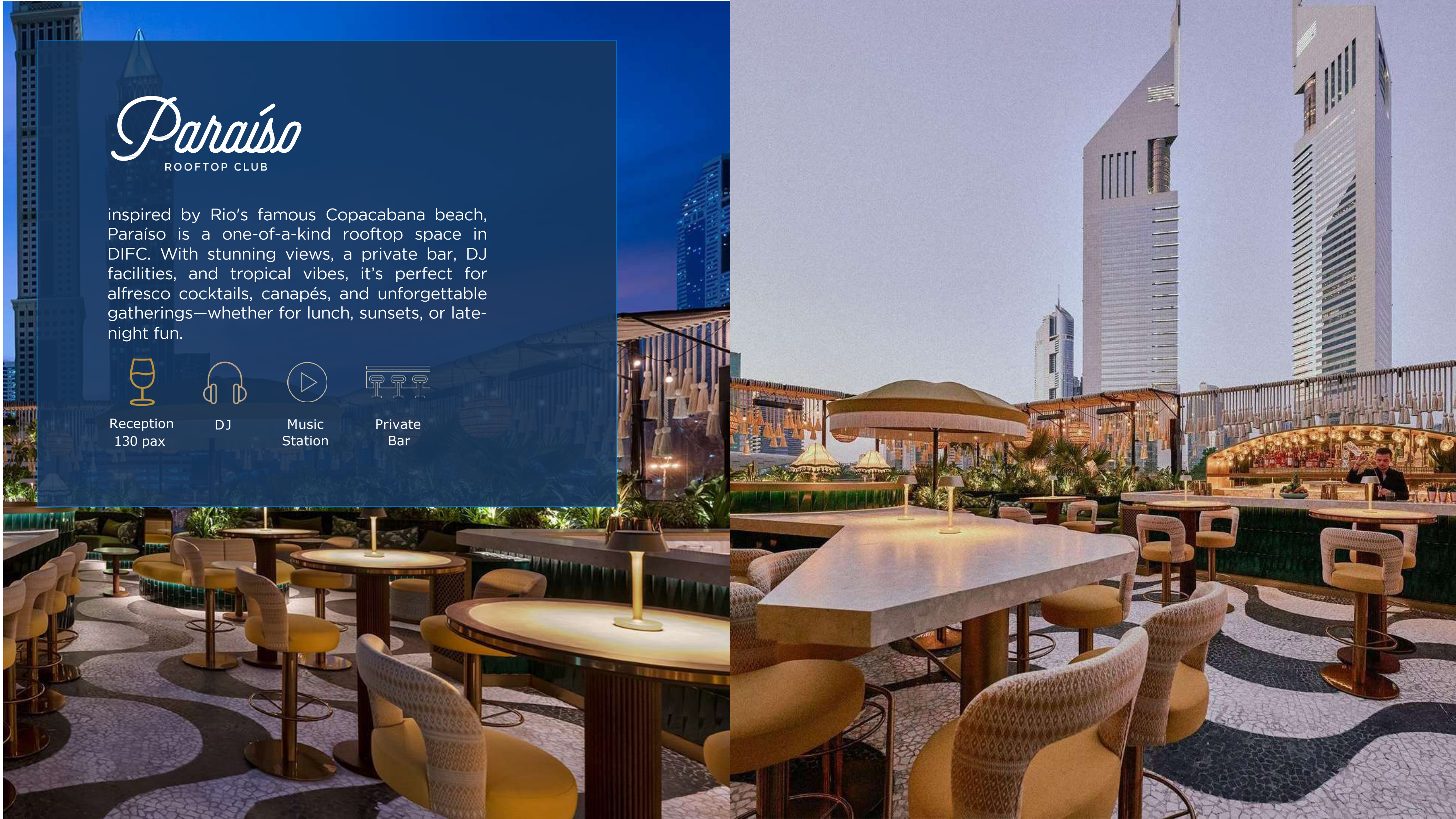
DJ



Music  
Station



Private  
Bar







# Cocktail Reception

## *Lounge bar*

A statement 10 metre cocktail bar extends across the lounge. Amazonian butterflies, or Mariposas, feature heavily across the restaurant; seen resting on the walls, encased in glass and 3D hand-painted versions are hanged from the ceiling with each sculpture individually lit. These creatures, along with the two giant fire installations behind the bar bring an alluring charm to this space. The elevated DJ booth is central to the seating layout offering an ideal set up for events with guest speakers or performers.



Reception  
80 pax



DJ



Music  
Station



Dedicated  
Bar



# Cocktail Reception

*Lounge dining*

The burnt-orange Dining Lounge area can be transformed into a stylish cocktail and canapé space, complete with high tables, where guests can also enjoy music from the DJ in the lounge bar area.



Reception  
60 pax





# Canapé Amazónico

## Original

### **Cecina de Leon**

Horseradish cream, yuzu gel, watermelon, **Cecina de León**

### **Ensalada Amazónica** (V)

**Avocado, mango**, confit tomato, kalamansi citrus

### **Hamachi Tiradito** (G)

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

### **Aguachile**

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

### **Guacamole** (V)

**Guacamole**, plantain crisps

### **Langostino Meloso** (S)(N)

**Shrimp**, garlic and ginger sauce, mango, caviar, peanuts

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### **Kofta de Cordero** (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

### **Poblano Patacones** (D)(V)

Crispy **plantain**, burrata, corn and kimchi

### **Patacones Mechados**

Crispy plantain, pulled **veal**, achiote seeds

### **Zapallo Loche y Queso** (D)(G)

Peruvian **pumpkin**, goat cheese, corn, edamame

### **Beef Anticucho**

**Tenderloin** marinated in a traditional peruvian sauce

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### **2700 Origen Andino** (D)(G)

**Lucuma & chocolate** mousse, black pepper ganache

### **Piña Rostizada** (G)

Roasted caramelized **pineapple**, coconut foam

### **Cremoso de Mango** (G)(D)

**Mango cheesecake**, banana crumble, coconut tapioca

• AED 290 per person •

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(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts*



# Canapé Amazónico

## Signature

### Cecina de Leon

Horseradish cream, yuzu gel, watermelon, **Cecina de León**

### Hamachi Usuzukuri (G)

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

### Lomo Tataki

**Prime beef tenderloin**, jalapeño, yellow chili, grated truffle

### Chutoro Passion (G)

Spicy seared **chutoro**, passion fruit rocoto, seaweed, pickled fennel

### Poblano Patacones (D)(V)

Crispy **plantain**, burrata, corn and kimchi

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### Patacones Mechados

Crispy plantain, pulled **veal**, achiote seeds

### Anticucho de Pollo

Marinated **chicken**, traditional nikkei sauce

### Kofta de Cordero (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

### Guacamole (V)

**Guacamole**, green plantain crisps

### Anticucho de Portobello (V)

Grilled **portobello**, potatoes tostones, chilli emulsion

### Langostino Meloso (S)(N)

**Shrimps**, garlic and ginger sauce, mango, caviar, peanuts

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### 2700 Origen Andino (G)(D)

**Lucuma & chocolate** mousse, black pepper ganache

### Piña Rostizada (G)

Roasted caramelized **pineapple**, coconut foam

### Cremoso de Mango (G)(D)

**Mango cheesecake**, banana crumble, coconut tapioca

• AED 350 per person •

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(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (VO) Vegetarian Option*



# Canapé Amazónico

## Exclusive

### Atun Okinamasu con Caviar (G)

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

### Guacamole (V)

**Guacamole**, green plantain crisps

### Aguachile

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

### Ensalada Amazónica (V)

**Avocado, mango**, confit tomato, kalamansi citrus

### Hamachi Tiradito (G)

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

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### Kofta de Cordero (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

### Wagyu Beef Anticucho

Marinated **beef** skewer, dry chili

### Langostino Meloso (S)(N)

**Shrimps**, garlic and ginger sauce, mango, caviar, peanut

### Anticucho De Pollo

Marinated **chicken**, traditional nikkei sauce

### Arroz Chaufa (G)

Red and black whole grain rice, grilled **duck**, coriander sauce

### Asado de Tira

36 hours slow cooked **short ribs**, mashed potatoes, physalis chutney

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### 2700 Origen Andino (D)(G)

**Lucuma & chocolate** mousse, black pepper ganache

### Piña Rostizada (G)

Roasted caramelized **pineapple**, coconut foam

### Cre moso de Mango (G)(D)

**Mango cheesecake**, banana crumble, coconut tapioca

• AED 390 per person •

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*Amazonico*

IF YOU WOULD LIKE MORE INFORMATION  
ON HIRING AMAZÓNICO DUBAI EXCLUSIVELY,  
PLEASE CONTACT US TO DISCUSS YOUR  
REQUIREMENTS.

FOR FURTHER DETAILS  
PLEASE REACH OUT TO OUR  
EVENTS TEAM. OPENING  
HOURS  
MONDAY - SUNDAY: 12PM - 3AM

DIFC PAVILION, DUBAI  
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