



PRIVATE DINING & EVENTS

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK



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

Amazónico London

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 the heart of Mayfair on Berkeley Square.

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.

The image shows a private dining room with a long table covered in a white tablecloth, set for a meal. The table is laden with various dishes, including a large roasted bird, bowls of salad, and a bowl of bread. There are several glasses of water and wine on the table. The room has a large abstract mural on the wall, featuring green and blue tones. There are potted plants on a shelf in the background, and a large fringed lamp is visible. The overall atmosphere is elegant and intimate.

Private Dining

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Room is a truly unique space. The interiors showcase dramatic features that reflect a bird's eye view above the lush canopies of the Amazon jungle. Created using natural and raw materials the walls are adorned with a custom-made carpet in a variety of textures and tones. The rainforest green shades alongside mirrored surfaces create water-like reflections and stunning freestanding lamps create elegant and impressive atmosphere that suits both lunch and dinner occasions.

Conveniently situated on the ground floor and accessible through the main dining room guests are able to soak up the restaurant vibe as they are escorted to the intimate space ahead of your event.

For Larger Events

Be it lunch or dinner, The Private Room can comfortably accommodate groups of 22 guests seated on one long centralised table. Experience the same exceptional service and hospitality as the main restaurant in a more exclusive setting that is guaranteed to impress.

Features

Amazónico printed menus and placecards
Docking station to play your own music
Disabled access

Capacity

Seated: up to 22 guests



For Smaller Occasions

For more intimate events our Private Room transforms into a smaller space by way of a beautiful mirrored retracting wall. This can be closed to create two separate dining areas seating between 6 and 12 guests.

Features

Amazónico printed menus and placecards
Docking station to play your own music
Disabled access

Capacity

Seated: from 6 - 12 guests



OCTO

Exclusive Private Dining

Step through the kitchen and down the golden staircase to discover our unique and exclusive space hidden beneath the restaurant. Taking inspiration from life under the Amazon River, OCTO is gleaming with rich metallic and teal tones and textures. This discreet and luxurious space can accommodate 52 guests for seated lunches and dinners, featuring a dedicated bar and DJ booth.

Features

- Dedicated bar
- DJ booth
- Amazónico printed menus and placecards

Capacity

Seated: up to 52 guests



OCTO

Standing Receptions

OCTO offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 80 guests, complete with its own dedicated bar and DJ booth, guests can embark on a multi-sensory journey nestled beneath the restaurant. We also have the possibility of a late license upon enquiry and availability.

Features

Dedicated bar
DJ booth
Amazónico printed menus and placecards

Capacity

Standing: up to 80 guests



Select Your Menu

Executive Chef, Vitelio Reyes has created a series of menus that feature dishes inspired by Latin America and the communities that inhabit the Amazon region. Each has been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours of the Amazon jungle. Pair these with an inventive selection of cocktails from the bar or wines from our extensive list for an unforgettable experience.



Ipanema

- LUNCH ONLY -

£65

Amazónico Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Empanadas

Wagyu beef, huitlacoche cream

Tequeños

Spicy **chicken** rolls, tybo cheese, coriander sauce

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Aguachile

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

Main Courses

Ojo de Bife

Argentinian **beef rib eye**

Lubina

Sea bass

Arroz Chaufa

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

...

Ensalada Mista

Mixed green leaves, cherry tomatoes, orange truffle dressing

Papas al Horno

Josper grilled rosemary, **new potatoes**

Desserts

Crema de Choclo

Corn brûlée, coconut sponge, vanilla ice cream

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.*





Macapá
£100

Amazónico Bites

- Tequeños**
Chicken rolls, tybo cheese, coriander sauce

Pão de Queijo
Brazilian cassava cheese bread

Guacamole
Guacamole, green plantain crisp

Vegetables & Marinated

- Ensalada Amazónica**
Mango, avocado, confit tomato, kalamansi citrus

Aguachile
Mexican style stone bass ceviche, avocado cream, jalapeño

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

Main Courses

- Ojo de Bife**
Argentinian beef rib eye

Lubina Espeto
Sea bass

Arroz Chaufa
Red, black and white whole grain rice, fried egg

...

Brocoli y Zanahoria
Chargrilled broccoli, baby carrots, spicy panela

Papas al Horno
Josper grilled new potatoes, thyme & rosemary

Desserts

- Piña Rostizada**
Roasted caramel glazed pineapple, corn cake, coconut sorbet

Crema de Choclo
Corn brûlée, coconut sponge, vanilla ice cream

Brigadeiros
Traditional Brazilian chocolate truffles

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Santarém
£130

Amazónico Bites

- Pão de Queijo**
Brazilian **cassava** cheese bread

Empanadas
Wagyu beef, huitlacoche cream
- Cangrejo**
Dover crab, spicy cassava cake, tomatillo sauce

Vegetables & Marinated

- Ensalada Amazónica**
Mango, avocado, confit tomato,
kalamansi citrus

Calabacin
Seasonal courgettes,
cod & garlic brandade
- Hamachi Tiradito**
Thinly sliced **yellowtail**, passion pulp,
shiso leaves dressing

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

Main Courses

- Solomillo de Res**
28 day dry-aged Hereford
beef fillet

Pulpo
Char-grilled **octopus**, aubergine purée,
vegetable escabeche
- Merluza**
Spicy marinated Chilean **bass**,
edamame & broad-beans, watercress

Guisante
British farmed peas, shimeji **mushrooms**,
poached egg
- Esparragos**
Char-grilled British **asparagus**,
almond cream, idiazabal cheese

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

Desserts

- Piña Rostizada**
Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet

Chocolate al Moctezuma
Hot **chocolate** fondant,
avocado ice cream
- Brigadeiros**
Traditional Brazilian **chocolate** truffles

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Iquitos
£155

Amazónico Bites

- Tequeños**
Chicken rolls, tybo cheese,
coriander sauce

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

Ventresca
Comfit bluefin **tuna** belly, gazpacho gelee, Peruvian corn cake

Vegetables & Marinated

- Ensalada Amazónica**
Mango, **avocado**, confit tomato,
kalamansi citrus

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

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

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

Main Courses

- Solomillo de Wagyu**
Chilean **wagyu** fillet

Langosta
Shio koji marinated **lobster** tail,
sautee corn, coconut bisque

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

Lubina Espeto
Sea bass

Costilla Huacatay
Black mint marinated
lamb chops

Papas al Horno
Josper grilled **new potatoes**,
thyme & rosemary
- ...

Desserts

- Piña Rostizada**
Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet

Mani
Peanut & **dulce de leche** rocher,
dark chocolate cremeux, kumquat gel

Brigadeiros
Traditional Brazilian **chocolate** truffles

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Selection of 8 canapés: 55£ Selection of 10 canapés: 65£ Selection of 12 canapés: 85£
Priced per person (Excluding premium bites)

Cold Canapé

Guacamole con Erizo

Guacamole, **sea urchin**,
green plantain crisp

Lomi-Lomi

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

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi citrus

Langostino Pibil

Prawn tempura, teriyaki sauce,
achiote miso

Salmon Tiradito

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

Aguachile

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

Hamachi Maki

Yellowtail, green papaya,
citrus mayo, yuzu tobiko

Amazónico Maki

Mango, avocado, coconut,
cacao nibs

Hot Canapé

Tequeños

Chicken rolls, tybo cheese,
coriander sauce

Pão de Queijo

Cassava cheese bread

Merluza

Spicy marinated Chilean **bass**,
edamame & broadbeans, watercress

Patacones Mechados

Pulled pork, crispy plantain,
achiote seeds

Ancas de Rana

Fried **frog legs**, spiced
mango dressing

Patacones Poblano

Crispy **plantain**, goat cheese, kimchi

Bocadillos de Picanha

Picanha slider, chimichuri mayo,
pickled onions

Anticucho de Pollo

Chargrilled **chicken thighs**,
panca chilli

Premium Canapé

Priced per piece excluding pao de queso

Atun Okinamasu • 18

Toro **tuna** tartare, coconut, Oscietra **caviar**

Ventresca • 10

Confit **bluefin tuna** belly,
gazpacho gelée, Peruvian corn cake

Langosta Maki • 12

Scottish **lobster**, avocado
mango-miso, black garlic

Empanadas Wagyu • 9

Wagyu beef, truffle & yuzu sauce

Oscietra Caviar • 20

Served with blinis, guacamole,
sour cream

Truffle Pao de Queso • 12

Cassava cheese bread,
Périgord truffle

Sweet Canapé

Barquillo

Miso **caramel**, chocolate glaze, banana compote

Piña Rostizada

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

Espeto de Frutas

Seasonal fruit espeto, fresh mint

Brigadeiros

Selection of Brazilian
chocolate truffles

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





Cocktail Selection

Our expert bar team have curated a list of tropical and classic drinks that are ideal for entertaining. Choose up to three from the below for your event.

The Signatures

Amazonegroni • 17

Pineapple Infused Canaima Gin, Carpano Classico Vermouth, Campari, Sesame

Rainforest Old Fashioned • 26

Ron Zacapa Centenario 23 Rum, Fermented Bacuri, Açai Berry, Green Strawberry Mah Kwan Bitter

Save the Jungle • 17

Leblon Cachaça, Lime, Tamarillo, Anise

Sangria Blanca • 18

Hendrick’s Gin, Tropical Fruit Wine, White Port, Aloe Vera

The Classics

Tommy’s Margarita • 23

The Mexican-party starter
Casamigos Blanco Tequila, Lime, Agave

Old Fashioned • 18

A short and powerful tippie
Bulleit Bourbon, Aromatic Bitters Syrup, Orange Oils

Espresso Martini • 18

The crowd-pleasing post dinner drink
Ketel One Vodka, Coffee Liquor, Espresso

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Celebration Cakes

Whether it's a birthday, anniversary, graduation or simply 'because' complete your special occasion with a memorable celebration cake. Our expert pastry chefs have designed a range of tropical and Latin American inspired options guaranteed to put a smile on everyone's face.

Guava & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

A wonderfully light banana sponge layered with a sweet guava mousse, guava jelly and creamy vanilla & banana ganache. Finished with a guava glaze and topped with desiccate coconut, dragon fruit spheres, passion fruit, mango, and coconut caviar.

Contains* | gluten, dairy, eggs, gelatine
(*) can be made free from upon request and 72 hours' notice given

Amazónian Opera

Small 4-6 portions | £45
Large 10-12 portions | £90

Our decadent and unique take on a classic opera cake layered with chocolate biscuit, delicate mousse, rich tonka bean & caramel cremeux and white coffee Chantilly cream. Decorated with a dark chocolate glaze and shards, tropical micro herbs, and a handmade chocolate crumb.

Contains* | gluten, dairy, eggs, almonds, gelatine
(*) can be made free from upon request and 72 hours' notice given

Dulce de Leche Peanut & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

Deliciously light banana sponge with a crunchy peanut praline layered with an exotic apricot and passionfruit jelly, silky peanut butter cream and dulce de leche mousse. Roasted peanuts and hand-crafted milk chocolate 'petals' are then used to decorate the golden dulce de leche glaze.

Contains* | gluten, dairy, eggs, peanuts
(*) can be made free from upon request and 72 hours' notice given

Gift Boxes

Brigadeiros

£10 per box

Our traditional Brazilian chocolate truffles, ready to take home.
The perfect end to your lunch or dinner. (4 pieces)



Amazónico

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

**FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.**

OPENING HOURS
MONDAY – SATURDAY: 12PM – 1AM
SUNDAY: 12PM – MIDNIGHT

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