













Macapa €165

Amazónico Bites

Pão de Queijo Cassava cheese bread

Pato

Confit **duck** croquette, jalapeño & citrus

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Salmon Tiradito

Scottish salmon yuzu & agave dressing, vegetable escabeche

Hamachi Tiradito

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

Camarones Melosos

Shrimp, garlic and ginger sauce, mango, caviar, peanut

Main Courses

Ojo de Bife

Picanton Caipira

Argentinian beef rib eye

Paprika & soy marinated baby chicken

Dorada

Wild sea bream

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Green leaves, cherry tomatoes, lemon oil dressing

Ensalada Mixta

Papas al Horno

Josper grilled rosemary, new potatoes



Piña Rostizada

Roasted caramel glazed pineapple, corn cake, coconut sorbet

Açai Açai & blueberry parfait, vanilla chantilly, meringue

Brigadeiros

Selection of traditional Brazilian chocolate truffles





Santarem €205

Amazónico Bites

Pão de Queijo Cassava cheese bread

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Empanadas

Wagyu **beef**, black truffle cream

Vegetables & Marinated

Ensalada Amazónica

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

Ternero

Huacatay marinated **veal loin**, **toro tartare**, Botija olives

Hamachi Tiradito

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

Tuna Laqueado

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

Main Gourses

Entraña

Chimichurri marinated Angus **skirt steak**

Pulpo

Grilled **octopus**, aubergine puree, vegetable escabeche

Costilla Huacatay

Rack of **lamb**, smoked chilli, lime & oregano

Merluza Negra

Marinated Chilean **bass**, kalamansi, tamarillo & pepper sauce

Ensalada Mixta

Mixed **green leaves**, cherry tomatoes, lemon oil dressing

Papas al Horno

Josper grilled rosemary, **new potatoes**



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Piña Rostizada

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

Chocolate al Moctezuma

Hot **chocolate** fondant, avocado ice cream

Brigadeiros

Selection of traditional Brazilian **chocolate** truffles

Iquitos €265

Amazónico Bites

Pao de Queijo Cassava cheese bread

Tartaro

Wagyu beef tartare, achiote-miso dressing, corn cracker

Pastel de Choclo

Red mullet, Baerii vintage caviar, Peruvian corn bread

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Hamachi Tiradito

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

Aguachile

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

Tuna Laqueado

Seared akami tuna,

manao crunch, pineapple, tamarillo ponzu

Main Gourses

Solomillo Wagyu Chilean wagyu fillet Lubina Wild sea bass

Langosta

Britanny blue lobster

Costilla Huacatay

Rack of **lamb**, smoked chilli, lime & oregano

Hinojo

Grilled & raw **fennel**, yuzu-koshu dressing, pomegranate

Papas al Horno

Josper grilled rosemary, **new potatoes**

Desserts

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Piña Rostizada

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

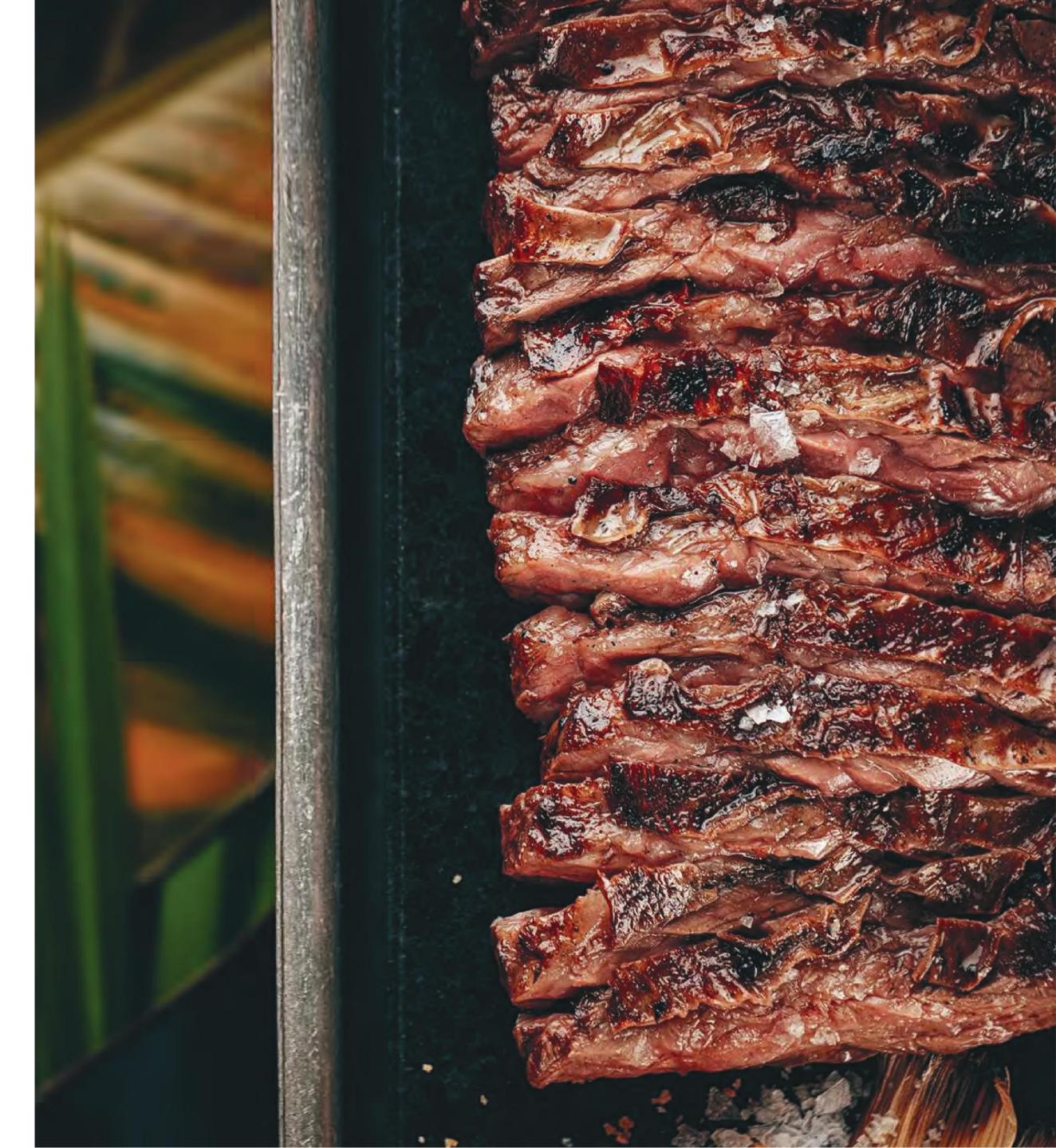
Açai

Açai & blueberry parfait, vanilla chantilly, meringue

Brigadeiros

Selection of traditional Brazilian **chocolate** truffles

chocolate trumes





Leblon €350

Amazónico Bites

Pão de Queijo Cassava cheese bread, black truffle

Cangrejo

Alaskan king **crab**, spicy cassava cake, tomatillo sauce

Pastel de Choclo

Red mullet, Baerii vintage caviar, Peruvian corn bread

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Hamachi Tiradito

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

Aguachile

Mexican style stone bass ceviche, avocado cream, jalapeño

Tuna Laqueado

Seared akami tuna, manao crunch, pineapple, tamarillo ponzu

Main Gourses

Bife Japones

A5 Kagoshima wagyu beef sirloin

Lubina

Line caught sea bass

San Pedro Grilled John Dory fillet,

garlic & chilli pil pil

Costilla Huacatay

Rack of Lamb, smoked chilli lime & oregano

Wok de 25 verduras

Seasonal vegetables, stir fried

Papas al Horno

Josper grilled new potatoes, thyme & rosemary



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Piña Rostizada

Roasted caramel glazed pineapple, corn cake, coconut sorbet

Profiteroles

Choux pastry, tonka chantilly, citrus, banana

Brigadeiros

Selection of traditional Brazilian **chocolate** truffles

Menu is based on a sharing concept for the whole table. Should you have any allergies or dietary requirements, please ask your waiter for assistance.

Gold Garapé

Selection of 4 canapés: 26€

Selection of 6 canapés: 39€

Selection of 8 canapés: 53€

Priced per person (Excluding premium bites)

Cremoso

Smoked burrata, mezcal infused grapes, cucumber, Brazil nuts

Atun Picante

Spicy red tuna tartare, cucumber, green apple, chive

Ensalada Amazónica Mango, avocado, confit tomato,

kalamansi citrus

coriander, ikura

Lomi-Lomi Ora king **salmon**, avocado, **Salmon Tiradito**

Scottish salmon, yuzu & agave dressing, vegetable escabeche

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

Prenium Garapé

Atun Okinamasu • 21

Langosta Maki • 16

Selection of 4 canapés: 30€

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Pão de Queijo

Cassava cheese bread

Merluza Negra Marinated Chilean bass, kalamansi, tamarillo & pepper sauce

Cangrejo Mediterranian stone crab,

Macaron

White **chocolate** & tonka

Piña Rostizada

Roasted caramel glazed pineapple, corn cake, coconut sorbet

> Choux Chocolate & pepper

Priced per piece **Empanadas Wagyu • 11** Wagyu beef, truffle & yuzu sauce Toro tuna tartare, coconut Oscietra Caviar • 21 Lobster tail, aji amarillo mayo, Served with blinis, guacamole, garlic chips, chulpi corn sour cream Hot Garapé Selection of 8 canapés: 61€ Selection of 6 canapés: 45€ Priced person (Excluding premium bites) Ancas de Rana Fried frog legs, spiced mango dressing Pastel de Choclo Peruvian corn bread, guacamole, creole sauce **Bocadillos de Picanha** Picanha slider, chimichuri mayo, pickled onions Anticucho de Pollo Chargrilled chicken thighs, spicy cassava cake, tomatillo sauce panca chilli Sweet Ganapé Selection of 4 canapés: 22€ Selection of 6 canapés: 32€ Gominola Seasonal **fruit** jellies **Brigadeiros** Selection of Brazilian chocolate truffles l'Exotic Coco biscuit, **mango** mousse Place du Casino - MC 98000 Monaco - Principauté de Monaco T. +377 98 06 14 14 - amazonicomontecarlo@sbm.mc

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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.

Tropical Cheesecake

Small 4-6 portions | 102€ Large 8-12 portions | 204€

A wonderfully light coconut dacquoise layered with a zingy lime cream cheese, mango mousse and topped with a tropical fruit compote. It is beautifully finished with desiccated coconut and hand decorated with white chocolate 'leaves'.

Dairy - Eggs - Gluten Free

Chocolate Gake

Small 4-6 portions | 102€ Large 8-12 portions | 204€

Our decadent and unique take of the classic chocolate cake features layers of delicate mousse, rich crémeux, and sponge. Buckwheat crumbles add an exciting crunch, while a luscious dark chocolate glaze envelops the entire creation, topped with handmade chocolate 'roots'.

Dairy - Eggs - Gluten Free Alcohol Free - *Vegetarian

Dulce de Leche Peanut & Banana

Small 4-6 portions | 102€ Large 8-12 portions | 204€

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.

Dairy - Eggs *Alcohol Free - Nuts

