



PRIVATE DINING
& EVENTS

Amazonico

PLACE DU CASINO, 98000 MONACO
WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO

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

Amazónico Monte-Carlo

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, with locations now in London, Dubai and Monte-Carlo.

Situated in the heart of Place du Casino, Amazónico takes guest 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 rooftop terrace of a grand, classical-style building. A long, white-clothed dining table is set up on the terrace, surrounded by wicker chairs with light-colored cushions. The table is set with white plates, silverware, and glassware, including wine glasses and green textured glasses. The terrace is bordered by a decorative metal railing and lush green plants. In the background, the building's facade is highly detailed with statues, arches, and domes. The sky is clear and blue.

Private Dining Terrace

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Terrace can comfortably accommodate groups up to 30 guests seated on one long imperial table. The perfect setting for celebrations, birthday dinners and everything in-between.

Features

- Alfresco dining
- Amazónico printed menus and placecards
- Disabled access

Capacity

Seated: 30 guests

A photograph of an outdoor restaurant terrace. In the foreground, several round tables are set with white tablecloths, white plates, silverware, and green textured glasses. The tables are surrounded by wicker chairs. Large potted plants with long, pointed leaves are placed around the tables. In the background, there is a grand, ornate building with classical architectural details, including statues and decorative moldings. The terrace is covered by large white umbrellas supported by dark green poles. The sky is clear and blue, and a glimpse of the ocean is visible in the distance.

Restaurant Terrace

Amazónico's formal outdoor dining oasis, where luscious foliage, opulent seating and exotic jungle textures set the stage. Perfect for both seated and standing receptions, guests can enjoy the breath-taking views of Place du Casino. As the evening unfolds, guests will be entertained with our Latin-inspired live bands serenading the restaurant with Jazz, Bossa Nova & Cuban rhythms.

Features

- Alfresco dining
- Amazónico printed menus and placecards
- Disabled access

Capacity

- Seated dinners: up to 150 guests
- Standing receptions: up to 300 guests
- (Available for full exclusive hire only)

The image shows a sophisticated lounge or bar area. In the foreground, there are several round tables with light-colored upholstered chairs. The tables are set with white plates, glasses, and lit candles. In the background, a curved bar with a wooden facade is visible, featuring shelves with various bottles and decorative items. The ceiling is a key feature, with large, glowing, circular light fixtures made of small red spheres. The walls are dark, and there are large windows with sheer curtains. The overall atmosphere is warm and elegant.

The Bar & Lounge

Experience the high-energy at our Bar & Lounge, where a vibrant atmosphere meets electrifying sounds of our resident DJs. Bringing Amazonico's signature elec-tropical music to life every night, seamlessly merging electro beats with Latin American inspirations.

Features

- Dedicated bar
- DJ booth
- Disabled access

Capacity

Seated: up to 120 indoor & 50 outdoor guests
Standing: 200 guests

The Club

Discover our Club, tucked away down a leopard-print staircase and adorned with a mesmerising midnight sky-like ceiling. This tropical jungle-inspired space provides the ultimate atmosphere to immerse yourself in Amazónico's vibrant energy, accommodating up to 200 for canapé and cocktails.

Features

- Dedicated bar
- DJ booth
- Amazónico printed canapé menus

Capacity

Standing: 250 guests



Select Your Menu

Executive Chef, Jerome Lorvellec 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.



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

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

Salmon Tiradito
Scottish **salmon**, yuzu & agave dressing,
vegetable escabeche

Camarones Melosos
Shrimp, garlic and ginger sauce,
mayo, caviar, peanut

Main Courses

Ojo de Bife
Argentinian **beef** rib eye

Picanton Caipira
Paprika & soy marinated baby **chicken**

Dorada
Wild **sea bream**

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Ensalada Mixta
Green leaves, cherry tomatoes,
lemon oil dressing

Papas al Horno
Josper grilled rosemary,
new potatoes

Desserts

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

Açaí
Açaí & blueberry parfait,
vanilla chantilly, meringue

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.*





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

Hamachi Tiradito

Thinly sliced yellowtail, passion pulp, shiso leaves dressing

Ternero

Huacatay marinated veal loin, toro tartare, Botija olives

Tuna Laqueado

Seared akami tuna, manao crunch, pineapple, tamarillo ponzu

Main Courses

Entraña

Chimichurri marinated Angus skirt steak

Costilla Huacatay

Rack of lamb, smoked chilli, lime & oregano

Pulpo

Grilled octopus, aubergine puree, vegetable escabeche

Merluza Negra

Marinated Chilean bass, kalamansi, tamarillo & pepper sauce

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Ensalada Mixta

Mixed green leaves, cherry tomatoes, lemon dressing

Papas al Horno

Josper grilled rosemary, new potatoes

Desserts

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

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Iquitos

€265

Amazónico Bites

Pão 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

Aguachile

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

Hamachi Tiradito

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

Tuna Laqueado

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

Main Courses

Solomillo de Wagyu

Chilean **wagyu fillet**

Lubina

Wild **sea bass**

Langosta

Britanny blue **lobster**

Costilla Huacatay

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

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Hinojo

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

Papas al Horno

Josper grilled rosemary, **new potatoes**

Desserts

Piña Rostizada

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

Açai

Açai & blueberry parfait, vanilla chantilly, meringue

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.*





Leblon
€350

Amazónico Bites

Pão de Queijo
Cassava cheese bread, **black truffle**

Atun Okinamasu
Toro tuna tartare, coconut,
Baerii vintage **caviar**

Pastel de Choclo
Peruvian corn bread, **lobster**,
Oscietra **caviar**

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

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

Main Courses

Bife Japonês
A5 Kagoshima
wagyu beef sirloin

Langosta Espinosa
Mediterranean **langouste**, green shiso
butter, shichimi

Lubina
Line caught **sea bass**

Costilla Huacatay
Rack of Lamb, smoked chilli,
lime & oregano

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Esparragos
Seasonal **asparagus**,
spicy huancaína sauce

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

Desserts

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

Crujiente
White **chocolate & banana** mille feuilles,
yuzu & passion fruit sorbet

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 Canapé

Selection of 4 canapés: 26€ Selection of 6 canapés: 39€ Selection of 8 canapés: 53€
Priced per person (Excluding premium bites)

Cre moso

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

Lomi-Lomi

Ora king **salmon**, avocado, coriander, ikura

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

Premium Canapé

Priced per piece

Atun Okinamasu • 21

Toro tuna tartare, coconut

Langosta Maki • 16

Lobster tail, aji amarillo mayo, garlic chips, chulpi corn

Empanadas Wagyu • 11

Wagyu beef, truffle & yuzu sauce

Oscietra Caviar • 21

Served with blinis, guacamole, sour cream

Flot Canapé

Selection of 4 canapés: 30€ Selection of 6 canapés: 45€ Selection of 8 canapés: 61€
Priced person (Excluding premium bites)

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Pão de Queijo

Cassava cheese bread

Merluzza Negra

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

Cangrejo

Mediterranean **stone crab**, spicy cassava cake, tomatilo sauce

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**, panca chilli

Sweet Canapé

Selection of 4 canapés: 22€ Selection of 6 canapés: 32€

Macaron

White **chocolate** & tonka

Piña Rostizada

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

Choux

Chocolate & pepper

Gominola

Seasonal **fruit** jellies

Brigadeiros

Selection of **Brazilian chocolate** truffles

l'Exotic

Coco biscuit, **mango** mousse



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 Cake

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 crèmeux, 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

() can be made free upon request*

Must be ordered with a minimum of 48 hours' notice prior to the event and personalised messages are available upon request.

IF YOU WOULD LIKE MORE
INFORMATION ON HIRING AMAZÓNICO MONTE-CARLO
EXCLUSIVELY, PLEASE REACH OUT TO OUR EVENTS TEAM.

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AMAZONICOEVENTS@SBM.MC

OPENING HOURS:

HIGH SEASON:
(JULY & AUGUST)

MONDAY - SUNDAY: 7PM - 2AM

MID SEASON:
(APRIL, MAY, JUNE & SEPTEMBER)

WEDNESDAY: CLOSED

THURSDAY - TUESDAY: 6PM - 2AM

LOW SEASON:
(OCTOBER TO MARCH)

SUNDAY - MONDAY: 6PM - 1AM

TUESDAY - WEDNESDAY: CLOSED

THURSDAY - SATURDAY: 6PM - 2AM

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