PRIVATE DINING & EVENES



10 BERKELEY SQUARE, MAYFAIR AMAZONICO.CO.UK



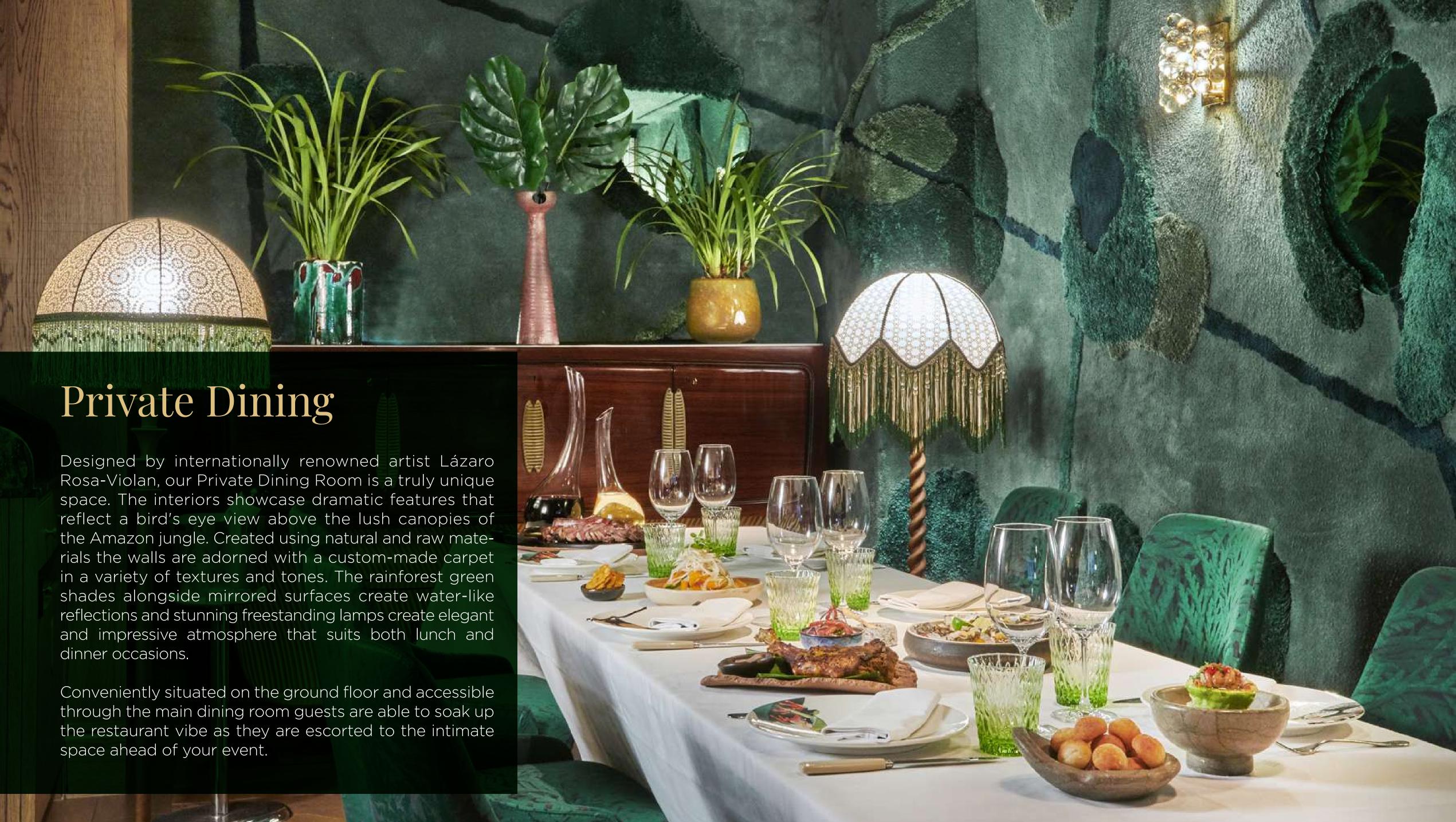
Amazónico London

Originally opened in Spain by husband and wife team and renowned restauranteurs, 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. "Discover an immersive and diverse environment ideal for entertaining"

Alan





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

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Ensalada Mista Mixed green leaves, cherry tomatoes, orange truffle dressing

Papas al Horno Josper grilled rosemary, new potatoes

Desserts

Tarta de Maiz Brazilian style **corn** cake, lemon chantilly, dulce de leche ice cream **Piña Rostizada** Roasted caramel glazed **pineapple**, corn cake, coconut sorbet





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

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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 **Tarta de Maiz** Brazilian style **corn cake**, lemon chantilly, dulce de leche ice cream

Brigadeiros Traditional Brazilian **chocolate** truffles

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

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

Calabacin Seasonal courgettes, cod & garlic brandade

Salmon Cured Scottish **salmon**, pickled cherries, raspberry vinaigrette

Main Courses

Solomillo de Res

Pulpo 28 day dry-aged Hereford Chargrilled octopus, aubergine purée, beef fillet vegetable escabeche

Merluza Spicy marinated Chilean bass, Guisante

British farmed peas, shimeji **mushrooms**, poached egg

Esparragos

edamame & broad-beans, watercress

Chargrilled British asparagus, almond cream, idiazabal cheese Papas al Horno

Josper grilled new potatoes, thyme & rosemary

Dessents

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Piña Rostizada

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

Chocolate al Moctezuma Hot chocolate fondant, avocado ice cream

Brigadeiros Traditional Brazilian chocolate truffles





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

Cerezos Heritages **tomatoes**, cherry ponzu, mascarpone & shiso **Tuna Laqueado** Seared Akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Aguachile Mexican style stone bass ceviche, avocado cream, jalapeño

Main Courses

Solomillo de Wagyu Chilean wagyu fillet

Lubina Espeto Sea bass

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

Brocoli y Zanahoria Chargrilled **broccoli**, baby **carrots**, spicy panela Costilla Huacatay Black mint marinated lamb chops

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

Desserts

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Piña Rostizada Roasted caramel glazed **pineapple**, corn cake, coconut sorbet **Pastel de Queso** Amazónico style **cheese cake**, strawberries, almond crumble

Brigadeiros Traditional Brazilian **chocolate truffles**

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

Cold Ganapé

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** Cured Scottish **salmon**, pickled cherries, raspberry vinaigrette

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 Ganapé

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 Ganapé

Priced per piece excluding pao de queso

Atun Okinamasu • 18 Toro tuna tartare, coconut, Oscietra caviar

Ventresca • 10 Comfit **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 Ganapé

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







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 tipple Bulleit Bourbon, Aromatic Bitters Syrup, Orange Oils

Espresso Martini • 18

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

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.

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, gelatine (*) can be made free from upon request and 72 hours' notice given

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

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

Amazónian Opera

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

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



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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