









committees Selva Descend into Selva, a hidden world where the jungle grows darker and the energy intensifies. Tucked beneath Amazónico and alive from midnight until dawn, this seductive space pulses with deep beats and untamed spirit. A provocative blend of spectacle and sound, Selva invites you to lose yourself in the rhythm as resident and international guest DJs ignite the night, with exclusive tables offering prestige Champagne, luxury bottle service and handcrafted cocktails. Features

Dedicated bar
DJ booth
Premium bottle service

Capacity

Standing: 250 guests





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, mayo, caviar, peanut

Main Gourses

Ojo de Bife

Picanton Caipira

Argentinian **beef** rib eye

Paprika & soy marinated baby chicken

DoradaWild sea bream

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Ensalada Mixta
Green leaves, cherry tomatoes,
lemon oil dressing

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

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

EmpanadasWagyu **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 LaqueadoSeared **akami tuna**, manao crunch, pineapple, tamarillo ponzu

Main Courses

EntrañaChimichurri marinated
Angus **skirt steak**

PulpoGrilled **octopus**, aubergine puree, vegetable escabeche

Ensalada Mixta

Mixed green leaves, cherry tomatoes,
lemon dressing

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

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

Papas al Horno
Josper grilled rosemary,
new potatoes



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Piña RostizadaRoasted caramel glazed **pineapple**,
corn cake, coconut sorbet

pple, Hot chocolate fondant, avocado ice cream

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.

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

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 de Wagyu Chilean wagyu fillet

Langosta

Britanny blue **lobster**

LubinaWild **sea bass**

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**



Piña Rostizada

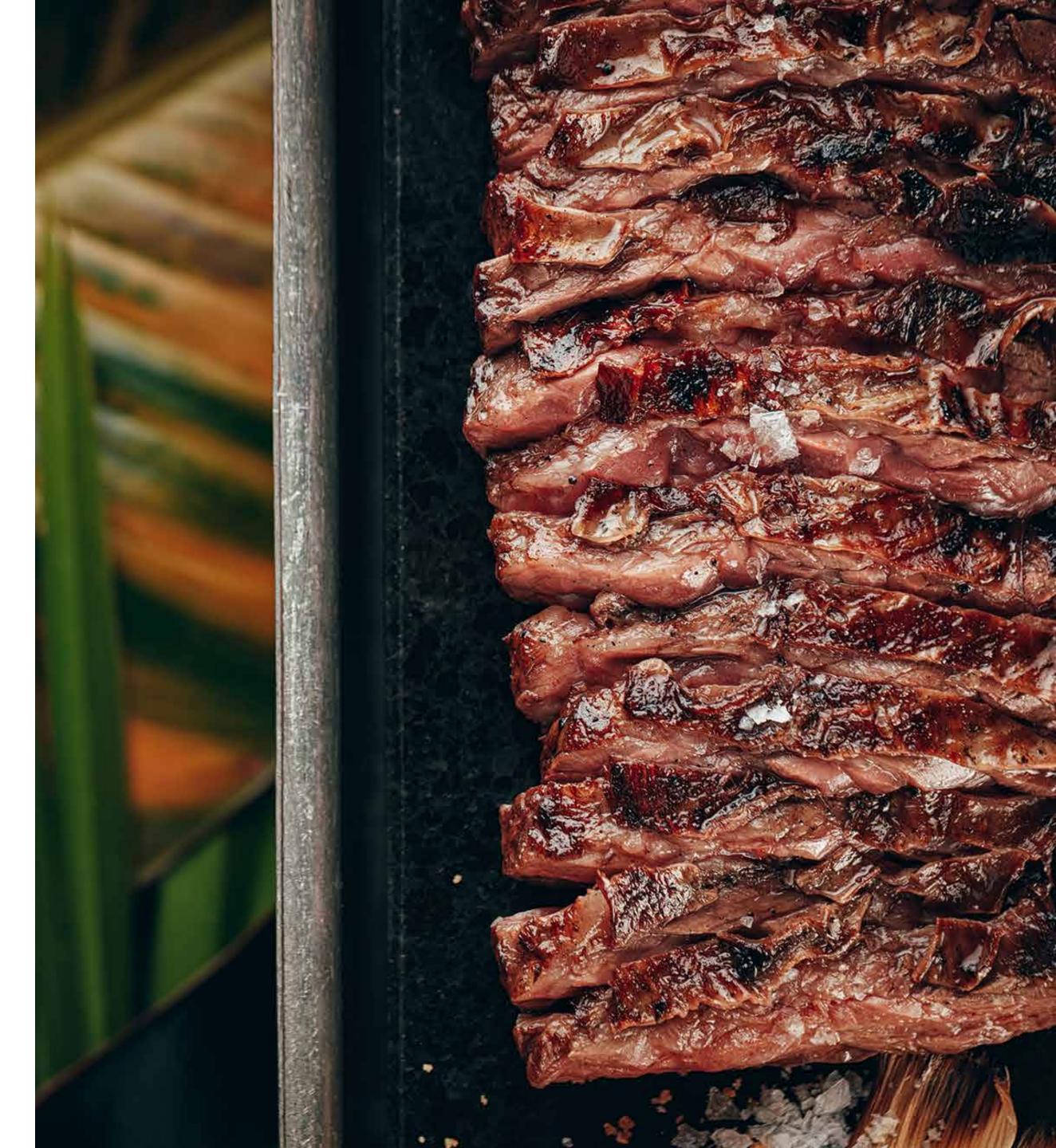
Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

Açai

Açai & blueberry parfait, vanilla chantilly, meringue

Brigadeiros

Selection of traditional Brazilian **chocolate** truffles





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

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 Japonês

A5 Kagoshima wagyu beef sirloin

Lubina

Line caught **sea bass**

Langosta Espinosa

Mediterranean langouste, green shiso butter, shichimi

Costilla Huacatay

Rack of Lamb, smoked chilli, lime & oregano

Esparragos

Seasonal asparagus, spicy huancaina 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.



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 **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

Prenium Garapé

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

Hot Garapé

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
Mediterranian 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 Garapé

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'ExoticCoco 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.

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 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

