















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



Tarta de Maiz

Piña Rostizada

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

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

Brocoli y Zanahoria

Chargrilled **broccoli**, baby **carrots**, spicy panela

Papas al Horno
Josper grilled new potatoes,

thyme & rosemary



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

Empanadas

Brazilian **cassava** cheese bread **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 Gourses

Solomillo de Res

28 day dry-aged Hereford **beef fillet**

Merluza

Spicy marinated Chilean **bass**, edamame & broad-beans, watercress

Pulpo

Chargrilled **octopus**, aubergine purée, vegetable escabeche

Guisante

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

Esparragos

Chargrilled British **asparagus**, almond cream, idiazabal cheese

Papas al Horno

Josper grilled **new potatoes**, thyme & rosemary

Desserts

Piña RostizadaRoasted 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

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

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Cerezos

Heritage **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 Gourses

Solomillo de Wagyu Chilean wagyu fillet

Langosta

Shio koji marinated **lobster** tail, sautéed corn, coconut bisque

Lubina Espeto Sea bass

Costilla Huacatay

Black mint marinated lamb chops

Brocoli y Zanahoria Chargrilled broccoli, baby carrots, spicy panela

Papas al Horno
Josper grilled new potatoes,
thyme & rosemary



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

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.

Selection of 8 canapés: 55₺ Selection of 10 canapés: 65₺ Selection of 12 canapés: 85₺

Priced per person (Excluding premium bites)



Choose 4 dishes from below section: £5 (Excluding premium items)

Guacamole con Erizo

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

Atun Picante Maki

Spicy red **tuna** tartare, cucumber, green apple, chive

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Tuna Laqueado

Seared Akami tuna, manao crunch, pineapple, tamarillo ponzu

Salmon

Cured Scottish salmon, pickled cherries, raspberry vinaigrette

Atun Okinamasu con Caviar • 11

Toro tuna tartare, coconut, Baerii vintage caviar

Amazónico Maki

Mango, avocado, coconut, cacao nibs

Calabacin

Seasonal **courgettes**,

cod & garlic brandade

Aguachile

Mexican style stone bass ceviche, avocado cream, jalapeño

Langostino Pibil

Prawn tempura, teriyaki sauce, achiote miso

Hamachi Maki

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Ventresca • 12

Confit bluefin tuna belly, gazpacho gelée, Peruvian corn cake

Oscietra Caviar • 11

Serve with blinis & sour cream

Hot Ganapes

Choose 4 dishes from the below selection: £6,5

Tequeños

Marinated chicken rolls, tybo cheese coriander sauce

Empanadas

Wagyu beef, huitlacoche cream

Anticucho de Pollo

Chargrilled chicken thighs, panca chilli

Poblano Patacones

Crispy **plantain**, goats cheese, kimchi paste

Patacones Mechados Pulled pork, crispy plantain,

achiote seeds

Cangrejo • 9

Dover crab, spicy cassava cake, tomatillo sauce

Entraña

Chimichurri marinated skirt steak

Merluza

Spicy marinated Chilean bass, edamame & broadbeans, watercress

Ancas de Rana

Fried frog legs, spiced mango dressing

Picanha Roll

Brioche bun, picanha **steak**, pickled red onions

Choose two dishes from the below selection: £3.50

Piña Rostizada

Roasted caramel glazed pineapple, corn cake

Alfajores

Shortbread biscuit, dulce de leche, coconut **Espeto de Frutas** Seasonal **fruits**,

black mint glaze

Brigadeiros Selection of traditional 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



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.

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)

