

Flojas y Verduras Frescas

Salad & Vegetables

Calabacín • 23

Seasonal **courgettes**,
cod & garlic brandade

Cerezos • 21

Heritage **tomatoes**, cherry ponzu,
mascarpone & shiso

Ensalada Amazónica • 21

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

Tambo Achiote • 20

Marinated **chicken breast**, lettuce,
chickpeas, anchovy dressing

Crudo y Marinados

Raw & Marinated

Tuna Laqueado • 30

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

Hamachi Tiradito • 32

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

Atun Okinamasu con Caviar • 42

Toro tuna tartare, coconut,
Baerii Vintage **caviar**

Salmon • 25

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

Aguachile • 28

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

Langosta • 39

Scottish **lobster**, golden kiwi
leche de tigre, tomato

Perlas del Mar

Caviars

Sturia Baerii Vintage (50gr) • 155

Sturia Oscietra (50gr) • 190

Sturia Beluga (50gr) • 445

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri

3 Variations (6 Pieces) • 38
6 Variations (12 Pieces) • 68

Amazónico Maki • 16

Mango, **avocado**, coconut,
cacao nibs

Sashimi

3 Variations (9 Pieces) • 38
5 Variations (15 Pieces) • 68

Lomi-Lomi • 18

Ora King **salmon**, avocado,
coriander, salmon roe

Our full sushi menu is available on request

Petiscos Amazónicos

Amazónico Bites

Tequeños • 19

Chicken rolls, tybo cheese,
coriander sauce

Guacamole con Erizo • 28

Guacamole, sea urchin,
green plantain crisp

Calamar • 25

Crispy Scottish **baby squid**, sancho pepper,
spicy strawberry sauce

Cangrejo • 25

Dover crab, spicy cassava cake,
tomatillo sauce

Patacones Mechados • 19

Pulled **pork**, crispy plantain,
achiote seeds

Ventresca • 35

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

Empanadas • 24

Wagyu beef, huitlacoche cream

Salteados

Woks

Arroz Chaufa • 29

Red, black and white whole grain **rice**,
wild shot mallard **duck**, fried egg

Guisantes • 24

Scottish **squid**, snow peas, egg yolk,
shimeji mushroom

Camarones • 34

Flamed tiger **prawns**,
chargrilled tomato sauce, corn tortilla

Del Río a la Mar

Fish & Seafood

Langosta • 65

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

Merluza • 49

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

Rape • 55

Chargrilled **monkfish**, clams, spicy pil pil

Al Espeto

Lubina • 50 (700gr)
Sea bass

Langostino • 40 (Per Piece)
Imperial **tiger prawn**

A La Parrilla

Lenguado • 70 (700gr)
Wild **Dover sole**

Pulpo • 42
Spanish **octopus**

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 42 (250gr)
Argentinian **beef rib eye**

Entraña • 53 (250gr)
Chimichurri-marinated **skirt steak**

Solomillo de Res • 56 (250gr)
28 day dry-aged Hereford **beef fillet**

Solomo de Wagyu • 190 (500gr)
Australian **Wagyu beef sirloin**

Wagyu Ojo de Bife • 95 (300gr)
Westholme **Wagyu rib eye**

Picanton Caipira • 36 (250gr)
Coriander-marinated **baby chicken**

Solomillo de Wagyu • 175 (400gr)
Chilean **Wagyu fillet**

Costilla Huacatay • 45 (300gr)
Black mint-marinated **lamb chops**

Chuleton • 168 (1kg)
35 day dry-aged Black Angus
bone-in **rib eye**

T-Bone • 195 (1.5kg - For Two)
45 day dry-aged
west country beef

Acompañamientos

Sides

Brócoli y Zanahoria • 13
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Espárragos • 17
Chargrilled British **asparagus**,
almond cream, Idiazabal cheese

Papas al Horno • 13
Josper-grilled **new potatoes**,
thyme & rosemary

Ensalada Mixta • 12
Mixed **green leaves**, cherry tomatoes,
orange truffle dressing

Queso Fundido • 16
Argentinian-style baked **cheese**,
sun dried tomato, anchovies

Yuca • 16
Deep-fried **cassava chips**,
avocado