

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

*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.*





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

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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

Calabacin
Seasonal courgettes,
cod & garlic brandade
- Hamachi Tiradito**
Thinly sliced **yellowtail**, passion pulp,
shiso leaves dressing

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

Main Courses

- Solomillo de Res**
28 day dry-aged Hereford
beef fillet

Pulpo
Chargrilled **octopus**, aubergine purée,
vegetable escabeche
- Merluza**
Spicy marinated Chilean **bass**,
edamame & broad-beans, watercress

Guisante
British snow peas, shimeji **mushrooms**,
poached egg
- Esparragos**
Chargrilled British **asparagus**,
almond cream, idiazabal cheese

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

Desserts

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

Chocolate al Moctezuma
Hot **chocolate** fondant,
avocado ice cream
- Brigadeiros**
Traditional Brazilian **chocolate truffles**

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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

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

Aguachile
Mexican style stone bass ceviche, avocado cream, jalapeño

Main Courses

- 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

Desserts

- 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

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