

Flojas y Verduras Frescas

Salad & Vegetables

Tambo Achiote • 21

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

Ensalada Amazónica • 20

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

Centollo • 59

Alaskan **king crab**, lollo rossa, nikkei dressing

Crudo y Marinados

Raw & Marinated

Hamachi Tiradito • 29

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

Langosta • 36

Maine **lobster**, Parmesan, leche de tigre, raspberries

Tuna Laqueado • 28

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

Aguachile • 23

Branzino ceviche, avocado cream, jalapeño

Atún Okinamasu con Caviar • 42

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

Tiradito de Salmón • 25

Scottish **salmon**, yuzu & miso cream, mango salad

Japazónico

Sushis & Makis

Nigiri

3 Variations (6 Pieces) • 45
6 Variations (12 Pieces) • 65

Sashimi

3 Variations (9 Pieces) • 60
5 Variations (15 Pieces) • 85

Amazónico Maki • 18

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

Lomi-Lomi • 23

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

Our full sushi menu is available on request

Petiscos Amazónicos

Amazónico Bites

Pão de Queijo • 12

Cassava **cheese** bread

Ancas de Rana • 18

Fried **frog legs**, spiced mango dressing

Guacamole con Erizo • 26

Guacamole, sea urchin, green plantain

Cangrejo • 23

Florida blue **crab**, spicy cassava cake, tomatillo sauce

Rollito Samosa • 19

Chicken rolls, Tybo cheese, coriander sauce

Camarones Melosos • 28

Florida pink **shrimps**, garlic & ginger, Oscietra **caviar**, peanuts

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Please note that 20% service charge will be added to your bill.*

Salteados

Woks

Arroz Chaufa • 34

Red, black and white whole grain **rice**,
grilled **duck**, fried egg

Arroz con Mariscos • 44

Tiger **prawns**, **corvina**, little neck **clams**,
rice, Creole sauce

Guacho de Langosta • 65

Roasted maine **lobster**,
semolina orzo pasta, coconut bisque

Del Río a la Mar

Fish & Seafood

Merluza Negra • 56

Marinated Chilean **bass**,
snow peas salad, orange dressing

Al Espeto

Dorada • 50 (1.2lb)

Wild **sea bream**

Lubina • 75 (1.8lb)

Mediterranean **branzino**

A La Parrilla

Rubio • 88 (1.2lb)

Line-caught yellowtail **snapper**

Lenguado • 85 (1.5lb)

Dover sole

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 62 (12oz)

Argentinian red Angus **beef rib eye**

Entraña • 56 (10oz)

Chimichurri marinated **Prime skirt steak**

Solomillo de Res • 68 (8oz)

Black Angus **Prime beef fillet**

Picantón Caipira • 38 (18oz)

Brasa marinated baby **chicken**

Picanha Rodizio • 58 (8oz)

Brazilian style grilled **rump steak**

Costilla de Res • 380 (32oz)

Wagyu **Star-K Tomahawk**

Costilla Huacatay • 98 (15oz)

Colorado **rack of lamb**, smoked chilli,
lime & oregano

Txuleta • 180 (18oz)

45-days dry-aged, bone in **Prime strip steak**

T-Bone • 350 (52oz)

30-days dry-aged, **Prime T-Bone**

Acompañamientos

Sides

Brócoli y Zanahoria • 18

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

Queso Fundido • 19

Baked Fontina **cheese**,
sun dried tomato, anchovies

Wok de Verduras • 18

Stir-fried seasonal **vegetables**

Papas • 15

Crushed baby **potatoes**, rosemary, garlic

Boniato • 19

Roasted **sweet potato**, Parmesan, panko