

*Amazonico*

# FESTIVE EVENTS & PRIVATE DINING

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10 BERKELEY SQUARE, MAYFAIR  
AMAZONICO.CO.UK



The image shows the interior of the Amazonico London restaurant. The space is dimly lit with warm, golden light from numerous small, glowing spherical pendant lights hanging from the ceiling. The ceiling itself is covered in a dense, textured material that reflects the light, creating a shimmering effect. In the foreground, several round tables are set with white tablecloths, white plates, and glasses. Small potted plants with purple flowers are placed on the tables. The background features a large, colorful mural with abstract, organic shapes in shades of blue, green, and gold. To the right, there are tall, dark shelving units holding more of the spherical pendant lights. The overall atmosphere is sophisticated and tropical.

*“Discover an immersive  
and diverse environment  
ideal for entertaining”*

# Amazónico London

Originally opened in Spain by husband-and-wife team and renowned restaurateurs, Sandro Silva and Marta Seco, Amazónico quickly became one of Madrid's most popular and well-loved restaurants. In 2019 the couple decided to open their first international site, Amazónico London situated in the heart of Mayfair on Berkeley Square.

This holiday season, Amazónico London will provide the tropical heat needed to stay warm all winter long. Through taste, touch and sight guests will embark on a unique sensory journey along the flow of the Amazon River, exploring the cultural and gastronomic heritage of the region. Discover true Latin American hospitality amidst lush festive decorations and a vibrant atmosphere, perfect for memorable holiday entertaining. Celebrate Christmas with an exotic twist, making your festive gatherings truly unforgettable.





## Private Dining

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Room is a truly unique space. The interiors showcase dramatic features that reflect a bird's eye view above the lush canopies of the Amazon jungle. Created using natural and raw materials the walls are adorned with a custom-made carpet in a variety of textures and tones. The rainforest green shades alongside mirrored surfaces create water-like reflections and stunning freestanding lamps create elegant and impressive atmosphere that suits both lunch and dinner occasions.

Conveniently situated on the ground floor and accessible through the main dining room guests are able to soak up the restaurant vibe as they are escorted to the intimate space ahead of your event.



# For Larger Events

Be it lunch or dinner, The Private Room can comfortably accommodate groups of 22 guests seated on one long centralised table. Experience the same exceptional service and hospitality as the main restaurant in a more exclusive setting that is guaranteed to impress.

## Features

Amazónico printed menus and placecards  
Docking station to play your own music  
Disabled access

## Capacity

Seated: up to 22 guests





# For Smaller Occasions

For more intimate events our Private Room transforms into a smaller space by way of a beautiful mirrored retracting wall. This can be closed to create two separate dining areas seating between 6 and 12 guests.

## Features

Amazónico printed menus and placecards  
Docking station to play your own music  
Disabled access

## Capacity

Seated: from 6 - 12 guests





# OCTO

## *Exclusive Private Dining*

Step through the kitchen and down the golden staircase to discover our unique and exclusive space hidden beneath the restaurant. Taking inspiration from life under the Amazon River, OCTO is gleaming with rich metallic and teal tones and textures. This discreet and luxurious space can accommodate 52 guests for seated lunches and dinners, featuring a dedicated bar and DJ booth.

## Features

- Dedicated bar
- DJ booth
- Amazónico printed menus and placecards

## Capacity

Seated: up to 52 guests





# OCTO

## *Standing Receptions*

OCTO offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 80 guests, complete with its own dedicated bar and DJ booth, guests can embark on a multi-sensory journey nestled beneath the restaurant. We also have the possibility of a late license upon enquiry and availability.

## Features

Dedicated bar  
DJ booth  
Amazónico printed menus and placecards

## Capacity

Standing: up to 80 guests







# Select Your Menu

Executive Chef, Vitelio Reyes has created a series of menus that feature dishes inspired by Latin America and the communities that inhabit the Amazon region. Each has been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours of the Amazon jungle. Pair these with an inventive selection of cocktails from the bar or wines from our extensive list for an unforgettable experience.





Iguazu

- LUNCH ONLY -

£75

Amazónico Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Guacamole

**Avocado**, chilli, green plantain

Starters

Ensalada Amazónica

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

Betabel

Heritage **beetroot** tartare, capers, miso, yoghurt

Salmón

Scottish **salmon**, pear kimchi, green shiso

Main Courses

Ojo de Bife

Argentinian beef **rib eye**

Lubina

**Sea bass**

Arroz Chaufa

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

...

Papas al Horno

Josper grilled rosemary, **new potatoes**

Ensalada Mista

Mixed **green leaves**, cherry tomatoes, orange truffle dressing

Desserts

Piña Rostizada

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

Brigadeiros

Selection of 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.



Macapá  
£130

*Amazónico Bites*

- |  |   |
|--|---|
| <b>Pão de Queijo</b><br>Brazilian <b>cassava</b> cheese bread            | <b>Empanadas</b><br><b>Wagyu beef</b> , huitlacoche cream |
| <b>Cangrejo</b><br>Dover <b>crab</b> , spicy cassava,<br>tomatillo sauce |   |

*Starters*

- |   |   |
|---|---|
| <b>Ensalada Amazónica</b><br><b>Mango</b> , <b>avocado</b> , confit tomato,<br>kalamansi citrus | <b>Seta de Cardo</b><br>Smoked King Oyster <b>mushrooms</b> ,<br>black garlic, mandarin jus |
| <b>Salmón</b><br>Scottish <b>salmon</b> , pear kimchi,<br>green shiso                           | <b>Aguachile</b><br>Mexican-style <b>stone bass</b> ceviche,<br>avocado cream, jalapeño     |

*Main Courses*

- |   |  |
|---|--|
| <b>Solomillo de Res</b><br>28-day dry-aged<br>Hereford <b>beef</b> fillet                         | <b>Merluza</b><br>Spicy-marinated Chilean <b>bass</b> ,<br>smoke mangetout, watercress |
| <b>Arroz Chaufa</b><br>Red, black and white whole grain <b>rice</b> , fried egg<br>...            |  |
| <b>Brócoli y Zanahoria</b><br>Chargrilled <b>broccoli</b> , baby <b>carrots</b> ,<br>spicy panela | <b>Papas al Horno</b><br>Josper-grilled <b>new potatoes</b> ,<br>thyme & rosemary      |

*Desserts*

- |   |   |
|---|---|
| <b>Piña Rostizada</b><br>Roasted caramel-glazed <b>pineapple</b> ,<br>corn cake, coconut sorbet | <b>Pastel de Queso</b><br>Amazónico-style <b>cheesecake</b> ,<br>jabuticaba pears, almond crumble |
| <b>Brigadeiros</b><br>Selection of traditional Brazilian <b>chocolate truffles</b>              |   |

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Santarem  
£160

*Amazónico Bites*

- Pão de Queijo**  
Brazilian **cassava** cheese bread

**Ventresca**  
Confit **bluefin tuna** belly, gazpacho sauce,  
Peruvian corn cake
- Empanadas**  
**Wagyu beef**, huitlacoche cream

*Starters*

- Ensalada Amazónica**  
**Mango, avocado**, confit tomato,  
kalamansi citrus

**Salmón**  
Scottish **salmon**, pear kimchi,  
green shiso
- Seta de Cardo**  
Smoked King Oyster **mushrooms**,  
black garlic, mandarin jus

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

*Main Courses*

- Wagyu Ojo de Bife**  
Westholme **Wagyu rib eye**

**Langostino**  
Imperial tiger **prawn**

**Brócoli y Zanahoria**  
Chargrilled **broccoli**, baby **carrots**,  
spicy panela
- Lubina**  
**Sea bass**

**Hongo Saltado**  
Seasonal **wild mushrooms**,  
broccoli rabbe, almonds, egg yolk

...

**Papas al Horno**  
Josper-grilled rosemary,  
**new potatoes**

*Desserts*

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

**Chocolate al Moctezuma**  
Hot **chocolate** fondant,  
avocado ice cream
- Brigadeiros**  
Selection of traditional Brazilian **chocolate truffles**

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Iquitos  
£195

Amazónico Bites

- Truffle Pão de Queijo**  
Brazilian **cassava** cheese bread,  
seasonal **black truffle**

**Empanadas**  
**Wagyu beef**, huitlacoche cream
- Atun Okinamasu**  
**Toro tuna** tartare,  
Baerii Vintage **caviar**, coconut

Starters

- Ensalada Amazónica**  
**Mango**, **avocado**, confit tomato,  
kalamansi citrus

**Langosta**  
Scottish **lobster**, roasted tamarillo,  
crème fraîche
- Betabel**  
Heritage **beetroot** tartare,  
capers, miso, yoghurt

**Tataki de Lomo**  
**Wagyu sirloin**, nikkei cashew sauce,  
dry-aged confit garlic

Main Courses

- Solomillo de Wagyu**  
Chilean **Wagyu fillet**

**Pixin**  
**Monkfish** tail, thai pil-pil,  
salsify

...

**Brócoli y Zanahoria**  
Chargrilled **broccoli**, baby **carrots**,  
spicy panela
- Costilla Huacatay**  
Black mint-marinated **lamb chops**

**Langosta**  
Scottish **lobster** tail, tapioca,  
pumpkin bisque

**Apio Nabo**  
Sautéed **celeriac**, black truffle  
butter, cocoa nibs

Desserts

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

**Brigadeiros**  
Selection of traditional Brazilian **chocolate truffles**
- Chocolate al Moctezuma**  
Hot **chocolate** fondant,  
avocado ice cream

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Selection of 8 bites: £60 | Selection of 10 bites: £75 | Selection of 12 bites: £90

*Priced per person (Excluding premium bites)*

*Gold Bites*

- Guacamole con Erizo**  
Guacamole, sea urchin, green plantain crisp

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

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

**Salmón**  
Scottish **salmon**, pear kimchi, green shiso
- 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

**Amazónico Maki**  
Mango, avocado, coconut, cacao nibs
- Betabel**  
Heritage **beetroot** tartare, capers, miso, yogurt

*Hot Bites*

- Tequeños**  
Chicken rolls, tybo cheese, coriander sauce

**Pão de Queijo**  
Brazilian **cassava** cheese bread

**Merluza**  
Spicy-marinated Chilean **bass**, smoked mangetout, watercresse

**Patacones Mechados**  
Pulled **pork**, crispy plantain, achiote seeds
- Ancas de Rana**  
Fried **frog legs**, spiced mango dressing

**Patacones Poblano**  
Crispy **plantain**, goat cheese, kimchi

**Bocadillos de Picanha**  
**Picanha** sliders, chimichuri mayo, pickled onions

**Anticucho de Pollo**  
Chargrilled **chicken** thighs, panca chilli

*Premium Bites*

- Atun Okinamasu • 18**  
Toro **tuna** tartare, coconut

**Ventresca • 14**  
Confit bluefin **tuna** belly, gazpacho sauce, Peruvian corn cake

**Langosta Maki • 6**  
Scottish **lobster**, avocado & mango miso, black garlic
- Wagyu Empanadas • 9**  
Wagyu **beef**, huitlacoche cream

**Oscietra Caviar • 20**  
Served with blinis, guacamole, sour cream

**Truffle Pão de Queijo • 12**  
**Cassava** cheese bread, Perigord truffle

*Sweet Bites*

- Alfajores**  
Shortbread biscuit, **dulce de leche**, coconut

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

**Barquillo**  
Miso **caramel**, chocolate glaze, banana compote
- Espeto de Frutas**  
Seasonal **fruit** espeto, fresh mint

**Brigadeiros**  
Selection of Brazilian **chocolate truffles**

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# 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 • 18**

Pineapple Infused Canaima Gin, Carpano Classico Vermouth, Campari, Sesame

### **Rainforest Old Fashioned • 23**

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 • 17**

Hendrick’s Gin, Tropical Fruit Wine, White Port, Aloe Vera

## *The Classics*

### **Tommy’s Margarita • 23**

The Mexican-party starter  
Casamigos Blanco Tequila, Lime, Agave

### **Whiskey Sour • 18**

A short and powerful tippie  
Bulleit Bourbon, Fresh Lemon Juice, Sugar, Angostura Bitter, Foamer

### **Espresso Martini • 20**

The crowd-pleasing post dinner drink  
Ketel One Vodka, Coffee Liquor, Espresso

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# 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.

## *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

## *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

# Gift Boxes

## *Brigadeiros*

£11 per box

Our traditional Brazilian chocolate truffles, ready to take home.  
The perfect end to your lunch or dinner. (4 pieces)



# TROPICALIA

## New Year's Eve

Ring in the New Year at Amazónico with a one-night-only Carnival-inspired celebration. Dive into a world of dazzling lights and mesmerizing performances. With the legendary duo Grossomoddo headlining, followed by an electrifying lineup of musical acts, this promises to be a night you won't forget.

### Early Evening Experience

£140 PER PERSON

Join us from 5:00pm until 7:30pm for a bespoke dinner. Prepare for the festivities ahead with a 2-hour dining experience.

### Exclusive Carnival Experiences

£595 PER PERSON - R DE RUINART & OPEN BAR

£725 PER PERSON - DOM PERIGNON (BAND VIEW) & OPEN BAR

The ultimate way to celebrate New Year's Eve at Amazónico. Join us from 8pm onwards and celebrate in style all night long.

### Private Dining

£725 PER PERSON - DOM PERIGNON & OPEN BAR

For guests seeking a more intimate experience whilst enjoying spirited sounds from our live bands.

### Party Without Dining

£225 PER PERSON

Enjoy an open bar from 11 pm offering a bespoke selection of your favourite spirits and exotic drinks.



# GROSSOMODDO







Amazonico

IF YOU WOULD LIKE MORE INFORMATION  
ON HIRING AMAZÓNICO LONDON EXCLUSIVELY,  
PLEASE CONTACT US TO DISCUSS YOUR REQUIREMENTS.

**FOR FURTHER DETAILS PLEASE  
REACH OUT TO OUR EVENTS TEAM.**

OPENING HOURS  
MONDAY - SATURDAY 12:00 PM - 1:00 AM  
SUNDAY 12:00 PM - MIDNIGHT

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