

Amazonico

FESTIVE EVENTS & PRIVATE DINING

Amazonico

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 and middle ground, several round tables are set with white tablecloths, white plates, and glasses. Some tables have small potted plants with purple flowers. The background features a large, colorful, abstract mural or wall sculpture with swirling patterns in shades of blue, green, and gold. To the left, there are large, dark green tropical plants. The overall atmosphere is sophisticated and exotic, with a focus on sensory experience through light, color, and texture.

*“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

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

Starters

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

Main Courses

- | | |
|---|--|
| Solomillo de Res
28-day dry-aged
Hereford beef fillet | Merluza
Spicy-marinated Chilean bass ,
smoke mangetout, watercress |
| Arroz Chaufa
Red, black and white whole grain rice , fried egg
... | |
| Brócoli 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 cheesecake ,
jabuticaba pears, almond crumble |
| Brigadeiros
Selection of traditional Brazilian chocolate truffles | |

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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 • 25

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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