

Ensaladas, crudos y marinados · Salads, Raw and Marinated

Ostra Ponzu, Tomate Picante o Kalamansi
Ponzu, Spicy Tomato or Kalamansi Sauce

Gazpacho de Tomatillo Verde
Green tomatillo emulsion with smoked sardine and a delicate hint of spice

Ensalada de Trigueros, Higos y Vinagreta de Piña
Wild asparagus, figs, mixed greens and pineapple vinaigrette

Picantón al Tandoori
Tender greens crowned with trio of Tandoori chicken—yogurt, tikka masala, and curry style

Amazónica
Tomato confit with mango, avocado, and a delicate touch of calamansi

King Crab
King crab with mixed greens, sugar snap peas, and orange-honey-sesame vinaigrette

Yarikahua
Scarlet Prawn Ceviche with Yuzu

Usuzukuri de Hamachi
Hamachi Usuzukuri

Para compartir · To Share

Pão De Queijo
Parmesan-filled Brazilian cheese bread

Naan al Tandoori
Warm tandoori naan served with smoky babaganoush

Choricitos Criollos
Rotisserie-roasted Argentinian-style sausages with stir-fried vegetables

Ancas de Rana
Frog legs marinated in soy, ginger & garlic, fried and served with mango sauce

Bolinhos de Bacalao
Fluffy cod fritters with a touch of heat and tamarind dipping sauce

Kofta de Cordero
Spiced lamb kofta with radish, cucumber, tamarind and yogurt sauce

Cochinita Pibil
Yucatán-style slow-cooked pork on crispy yuca with pickled onions & guacamole

Rollitos Al Tandoori
Duck confit and vegetable rolls with a spicy sweet and sour glaze

Guacamole de Erizo
Fresh guacamole topped with sea urchin and pico de gallo

Pulpo Al Ají Panca
Grilled octopus marinated in anticucho sauce with green herb mayo

Moriawase Sushi Amazónico

Okinamasu de Toro
Toro Okinamasu Tartare with Caviar

Poke de Atún Rojo
Bluefin Tuna Poke

Uramaki Amazónico
Amazonico Style Uramaki

Uramaki Especial
Salmon Uramaki

Uramaki de Langostino
Prawn tempura Uramaki

Uramaki de Atún Picante
Spicy "Almadraba" Tuna Uramaki

Nigiri Moriawase
Selection of 3 cuts-

Sashimi Moriawase
Selection of 3 cuts

Nigiri Anguila
Eel Nigiri

Nigiri de Wagyu
Wagyu Nigiri



Wok Salteado · Stir-Fried Wok

Wok de Verduras
Stir-fry of 25 seasonal vegetables

Chaufa Integral de Pato al Tucupí
Three-grain rice with wild blue-winged duck, Chilean pebre and chlorophyll emulsion

Calamar al Ajillo
Squid ribbons sautéed in garlic oil and Thai chili, finished with watercress sprouts

Curry de Langostinos
Tiger prawns in curry sauce with almond crumble and raisin-studded basmati rice

Chipirones
Wok-fried baby squid with fresh vegetables and mini-corn vinaigrette

Arroz de Marisco con Pescado
Seafood rice with Chilean Pebre and finished in a jospier oven

Pescados y Mariscos a la Brasa · Fish and Seafood on the Grill

Carabinero de Huelva al Jospier (100g/Ud.)
Huelva scarlet prawn oven-roasted over charcoal

Calamar al Espeto
Grilled potera squid skewer with pineapple vinaigrette and kimchi mayo

Lubina al Espeto
Flame-grilled estuary sea bass accompanied by seasonal vegetables

Merluza Negra al Teppanyaki
Black hake with roasted eggplant and crispy green plantain

Lenguado Salvaje
Grilled wild Atlantic sole with tenderstem broccoli and wild asparagus

Rapito Braseado
Small national monkfish charcoal-grilled and served in its own juices with citrus accents

Rodaballo Salvaje (3 pax. min.)
Grilled whole wild turbot with pilpil sauce (1.6 kg)

Carnes a la Brasa · Grill Meat

Picantón Caipira
Grilled Poussin marinated in tikka masala and Dijon mustard, grilled to perfection

Ojo de Bife Argentino
Boneless Argentinian ribeye with generous marbling and rich flavor

Picaña de Angus
Argentinian Angus picanha roasted rodizio-style for tender, juicy slices

Solomillo de Vaca Nacional
Charcoal grilled national beef tenderloin

Entraña de Black Angus
American skirt steak marinated in chimichurri and flame-grilled

Paletilla de Cordero Lechal
Slow-cooked suckling lamb shoulder served with huacatay chimichurri and yellow chili

Wagyu Japonés
A5 Kagoshima Wagyu

Rack de Vaca Vieja (2 pax. min.)
National "old cow" T-Bone Steak. Aged 40 days

T-Bone de Black Angus (2 pax. min.)
Black Angus T-bone steak

Tenderloin de Wagyu (2 pax.)
Wagyu Tenderloin

Guarniciones · Sides

Boniato Sweet Potato - Bimis - Maíz Corn - Arroz Basmati Basmati Rice - Piña Asada
Roasted Pineapple - Patatas fritas French Fries - Patatas Asadas Baked Potatoes -
Ensalada Verde Amazonico's Style Salad

The prior freezing of the fish that is going to be consumed raw or semi-raw is carried out, complying with ROYAL DECREE 1420/2006, of December 1, on the prevention of Anisakis parasitosis. Allergen information available to the consumer as established in EU Regulation 1169/2011. Prices include 10% VAT. Appetizer and bread from our bakery 4€. This price will be increased by 10% on the terrace.