

Flojas y Verduras Frescas *Salad & Vegetables*

Tambo Achiote • 21

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

Ensalada Amazónica • 24

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

Centollo • 38

Snow **crab**,
lollo rossa, nikkei dressing

Crudo y Marinados *Raw & Marinated*

Hamachi Tiradito • 24

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 • 22

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

Snow **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

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

Maine **lobster**, semolina orzo pasta,
coconut bisque

Del Río a la Mar

Fish & Seafood

Merluza Negra • 56

Marinated Chilean **bass**, corn cream,
snow peas salad

Al Espeto

Dorada • 50 (1.5lb)

Wild Spanish **sea bream**

Lubina • 75 (1.8lb)

Mediterranean **branzino**

A La Parrilla

Rubio • 88 (1.2lb)

Line caught yellowtail **snapper**

Lenguado • 85 (1.2lb)

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**

Costilla de Cordero • 78 (12oz)

Colorado **rack of lamb**

Picantón Caipira • 38

Brasa marinated baby **chicken**

Picanha Rodizio • 48 (10oz)

Brazilian style grilled **rump steak**

Costilla de Res • 380 (32oz)

Wagyu **Star-K Tomahawk**

Solomillo de Wagyu • 160 (14oz)

Okeechobee **Wagyu beef fillet**

Wagyu Ojo de Bife • 165 (16oz)

Okeechobee **Wagyu rib eye**

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