

# Flojas y Verduras Frescas

## Salads & Vegetables

### Tambo Achiote • 85 (D)

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

### Ensalada de Cangrejo • 155 (S)

King **crab**, carrot, radish, rice vermicelli, sweet chili garlic dressing

### Ensalada Amazónica • 80 (V)

**Avocado**, **mango**, confit tomato, kalamansi citrus

### Ensalada de la Sierra • 75 (V)

Grilled **palm heart**, squash, avocado, roasted capsicum, artichoke, quinoa, rocoto dressing

## Crudo y Marinados

### Raw & Marinated

### Hamachi Tiradito • 90

Thinly sliced **yellowtail**, passion fruit, shiso dressing

### Atun Okinamasu con Caviar • 195

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

### Lomo Tataki • 95

**Prime beef tenderloin**, jalapeño, yellow chili, grated truffle

### Causa de Langosta • 130 (S)(G)(D)

**Lobster**, crispy yellow potatoes, chipotle mayo, horseradish

### Ceviche Guayaco • 95 (S)

Argentinian **prawns**, sea bass, orange, coriander, crispy plantain

### Tiradito de Corvina • 155 (S)

Thinly sliced **stone bass**, Japanese sea urchin, rocoto sauce, yuzu gel

### Aguachile • 90

Mexican style **sea bass** ceviche, avocado cream, jalapeño

### Ostras • 205 (S)

**6 Oysters** - Mango and celery, peri peri, ponzu dressing

## Perlas del Mar

### Caviar

#### Oscietra

50gr • 1050

#### Kristal

50gr • 1250

#### Beluga

50gr • 3450

*Served with sweet potato blinis, avocado mousse, egg white pearls*

## Japazónico

### Sushi & Maki

### Atun Picante • 110

Spicy **tuna** tartare, cucumber, green apple, chives

### Uni • 95 (G)

Fresh Japanese **uni**, nori tempura, ikura

### Tuna Moriawase • 420 (15 pieces)

Otoro, chutoro, akami, nigiris and sashimi

*Our full sushi menu is available on request*

## Petiscos Amazónicos

### Amazónico Bites

### Pan de Queso • 45 (V)(D)

**Cassava** cheese bread

### Guacamole con Erizo • 92 (S)

Guacamole, **sea urchin**, green plantain crisp

### Langostino Meloso • 98 (S)(N)

**Shrimps**, garlic and ginger sauce, mango, caviar, peanuts

### Ajiaco • 80 (D)

**Pumpkin** gnocchi, baby corn, ají amarillo, feta cheese, selection of mushrooms

### Patacones Mechados • 95

Crispy plantain, pulled **veal**, achiote seeds

### Kofta de Cordero • 90 (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

### Wagyu A5 Anticucho • 48 (per piece)

Japanese **Wagyu** A5 skewer, anticucho miso sauce, lime dressing

### Coliflor Asada • 70 (D)(N)

Roasted **cauliflower**, creamy garlic sauce, eggplant mousseline

# Salteados

## Woks

**Arroz Chaufa • 140** (G)  
Red and black whole grain **rice**,  
grilled **duck**, fried egg

**Carabinero En Su Jugo • 160** (per pc)(S)(D)  
Spanish **red prawn**,  
sea salt, butter

**Arroz con Mariscos • 235** (S)(D)  
**Octopus, shrimp & mussels** wok, Arborio rice,  
Peruvian chilis, lime

## Del Rio a la Mar

### Fish

**Patarashca • 410**  
Grilled **sea bass** wrapped in plantain leaves,  
Amazónico stew

**Arroz Cartagenero • 260** (S)(D)  
Japanese **amadaï**, coconut rice,  
prawn sauce

**Merluza Patagónica • 315** (N)(D)  
**Toothfish**, peanut chili purée,  
sweet potato millefeuille, gouda cheese

**Cazuela de Langosta con Maiz • 440** (S)(D)  
**Lobster** tail, corn bisque,  
coconut rice

### Al Espeto

**Lubina • 380** (per kg)  
Sea bass

**Rodaballo • 655** (per kg)  
Turbot

**Pargo Rojo • 700** (per kg)  
Japanese amadaï

## Carnes a la Parrilla

### Charcoal Grilled Meats

**Picanton Caipira • 220**  
Spanish corn-fed **baby chicken**  
marinated in Peruvian chilis

**Solomillo de Res • 340** (250gr)  
Australian Black Angus MB4 **tenderloin**

**Entraña Marinada • 295** (300gr)  
Chimichurri marinated **skirt steak**

**Bife Angosto Wagyu • 410** (300gr)  
**Wagyu sirloin** grade 6+

**Ojo de Bife • 370** (400gr)  
250 days grain-fed  
Australian Black Angus **rib-eye**

**Beef Angosto Wagyu • 595** (200gr)  
Australian **Wagyu sirloin** grade 10+

**Jarrete de Cordero • 255** (D)(G)  
16 hours slow cooked **lamb** shank  
marinated in chili huacatay, cassava

**Costilla de Cordero • 265** (250gr)  
Grass-fed Australian **lamb** rack,  
pumpkin, corn, black truffle, salsa verde

**Picanha • 325** (240gr)  
Brazilian style grilled **rump steak**

**Ossobuco • 340** (D)  
Slow-cooked **Ossobuco**, panca adobo,  
peppered mashed potatoes

**Tomahawk • 1225** (1.3kg)  
Australian **Wagyu**  
grade A4-A5

### T-Bone • 1550

50-day dry-aged T-bone **steak**,  
Black Angus, USDA Prime

## Acompañamientos

### Sides

**Mazorca • 50** (D)(V)(G)  
Grilled **corn**, chipotle butter, coriander,  
Comté and Grana Padano cheese

**Espárragos y Ajo Negro • 55** (N)(V)  
**Broccolini, asparagus**, black garlic sauce

**Tostones de Papa • 60** (V)  
Crispy fried crushed **potatoes**,  
chili casero, marigold sauce

**Wok de 25 Verduras • 50** (V)  
Stir-fried seasonal **vegetables**

**Yuca Bravas • 50** (V)  
Crispy fried **cassava**,  
tomato chipotle sauce

**Boniato al Grill • 50** (D)  
Roasted **sweet potatoes**, miso butter,  
cacao nibs

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance  
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts*