

# Hojas y Verduras Frescas

## Salad & Vegetables

### Betabel • 19

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

### Seta de Cardo • 21

Smoked king **oyster** mushrooms, black garlic, mandarin jus

### Ensalada Amazónica • 21

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

### Tambo Achiote • 20

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

## Crudo y Marinados

### Raw & Marinated

### Tuna Laqueado • 30

Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

### Hamachi Tiradito • 32

Thinly sliced **yellowtail**, passion pulp, shiso leaf dressing

### Atún Okinamasu con Caviar • 42

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

### Salmon • 25

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

### Aguachile • 28

Mexican-style **stone bass** ceviche, avocado cream, jalapeño

### Langosta • 39

Scottish **lobster**, golden kiwi, leche de tigre, tomato

### Tataki de Lomo • 40

**Wagyu sirloin**, nikkei cashew sauce, dry aged confit garlic

## Perlas del Mar

### Caviars

**Baerii Vintage** (50gr) • 155

**Oscietra** (50gr) • 190

**Beluga** (50gr) • 445

*Served with blinis, guacamole, sour cream*

## Japazónico

### Sushis & Makis

### Nigiri

3 Variations (6 Pieces) • 38  
6 Variations (12 Pieces) • 68

### Amazónico Maki • 16

**Mango**, **avocado**, coconut, cacao nibs

### Sashimi

3 Variations (9 Pieces) • 38  
5 Variations (15 Pieces) • 68

### Lomi-Lomi • 18

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

*Our full sushi menu is available on request*

## Petiscos Amazónicos

### Amazonico Bites

### Tequeños • 19

**Chicken** rolls, Tybo cheese, coriander sauce

### Guacamole con Erizo • 28

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

### Empanadas • 25

**Wagyu beef**, huitlacoche cream

### Cangrejo • 25

Dover **crab**, spicy cassava cake, tomatillo sauce

### Patacones Mechados • 19

Pulled **pork**, crispy plantain, achiote seeds

### Ventresca • 35

Confit bluefin **tuna** belly, gazpacho sauce, Peruvian corn cake

### Trompetillas • 32

Black **trumpets**, Japanese milk bread, truffle honey

Salteados  
Woks

Arroz Chaufa • 29

Red, black and white whole grain **rice**,  
wild shot mallard **duck**, fried egg

Hongo Saltado • 26

Seasonal wild **mushrooms**, broccoli rabe,  
almonds, egg yolk

Camarones • 36

Vanilla-marinated **prawns**, vermicelli noodles,  
peanut sauce

Del Río a la Mar  
Fish & Seafood

Langosta • 65

Scottish **lobster**, tapioca,  
coconut, pumpkin bisque

Merluza • 49

Spicy-marinated Chilean **bass**,  
smoked mangetout, watercress

Pixin • 55

**Monkfish** tail, Thai pil-pil, salsify

Al Espeto

Lubina • 50 (700gr)  
Sea bass

A La Parrilla

Lenguado • 70 (700gr)  
Wild **Dover sole**

Langostino • 40 (Per Piece)  
Imperial **tiger prawn**

Pulpo • 42  
Spanish **octopus**

Carnes a la Parrilla  
Charcoal Grilled Meats

Ojo de Bife • 42 (250gr)  
Argentinian **beef rib eye**

Wagyu Ojo de Bife • 95 (300gr)  
Westholme **Wagyu rib eye**

Entraña • 53 (250gr)  
Chimichurri-marinated **skirt steak**

Picanton Caipira • 36 (250gr)  
Soy & paprika-marinated **baby chicken**

Solomillo de Res • 56 (250gr)  
28 day dry-aged Hereford **beef fillet**

Solomillo de Wagyu • 175 (400gr)  
Chilean **Wagyu fillet**

Solomo de Wagyu • 190 (500gr)  
Australian **Wagyu sirloin**

Costilla Huacatay • 45 (300gr)  
Black mint-marinated **lamb chops**

Chuleton • 168 (1kg )  
35 day dry-aged Black Angus  
bone-in **rib eye**

T-Bone • 195 (1.5kg - For Two)  
45 day dry-aged  
**West Country beef**

Acompañamientos  
Sides

Brócoli y Zanahoria • 13  
Chargrilled **broccoli**, baby **carrots**,  
spicy panela

Ensalada Mixta • 12  
Mixed **green leaves**, cherry tomatoes,  
orange truffle dressing

Boniato • 17  
Sweet **potato**, Parmesan, citrus crumble

Yuca • 16  
Deep-fried **cassava** chips, avocado

Papas al Horno • 13  
Josper-grilled **new potatoes**,  
thyme, rosemary

Queso Fundido • 16  
Argentinian-style baked **cheese**,  
sun-dried tomato, anchovies