

# Ipanema

- LUNCH ONLY -

£65

## Amazónico Bites

- Pão de Queijo**  
Brazilian **cassava** cheese bread

**Empanadas**  
**Wagyu beef**, huitlacoche cream

**Tequeños**  
Spicy **chicken** rolls, Tybo cheese, coriander sauce

## Vegetables & Marinated

- Ensalada Amazónica**  
**Mango, avocado**, confit tomato, kalamansi citrus

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

## Main Courses

- Ojo de Bife**  
Argentinian **beef rib eye**

**Lubina**  
**Sea bass**

**Arroz Chaufa**  
Red, black and white whole grain **rice**, fried egg

...

**Ensalada Mista**  
**Mixed green leaves**, cherry tomatoes, orange truffle dressing

**Papas al Horno**  
Josper-grilled rosemary, **new potatoes**

## Desserts

- Tarta de Maiz**  
Brazilian-style **corn cake**, lemon chantilly, dulce de leche ice cream

**Piña Rostizada**  
Roasted caramel-glazed **pineapple**, corn cake, coconut sorbet

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Prices are VAT inclusive and a discretionary 13% service charge will be added to your bill.*





Macapá  
£100

Amazónico Bites

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

**Pão de Queijo**  
Brazilian cassava  
cheese bread

**Guacamole**  
Guacamole, green plantain crisp

Vegetables & Marinated

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

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

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

Main Courses

**Ojo de Bife**  
Argentinian beef rib eye

**Lubina Espeto**  
Sea bass

**Arroz Chaufa**  
Red, black and white whole grain rice, fried egg

...

**Brocoli 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

**Rio Caribe**  
Dark chocolate cake, white coffee  
ice cream, Brazilian nuts

**Brigadeiros**  
Traditional Brazilian chocolate truffles

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Santarém  
£130

Amazónico Bites

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

Vegetables & Marinated

- Ensalada Amazónica**  
**Mango, avocado**, confit tomato,  
kalamansi citrus
- Betabel**  
Heritage **beetroot** tartare,  
capers, miso, yoghurt
- Hamachi Tiradito**  
Thinly sliced **yellowtail**, passion pulp,  
shiso leaf dressing
- Salmón**  
Scottish **salmon**, pear kimchi,  
green shiso

Main Courses

- Solomillo de Res**  
28 day dry-aged Hereford  
**beef fillet**
- Pulpo**  
Chargrilled **octopus**, roasted celeriac,  
seasonal escabeche
- Merluza**  
Spicy-marinated Chilean **bass**,  
smoked mangetout, watercress
- Hongo Salto**  
Seasonal wild **mushrooms**, broccoli rabbe,  
almonds, egg yold
- ...
- Boniato**  
**Sweet potato**, Parmesan,  
citrus crumble
- Brócoli y Zanahoria**  
Chargrilled **broccoli**, baby **carrots**,  
spicy panela

Desserts

- Piña Rostizada**  
Roasted caramel-glazed **pineapple**,  
corn cake, coconut sorbet
- Chocolate al Moctezuma**  
Hot **chocolate** fondant,  
avocado ice cream
- Brigadeiros**  
Traditional Brazilian **chocolate truffles**

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Iquitos  
£155

Amazónico Bites

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

**Empanadas**  
Wagyu beef, huitlacoche cream
- Ventresca**  
Confit bluefin tuna belly, gazpacho gelée, Peruvian corn cake

Vegetables & Marinated

- Ensalada Amazónica**  
Mango, avocado, confit tomato, kalamansi citrus

**Setas de Cardo**  
Smoked king oyster mushrooms, black garlic, mandarin jus
- Tuna Laqueado**  
Seared akami tuna, manao crunch, pineapple, tamarillo ponzu

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

Main Courses

- Langosta**  
Scottish lobster tail, tapioca, pumpkin bisque

**Costilla Huacatay**  
Black mint-marinated lamb chops
- Solomillo de Wagyu**  
Chilean Wagyu fillet

**Lubina Espeto**  
Sea bass
- ...
- 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

**Rio Caribe**  
Dark chocolate cake, white coffee ice cream, Brazilian nuts
- Brigadeiros**  
Traditional Brazilian chocolate truffles

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Selection of 8 canapés: 55£      Selection of 10 canapés: 65£      Selection of 12 canapés: 85£  
Priced per person (Excluding premium bites)

Cold Canapé

**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

**Langostino Pibil**  
**Prawn** tempura, teriyaki sauce,  
achiote miso

**Salmon**  
Cured Scottish **salmon**, pickled cherries,  
raspberry vinaigrette

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

**Hamachi Maki**  
**Yellowtail**, green papaya,  
citrus mayo, yuzu tobiko

**Amazónico Maki**  
**Mango, avocado**, coconut,  
cacao nibs

Hot Canapé

**Tequeños**  
**Chicken rolls**, tybo cheese,  
coriander sauce

**Pão de Queijo**  
**Cassava** cheese bread

**Merluza**  
Spicy marinated Chilean **bass**,  
edamame & broadbeans, watercress

**Patacones Poblano**  
Crispy **plantain**, goat cheese, kimchi

**Bocadillos de Picanha**  
**Picanha slider**, chimichuri mayo,  
pickled onions

**Anticucho de Pollo**  
Chargrilled **chicken thighs**,  
panca chilli

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

Premium Canapé

Priced per piece excluding Pão de Queijo

**Atun Okinamasu • 18**  
Toro **tuna** tartare, Oscietra **caviar**, coconut

**Ventresca • 12**  
Confit bluefin **tuna** belly, gazpacho gelée, Peruvi-  
an corn cake

**Langosta Maki • 12**  
Scottish **lobster**, avocado  
mango-miso, black garlic

**Empanadas Wagyu • 9**  
**Wagyu beef**, truffle & yuzu sauce

**Oscietra Caviar • 20**  
Served with blinis, guacamole,  
sour cream

**Truffle Pão de Queijo • 12**  
**Cassava cheese bread**,  
Périgord truffle

Sweet Canapé

**Barquillo**  
Miso **caramel**, chocolate glaze, banana compote

**Piña Rostizada**  
Roasted caramel-glazed **pineapple**,  
corn cake, coconut sorbet

**Espeto de Frutas**  
**Seasonal fruit** espeto, fresh mint

**Brigadeiros**  
Selection of Brazilian  
**chocolate truffles**

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