

Macapa

€165

Amazónico Bites

Pão de Queijo
Cassava cheese bread

Quisquilla
Purple **prawn** tartare,
seafood chupe croquette, mango-miso

Vegetables & Marinated

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

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

Salmon Tiradito
Scottish **salmon**, tamarin &
soya dressing, avocado

Camarones Melosos
Shrimp, mango, peanuts, garlic &
ginger mayo, Baerii Vintage **caviar**

Main Courses

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

Dorada
Wild **sea bream**

Picanton Caipira
Aji amarillo & lemon-marinated
baby **chicken**

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Col Rizada
Kale and **frisee** leaves, cashew
nuts, orange vinaigrette

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

Desserts

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

Crema de Choclo
Corn brûlée, coconut
sponge, vanilla ice cream

Brigadeiros
Selection of traditional Brazilian
chocolate truffles

*Menu is based on a sharing concept for the whole table.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.*

Santarem

€205

Amazónico Bites

Pão de Queijo

Cassava cheese bread

Tequeños

Chicken rolls, Tybo cheese,
coriander sauce

Empanadas

Wagyu beef,
black truffle cream

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi, citrus

Hamachi Tiradito

Thinly sliced yellowtail, passion pulp,
shiso leaves dressing

Vieira

Cured scallop, beetroot,
yuzu truffle dressing

Tuna Laqueado

Seared akami tuna, manao crunch,
pineapple, tamarillo ponzu

Main Courses

Entraña

Chimichurri marinated
Angus skirt steak

Costilla Huacatay

Rack of lamb, smoked chilli,
lime & oregano

Pulpo

Char-grilled octopus, black eye peas
salad, pineapple salsa

Merluza Negra

Marinated Chilean sea bass,
pomegranate & miso, citrus glaze endive

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Col Rizada

Kale and frisee leaves, cashew nuts,
orange vinaigrette

Papas al Horno

Josper grilled new potatoes,
thyme, rosemary

Desserts

Piña Rostizada

Roasted caramel glazed pineapple,
corn cake, coconut sorbet

Chocolate al Moctezuma

Hot chocolate fondant,
lúcuma & Baileys sorbet

Brigadeiros

Selection of traditional Brazilian
chocolate truffles

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Iquitos

€265

Amazónico Bites

Pao de Queijo

Cassava cheese bread

Atún Okinama

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

Quisquilla

Purple **prawn** tartare,
seafood chupe croquette, mango-miso

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 leaves dressing

Vieira

Cured **scallop**, beetroot,
yuzu truffle dressing

Main Courses

Solomillo Wagyu

Chilean **Wagyu** fillet

Lubina

Wild **sea bass**

San Pedro

Grilled **John Dory** fillet,
garlic & chilli pil pil

Costilla Huacatay

Rack of **lamb**, smoked chilli,
lime & oregano

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Puerro

Smoked **leeks**, walnuts,
black olive & port wine sauce

Papas al Horno

Josper grilled **new potatoes**,
thyme, rosemary

Desserts

Piña Rostizada

Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet

Amazonia

Cupuazu **fruit custard**, butter biscuit,
yuzu gelée

Brigadeiros

Selection of traditional Brazilian
chocolate truffles

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Leblon

€350

Amazónico Bites

Pão de Queijo

Cassava cheese bread, **black truffle**

Cangrejo

Alaskan king **crab**, spicy cassava cake,
tomatillo sauce

Empanadas

Wagyu beef,
black truffle cream

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 leaves dressing

Tuna Laqueado

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

Main Courses

Bife Japonês

A5 Kagoshima
Wagyu beef sirloin

San Pedro

Grilled **John Dory fillet**,
garlic & chilli pil pil

Lubina

Line caught **sea bass**

Costilla Huacatay

Rack of Lamb, smoked chilli,
lime & oregano

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Wok de 25 verduras

Seasonal **vegetables**,
stir fried

Papas al Horno

Josper grilled **new potatoes**,
thyme, rosemary

Desserts

Piña Rostizada

Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet

Manjar

Dark **chocolate** tuile, chocolate
whipped ganache, black cherries

Brigadeiros

Selection of traditional Brazilian
chocolate truffles

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