



Iguazu

- LUNCH ONLY -

£75

Amazónico Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Guacamole

Avocado, chilli, green plantain

Starters

Ensalada Amazónica

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

Betabel

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

Salmón

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

Main Courses

Ojo de Bife

Argentinian beef **rib eye**

Lubina

Sea bass

Arroz Chaufa

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

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Papas al Horno

Josper grilled rosemary, **new potatoes**

Ensalada Mista

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

Desserts

Piña Rostizada

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

Brigadeiros

Selection of traditional Brazilian **chocolate truffles**

For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 13% service charge will be added to your bill.

Macapá
£130

Amazónico Bites

Pão de Queijo
Brazilian **cassava** cheese bread

Empanadas
Wagyu beef, huitlacoche cream

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

Starters

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

Seta de Cardo
Smoked King Oyster **mushrooms**,
black garlic, mandarin jus

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

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

Main Courses

Solomillo de Res
28-day dry-aged
Hereford **beef** fillet

Merluza
Spicy-marinated Chilean **bass**,
smoke mangetout, watercress

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

...

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

Pastel de Queso
Amazónico-style **cheesecake**,
jabuticaba pears, almond crumble

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

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Santarem
£160

Amazónico Bites

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

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

Starters

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

Salmón
Scottish **salmon**, pear kimchi,
green shiso
- Seta de Cardo**
Smoked King Oyster **mushrooms**,
black garlic, mandarin jus

Tuna Laqueado
Seared **Akami tuna**, manao crunch,
pineapple, tamarillo ponzu

Main Courses

- Wagyu Ojo de Bife**
Westholme **Wagyu rib eye**

Langostino
Imperial tiger **prawn**

Brócoli y Zanahoria
Chargrilled **broccoli**, baby **carrots**,
spicy panela
- Lubina**
Sea bass

Hongo Saltado
Seasonal **wild mushrooms**,
broccoli rabbe, almonds, egg yolk

...

Papas al Horno
Josper-grilled rosemary,
new potatoes

Desserts

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

Chocolate al Moctezuma
Hot **chocolate** fondant,
avocado ice cream
- Brigadeiros**
Selection of traditional Brazilian **chocolate truffles**

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Iquitos
£195

Amazónico Bites

- Truffle Pão de Queijo**
Brazilian **cassava** cheese bread,
seasonal **black truffle**

Empanadas
Wagyu beef, huitlacoche cream
- Atun Okinamasu**
Toro tuna tartare,
Baerii Vintage **caviar**, coconut

Starters

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

Langosta
Scottish **lobster**, golden kiwi,
leche de tigre, tomato
- Betabel**
Heritage **beetroot** tartare,
capers, miso, yoghurt

Tataki de Lomo
Wagyu sirloin, nikkei cashew sauce,
dry-aged confit garlic

Main Courses

- Solomillo de Wagyu**
Chilean **Wagyu fillet**

Pixin
Monkfish tail, thai pil-pil,
salsify

...

Brócoli y Zanahoria
Chargrilled **broccoli**, baby **carrots**,
spicy panela
- Costilla Huacatay**
Black mint-marinated **lamb chops**

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

Apio Nabo
Sautéed **celeriac**, black truffle
butter, cocoa nibs

Desserts

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

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**
- Chocolate al Moctezuma**
Hot **chocolate** fondant,
avocado ice cream

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