

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

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

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

Desserts

- Tapioca Tropical**
Coconut & kaffir lime **tapioca** pearls, yuzu cream, chilli-infused mango

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

*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
£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

Cangrejo
Dover **crab**, spicy cassava cake, tomatillo sauce
- Empanadas**
Wagyu beef, huitlacoche cream

Vegetables & Marinated

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

Hamachi Tiradito
Thinly sliced **yellowtail**, passion pulp, shiso leaf dressing
- Betabel**
Heritage **beetroot** tartare, capers, miso, yoghurt

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

Main Courses

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

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

Boniato
Sweet potato, Parmesan, citrus crumble
- Pulpo**
Chargrilled **octopus**, roasted celeriac, seasonal escabeche

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

Brócoli y Zanahoria
Chargrilled **broccoli**, baby **carrots**, spicy panela
- ...

Desserts

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

Brigadeiros
Traditional Brazilian **chocolate truffles**
- Chocolate al Moctezuma**
Hot **chocolate** fondant, avocado ice cream

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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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