

*Amazonico*

PRIVATE  
DINING & EVENTS

DIFC PAVILION, DUBAI  
EVENTS@AMAZONICO.AE





## Amazónico Dubai

Originally opened in Spain by husband and wife team and renowned restaurateurs, **Sandro Silva** and **Marta Seco**, Amazónico quickly became one of Madrid's most-popular and well-loved restaurants. In 2019 the couple decided to open their first international site, Amazónico London situated in Mayfair, one of London's most affluent areas, followed by Dubai in the heart of DIFC.

Through taste, touch and sight, visitors are taken on a sensory journey along the flow of the Amazon river, exploring the cultural and gastronomic heritage of the region. Discover true Latin American hospitality along with a vibrant atmosphere that is perfect for memorable entertaining, whatever the occasion.





# Chef Diego Sanchez

*Group Executive Chef - Middle East & Asia*

**Chef Diego** has been with Amazónico since 2019, leading the opening of Amazónico Dubai, which quickly gained recognition as one of the city's top restaurants. As Group Executive Chef for the Middle East & Asia, he oversees culinary operations and continues to strengthen the brand's reputation for innovative Latin American cuisine.

Known for fusing Peruvian ingredients with refined presentation and contemporary techniques, **Chef Diego** has earned acclaim for transforming Amazónico into a destination celebrated for its culinary flair and vibrant atmosphere.





Set Menu  
Original

**Pan de Queso** (V)(D)  
**Cassava** cheese bread

**Lomi-Lomi** (G)

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

**Ensalada Amazónica** (V)  
**Avocado**, **mango**, confit tomato,  
kalamansi citrus

**Hamachi Tiradito** (G)

Thinly sliced **yellowtail**, passion fruit,  
shiso leaves dressing

**Aguachile**

Mexican style **sea bass** ceviche,  
avocado cream, jalapeño

...

**Kofta de Cordero** (D)

Marinated **lamb** kofta, tamarind,  
yoghurt sauce

**Langostino Meloso** (S)(N)

**Shrimps**, garlic and ginger sauce,  
mango, caviar, peanuts

**Ajiaco** (D)

**Pumpkin** gnocchi, baby corn, ají amarillo feta cheese,  
selection of mushrooms

...

**Picanton Caipira**

Spanish corn-fed **baby chicken** marinated  
in Peruvian chillies

**Costilla de Cordero**

Grass-fed Australian **lamb** rack, pumpkin,  
black truffle, salsa verde

**Entraña Marinada** (300gr)

Chimichurri marinated **skirt steak**

**Wok de 25 Verduras** (V)

Stir-fried seasonal **vegetables**

**Mazorca** (D)(V)

Grilled **corn**, panca butter

...

**Piña Rostizada** (G)(D)

Roasted caramelized **pineapple**,  
quimbolito cake, coconut sorbet

**Coco-lindo** (G)(D)

Chocolate sponge, **coconut** ginger mousse,  
chocolate cremeux, ginger ice cream

**Tarta de Queso** (G)(D)

**Yuzu** cheesecake, strawberries and mango,  
passion fruit mango sorbet

• AED 485 per person •

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance  
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts*



# Set Menu

## Signature

**Pan de Queso** (V)(D)  
**Cassava** cheese bread

**Ensalada Amazónica** (V)  
**Avocado, mango**, confit tomato,  
kalamansi citrus

**Aguachile**  
Mexican style **sea bass** ceviche,  
avocado cream, jalapeño

...

**Kofta de Cordero** (D)  
Marinated **lamb** kofta, tamarind,  
yoghurt sauce

**Arroz Chaufa** (G)  
Red and black whole grain rice,  
grilled **duck**, fried egg

...

**Lubina**  
Wood-fire cooked **sea bass**

**Picanton Caipira**  
Spanish corn-fed **baby chicken** marinated  
in Peruvian chillies

**Wok de 25 Verduras** (V)  
Stir-fried seasonal **vegetables**

...

**Piña Rostizada** (G)(D)  
Roasted caramelized **pineapple**,  
quimbolito cake, coconut sorbet

**Chocolate Al Moctezuma** (N)(D)  
Hot **chocolate fondant**,  
soursop sorbet

**Amazónico Maki** (V)  
**Mango, avocado**, coconut, cacao nibs

**Ceviche Guayaco** (S)  
Argentinian **prawns**, sea bass, orange,  
coriander, crispy plantain

**Langostino Meloso** (S)(N)  
**Shrimps**, garlic and ginger sauce,  
mango, caviar, peanuts

**Bife Angosto Wagyu** (300gr)  
Grass-fed **Wagyu sirloin**

**Tostones de Papa** (V)  
Crispy fried crushed **potatoes**,  
chilli casero, marigold sauce

**Coco-lindo** (G)(D)  
Chocolate sponge, **coconut** ginger mousse,  
chocolate cremeux, ginger ice cream

• AED 620 per person •

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Set Menu  
Exclusive

**Pan de Queso** (V)(D)  
Cassava cheese bread

**Guacamole con Erizo** (S)  
Guacamole, **sea urchin**, green plantain crisp

...

**Amazónico Maki** (V)  
Mango, **avocado**, coconut, cacao nibs

**Nigiri**  
6 Variations (12 pieces)

**Atun Okinamasu con Caviar** (G)  
Toro tuna tartare, seaweed, coconut,  
Baerii Vintage caviar

**Ceviche Guayaco** (S)  
Argentinian **prawns**, sea bass, orange,  
coriander, crispy plantain

...

**Lomo Tataki**  
Prime beef tenderloin, jalapeño,  
yellow chili, grated truffle

**Kofta de Cordero** (D)  
Marinated **lamb** kofta, tamarind,  
yoghurt sauce

**Patacones Mechados**  
Crispy plantain, pulled **veal**,  
achiote seeds

**Langostino Meloso** (S)(N)  
**Shrimps**, garlic and ginger sauce,  
mango, caviar, peanuts

...

**Entraña Marinada** (300gr)  
Chimichurri marinated **skirt steak**

**Boniato al Grill** (D)  
Roasted **sweet potatoes**, miso butter, cacao nibs

**Costilla de Cordero**  
Grass-fed Australian **lamb** rack, pumpkin,  
black truffle, salsa verde

**Tostones de Papa** (V)  
Crispy fried crushed **potatoes**,  
chilli casero, marigold sauce

**Bife Angosto Wagyu** (300gr)  
**Wagyu sirloin** grade 6+

**Wok de 25 Verduras** (V)  
Stir-fried seasonal **vegetables**

...

**Coco-lindo** (G)(D)  
Chocolate sponge, **coconut** ginger mousse,  
chocolate cremeux, ginger ice cream

**Tarta de Queso** (G)(D)  
**Yuzu** cheesecake, strawberries and mango,  
passion fruit mango sorbet

**Chocolate Al Moctezuma** (N)(D)  
Hot **chocolate fondant**, soursop sorbet

**Traditional Brazilian Chocolate Truffle**  
Traditional

• AED 690 per person •

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# Canapé Amazónico

## Original

14 pieces per person

**Ensalada de la Sierra** (V)  
Grilled **palm heart**, squash, avocado, roasted capsicum, artichoke, quinoa, rocoto dressing

**Ensalada Amazónica** (V)  
**Avocado**, **mango**, confit tomato, kalamansi citrus

**Hamachi Tiradito** (G)  
Thinly sliced **yellowtail**, passion fruit, shiso leaves dressing

**Aguachile**  
Mexican style **sea bass** ceviche, avocado cream, jalapeño

**Guacamole** (V)  
**Guacamole**, plantain crisps

**Langostino Meloso** (S)(N)  
**Shrimp**, garlic and ginger sauce, mango, caviar, peanuts

...

**Kofta de Cordero** (D)  
Marinated **lamb** kofta, tamarind, yoghurt sauce

**Poblano Patacones** (D)(V)  
Crispy **plantain**, burrata, corn and kimchi

**Beef Anticucho**  
**Tenderloin** marinated in a traditional peruvian sauce

**Patacones Mechados**  
Crispy plantain, pulled **veal**, achiote seeds

**Zapallo Loche y Queso** (D)(G)  
Peruvian **pumpkin**, goat cheese, corn, edamame

...

**Merengón Tropical** (D)  
Coconut meringue, **tropical compote**, mango, lime Chantilly

**Piña Rostizada** (G)  
Roasted caramelized **pineapple**, coconut foam

**Coco-lindo** (G)(D)  
Chocolate sponge, **coconut** ginger mousse, chocolate cremeux

• AED 320 per person •

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# Canapé Amazónico

## Signature

14 pieces per person

**Ensalada de la Sierra** (V)

Grilled **palm heart**, squash, avocado, roasted capsicum, artichoke, quinoa, rocoto dressing

**Hamachi Usuzukuri** (G)

Thinly sliced **yellowtail**, passion fruit, shiso leaves dressing

**Poblano Patacones** (D)(V)

Crispy **plantain**, burrata, corn and kimchi

...

**Anticucho de Pollo**

Marinated **chicken**, traditional nikkei sauce

**Patacones Mechados**

Crispy plantain, pulled **veal**, achiote seeds

**Kofta de Cordero** (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

...

**Merengón Tropical** (D)

Coconut meringue, **tropical compote**, mango, lime Chantilly

**Piña Rostizada** (G)

Roasted caramelized **pineapple**, coconut foam

**Lomo Tataki**

**Prime beef tenderlion**, jalapeño, yellow chili, grated truffle

**Ceviche Guayaco** (S)

Argentinian **prawns**, sea bass, orange, coriander, crispy plantain

**Guacamole** (V)

**Guacamole**, green plantain crisps

**Anticucho de Portobello** (V)

Grilled **portobello**, potatoes tostones, chilli emulsion

**Langostino Meloso** (S)(N)

**Shrimps**, garlic and ginger sauce, mango, caviar, peanuts

**Coco-lindo** (G)(D)

Chocolate sponge, **coconut** ginger mousse, chocolate cremeux

• AED 380 per person •

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# Canapé Amazónico

## Exclusive

14 pieces per person

### Atun Okinamasu con Caviar (G)

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

### Aguachile

Mexican style **sea bass** ceviche, avocado cream, jalapeño

### Guacamole (V)

**Guacamole**, green plantain crisps

### Ensalada Amazónica (V)

**Avocado, mango**, confit tomato, kalamansi citrus

### Hamachi Tiradito (G)

Thinly sliced **yellowtail**, passion fruit, shiso leaves dressing

...

### Kofta de Cordero (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

### Anticucho De Pollo

Marinated **chicken**, traditional nikkei sauce

### Wagyu Beef Anticucho

Marinated **beef** skewer, dry chili

### Arroz Chaufa (G)

Red and black whole grain rice, grilled **duck**, coriander sauce

### Langostino Meloso (S)(N)

**Shrimps**, garlic and ginger sauce, mango, caviar, peanut

### Cachete de Res

Slow cooked **beef cheeks**, lulo-red wine reduction

...

### Merengón Tropical (D)

Coconut meringue, **tropical compote**, mango, lime Chantilly

### Coco-lindo (G)(D)

Chocolate sponge, **coconut** ginger mousse, chocolate cremeux

### Piña Rostizada (G)

Roasted caramelized **pineapple**, coconut foam

• AED 420 per person •

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# Private Dining Room

Located on the top floor of Amazónico and accessible by elevator, the Private Dining Room is ideal for corporate meetings, launches, lunches, dinners, and celebrations. Floor-to-ceiling windows open onto the Copacabana-inspired Paraíso Rooftop, offering a vibrant atmosphere and stunning DIFC views. For more intimate occasions, curtains can be drawn for added privacy.



Seated  
22 Guests



Meeting  
20 Guests



Party  
22 Guests



Glass  
Door



# Chimney Room

## *Indoor*

With luxurious velvet sofas, a bespoke fireplace and your own private terrace, the Chimney Room has an intimate lounge feeling whilst retaining the atmosphere and style of the Amazónico restaurant. Perfect for celebratory or corporate private lunches or dinners.



Seated  
36 Guests



Dedicated  
Service



# Chimney Room

## *Outdoor*

The Chimney Room's outdoor terrace, surrounded by lush greenery, offers a cozy, tropical setting that complements its intimate lounge ambiance. This space can be booked separately while maintaining Amazónico's signature style — perfect for private lunches, dinners, and celebrations.



Seated  
28 Guests



Dedicated  
Service





# Lounge Bar

A striking 10-metre cocktail bar anchors the lounge, framed by two dramatic fire installations. Amazonian butterflies — seen on the walls, encased in glass, and suspended as hand-painted sculptures — add a captivating touch to the space. The elevated DJ booth sits at the heart of the room, making it ideal for events with guest performers or speakers.



Reception  
80 Guests



DJ



Music  
Station



Private  
Bar



# Lounge Dining

With its burnt-orange banquettes and lofty ceilings, the Dining Lounge offers a vibrant view of the expanded sushi counter. Illuminated feathers, woven lamps, and tribal patterns create a captivating ambiance. The sushi bar opens onto an extended seating area and enclosed terrace, where guests can enjoy alfresco dining in air-conditioned comfort.



Seated  
35 Guests



Dedicated  
Service



Standing Reception  
60 Guests





# Paraíso

ROOFTOP CLUB

Inspired by Rio's famous Copacabana beach, Paraíso is a one-of-a-kind rooftop space in DIFC. With stunning views, a private bar, DJ facilities, and tropical vibes, it's perfect for alfresco cocktails, canapés, and unforgettable gatherings, whether for lunch, sunsets or late-night fun.



Reception  
130 Guests



DJ



Music  
Station



Private  
Bar











*Amazonico*

IF YOU WOULD LIKE MORE INFORMATION  
ON HIRING AMAZÓNICO DUBAI EXCLUSIVELY,  
PLEASE CONTACT US TO DISCUSS YOUR REQUIREMENTS.

FOR FURTHER DETAILS  
PLEASE REACH OUT TO OUR EVENTS TEAM.

OPENING HOURS MONDAY - SUNDAY | 12PM - 3AM  
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