

Anazónico

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

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

Lomi-Lomi (G)
King salmon, avocado, coriander, salmon roe

Aguachile
Mexican style sea bass ceviche, avocado cream, jalapeño

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

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

Ajíaco (D)
Pumpkin gnocchi, baby corn, ají amarillo feta cheese, selection of mushrooms

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

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

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

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

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

Mazorca (D)(V)
Grilled corn, panca butter

Entraña Marinada (300gr)
Chimichurri marinated skirt steak

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

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

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

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Lubina
Wood-fire cooked sea bass

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

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

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

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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

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

• 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

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

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

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Nigiri
6 Variations (12 pieces)

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

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

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

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

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

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

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

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

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

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

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

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

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

Merengón Tropical (D)

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

Piña Rostizada (G)

Roasted caramelized **pineapple**, coconut foam

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

Patacones Mechados

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

Zapallo Loche y Queso (D)(G)

Peruvian **pumpkin**, goat cheese, corn, edamame

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

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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

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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

Guacamole (V)

Guacamole, green plantain crisps

Aguachile

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

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

Wagyu Beef Anticucho

Marinated **beef** skewer, dry chili

Langostino Meloso (S)(N)

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

Anticucho De Pollo

Marinated **chicken**, traditional nikkei sauce

Arroz Chaufa (G)

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

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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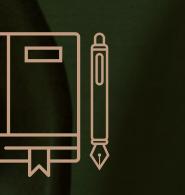


Private Dining Room

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 banquets 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





Amazónico

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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