



# PRIVATE DINING & EVENTS

*Amazonico*

10 BERKELEY SQUARE, MAYFAIR  
AMAZONICO.CO.UK





*“Discover an immersive  
and diverse environment  
ideal for entertaining”*

# Amazónico London

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 the heart of Mayfair on Berkeley Square.

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.





## Private Dining

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Room is a truly unique space. The interiors showcase dramatic features that reflect a bird's eye view above the lush canopies of the Amazon jungle. Created using natural and raw materials the walls are adorned with a custom-made carpet in a variety of textures and tones. The rainforest green shades alongside mirrored surfaces create water-like reflections and stunning freestanding lamps create elegant and impressive atmosphere that suits both lunch and dinner occasions.

Conveniently situated on the ground floor and accessible through the main dining room guests are able to soak up the restaurant vibe as they are escorted to the intimate space ahead of your event.



# For Larger Events

Be it lunch or dinner, The Private Room can comfortably accommodate groups of 22 guests seated on one long centralised table. Experience the same exceptional service and hospitality as the main restaurant in a more exclusive setting that is guaranteed to impress.

## Features

Amazónico printed menus and placecards  
Docking station to play your own music  
Disabled access

## Capacity

Seated: up to 22 guests





# For Smaller Occasions

For more intimate events our Private Room transforms into a smaller space by way of a beautiful mirrored retracting wall. This can be closed to create two separate dining areas seating between 6 and 12 guests.

## Features

Amazónico printed menus and placecards  
Docking station to play your own music  
Disabled access

## Capacity

Seated: from 6 - 12 guests





# OCTO

## *Exclusive Private Dining*

Step through the kitchen and down the golden staircase to discover our unique and exclusive space hidden beneath the restaurant. Taking inspiration from life under the Amazon River, OCTO is gleaming with rich metallic and teal tones and textures. This discreet and luxurious space can accommodate 52 guests for seated lunches and dinners, featuring a dedicated bar and DJ booth.

## Features

Dedicated bar  
DJ booth  
Amazónico printed menus and placecards

## Capacity

Seated: up to 52 guests





# OCTO

## *Standing Receptions*

OCTO offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 80 guests, complete with its own dedicated bar and DJ booth, guests can embark on a multi-sensory journey nestled beneath the restaurant. We also have the possibility of a late license upon enquiry and availability.

## Features

Dedicated bar  
DJ booth  
Amazónico printed menus and placecards

## Capacity

Standing: up to 80 guests





# Select Your Menu

Executive Chef, Vitelio Reyes has created a series of menus that feature dishes inspired by Latin America and the communities that inhabit the Amazon region. Each has been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours of the Amazon jungle. Pair these with an inventive selection of cocktails from the bar or wines from our extensive list for an unforgettable experience.





# 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

...

**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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Selection of 8 canapés: 55£      Selection of 10 canapés: 65£      Selection of 12 canapés: 85£  
Priced per person (Excluding premium bites)

Cold Canapé

**Guacamole con Erizo**  
Guacamole, **sea urchin**,  
green plantain crisp

**Lomi-Lomi**  
Ora King **salmon**, avocado,  
coriander, salmon roe

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

**Langostino Pibil**  
**Prawn** tempura, teriyaki sauce,  
achiote miso

**Salmon**  
Cured Scottish **salmon**, pickled cherries,  
raspberry vinaigrette

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

**Hamachi Maki**  
**Yellowtail**, green papaya,  
citrus mayo, yuzu tobiko

**Amazónico Maki**  
**Mango, avocado**, coconut,  
cacao nibs

Hot Canapé

**Tequeños**  
**Chicken rolls**, tybo cheese,  
coriander sauce

**Pão de Queijo**  
**Cassava** cheese bread

**Merluza**  
Spicy marinated Chilean **bass**,  
edamame & broadbeans, watercress

**Patacones Poblano**  
Crispy **plantain**, goat cheese, kimchi

**Bocadillos de Picanha**  
**Picanha slider**, chimichuri mayo,  
pickled onions

**Anticucho de Pollo**  
Chargrilled **chicken thighs**,  
panca chilli

**Patacones Mechados**  
**Pulled pork**, crispy plantain, achiote seeds

Premium Canapé

Priced per piece excluding Pão de Queijo

**Atun Okinamasu • 18**  
Toro **tuna** tartare, Oscietra **caviar**, coconut

**Ventresca • 12**  
Confit bluefin **tuna** belly, gazpacho gelée, Peruvian corn cake

**Langosta Maki • 12**  
Scottish **lobster**, avocado  
mango-miso, black garlic

**Empanadas Wagyu • 9**  
**Wagyu beef**, truffle & yuzu sauce

**Oscietra Caviar • 20**  
Served with blinis, guacamole,  
sour cream

**Truffle Pão de Queijo • 12**  
**Cassava cheese bread**,  
Périgord truffle

Sweet Canapé

**Barquillo**  
Miso **caramel**, chocolate glaze, banana compote

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

**Espeto de Frutas**  
**Seasonal fruit** espeto, fresh mint

**Brigadeiros**  
Selection of Brazilian  
**chocolate truffles**

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Prices are VAT inclusive and a discretionary 13% service charge will be added to your bill.







## Cocktail Selection

Our expert bar team have curated a list of tropical and classic drinks that are ideal for entertaining. Choose up to three from the below for your event.

### *The Signatures*

**Amazonegroni • 18**

Pineapple Infused Tanqueray Gin, Carpano Classico Vermouth, Campari, Sesame

**Rainforest Old Fashioned • 24**

Ron Zacapa Centenario 23 Rum, Hops, Açai, Green Strawberry Mah Kwan Bitter

**Save the Jungle • 17**

Leblon Cachaça, Lime, Tamarillo, Anise

**Sangria Blanca • 18**

Tanqueray Gin, Tropical Fruit Wine, White Port, Aloe Vera

### *The Classics*

**Tommy's Margarita • 25**

The Mexican-party starter  
Casamigos Blanco Tequila, Lime, Agave

**Whiskey Sour • 20**

A short and powerful tippie  
Bulleit Bourbon, Fresh Lemon Juice, Sugar, Angostura Bitter

**Espresso Martini • 20**

The crowd-pleasing post dinner drink  
Ketel One Vodka, Coffee Liqueur, Espresso



# Celebration Cakes

Whether it's a birthday, anniversary, graduation or simply 'because' complete your special occasion with a memorable celebration cake. Our expert pastry chefs have designed a range of tropical and Latin American inspired options guaranteed to put a smile on everyone's face.

## *Guava & Banana*

Small 4-6 portions | £45  
Large 10-12 portions | £90

A wonderfully light banana sponge layered with a sweet guava mousse, guava jelly and creamy vanilla & banana ganache. Finished with a guava glaze and topped with desiccate coconut, dragon fruit spheres, passion fruit, mango, and coconut caviar.

Contains\* | gluten, dairy, eggs, gelatine  
(\*) can be made free from upon request and 72 hours' notice given

## *Amazónian Opera*

Small 4-6 portions | £45  
Large 10-12 portions | £90

Our decadent and unique take on a classic opera cake layered with chocolate biscuit, delicate mousse, rich tonka bean & caramel cremeux and white coffee Chantilly cream. Decorated with a dark chocolate glaze and shards, tropical micro herbs, and a handmade chocolate crumb.

Contains\* | gluten, dairy, eggs, almonds, gelatine  
(\*) can be made free from upon request and 72 hours' notice given

## *Dulce de Leche Peanut & Banana*

Small 4-6 portions | £45  
Large 10-12 portions | £90

Deliciously light banana sponge with a crunchy peanut praline layered with an exotic apricot and passionfruit jelly, silky peanut butter cream and dulce de leche mousse. Roasted peanuts and hand-crafted milk chocolate 'petals' are then used to decorate the golden dulce de leche glaze.

Contains\* | gluten, dairy, eggs, peanuts  
(\*) can be made free from upon request and 72 hours' notice given

## Gift Boxes

### *Brigadeiros*

£11 per box

Our traditional Brazilian chocolate truffles, ready to take home.  
The perfect end to your lunch or dinner. (4 pieces)





# *Amazónico*

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

**FOR FURTHER DETAILS PLEASE  
REACH OUT TO OUR EVENTS TEAM.**

OPENING HOURS  
MONDAY - SATURDAY: 12PM - 1AM  
SUNDAY: 12PM - MIDNIGHT

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