



**VALENTINE'S DAY**

*Amazónico*

800 BRICKELL AVE, MIAMI, FL



## A NIGHT OF ROMANCE IN THE JUNGLE

This Valentine's Day, join us for an intimate evening of celebration in the heart of the jungle. A night designed for connection, indulgence, and unforgettable moments, where bold flavors, live rhythms, and romantic ambiance set the tone for a truly memorable experience.

Guests are invited to enjoy one of our specially curated Valentine's Day tasting menus, available across two seatings, each paired with exceptional Champagne selections to elevate the evening.

Whether you join us early for a refined dining experience or later for a more celebratory night, Amazónico offers the perfect setting to celebrate love.







# VALENTINE'S DAY

## FIRST SEATING | FROM 5:00 PM – 6:30 PM

Join us for an early evening dining experience crafted for romance, flavour, and a beautiful start to the night.

### Tasting Menu — \$195 per person

- Includes one bottle of Veuve Clicquot Champagne per couple



## SECOND SEATING | 7:00 PM TO 12:30 AM

Join us for a Valentine's celebration defined by flavour, music, and an unforgettable atmosphere.

### Tasting Menu — \$250 per person

- Includes one bottle of Louis Roederer Collection per couple

### Tasting Menu — \$395 per person

- Includes one bottle of Dom Pérignon 2015 per couple

*(Vegetarian option available upon request)*

Please note that all package prices exclude a 20% service charge and 8% tax. A full prepayment is required to secure reservations and become non-refundable within 48 hours of the event.



# Amazónico

## Valentine's Dinner Menu

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### Pão de Queijo

Guava & cassava  
cheese bread

### Guacamole

Avocado, pico de gallo, crispy  
plantains, Baerii Vintage caviar

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### Ensalada Amazónica

Mango, avocado, confit tomato,  
kalamansi citrus

### Viera Apasionada

Hokkaido scallop, golden berries,  
passion fruit, trout caviar

### Langosta Maki

Lobster tail, avocado,  
mango-miso

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### Rodaballo

Tamarind glazed halibut, tandoori  
spices, cassava, fennel salad

### Asado de Costilla

Wagyu short rib, wild mushroom fried rice,  
charred plantains, winter black truffle

### Volzhenka Siberian Sturgeon

50g | \$350

125g | \$850

served with blinis, avocado mousse, citrus cream, chives

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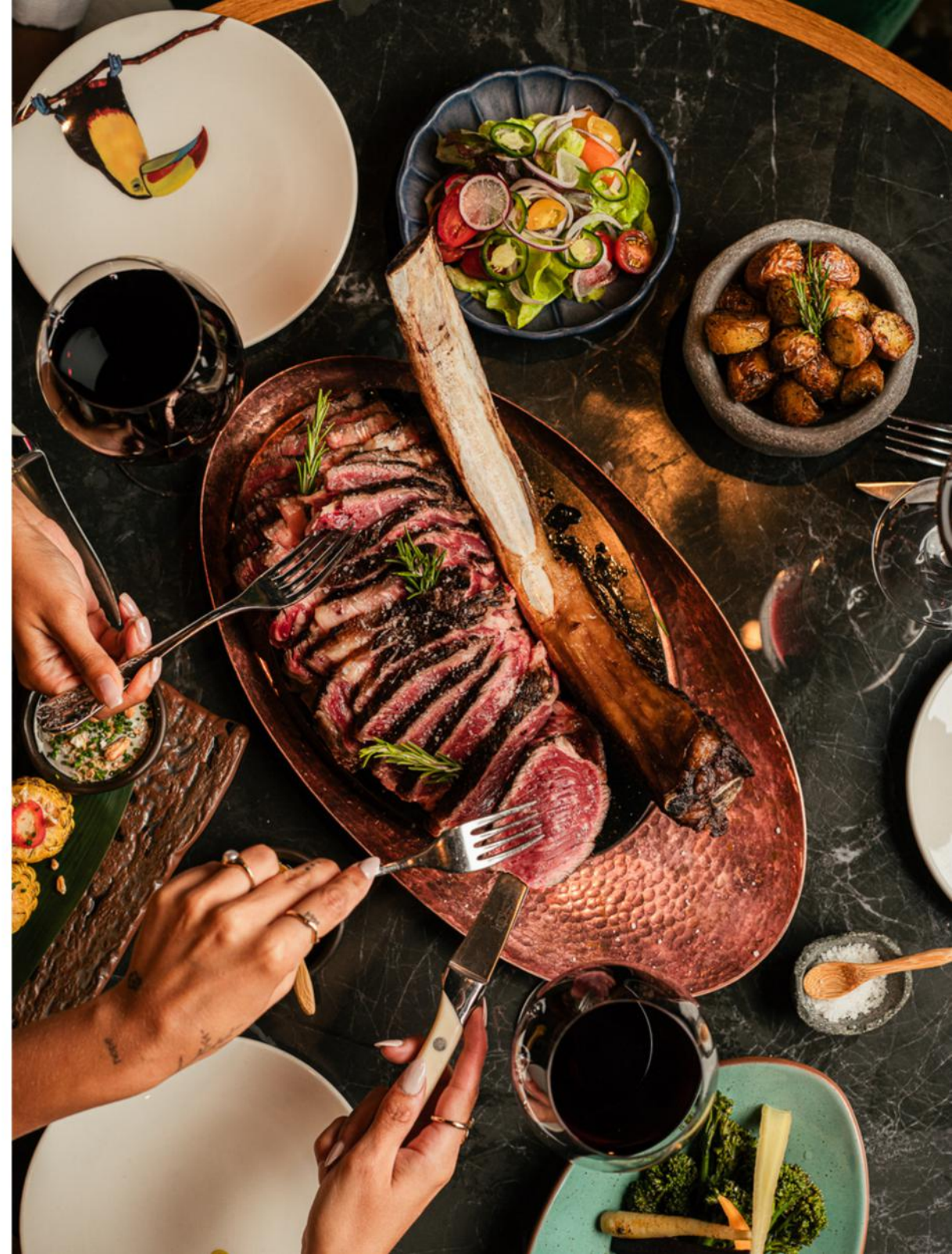
### Piña Rostizada

Roasted caramel glazed pineapple,  
corn cake, coconut sorbet

### Rio Caribe

Chocolate cake, vanilla ice cream,  
peanut, cocoa tuille, espresso

For allergy information please ask a member of staff for our Food Allergen Information Card.  
Please note that 20% service charge will be added to your bill.







*Amazonico*

FOR TABLE RESERVATIONS AND ADDITIONAL DETAILS,  
PLEASE REACH OUT TO OUR RESERVATIONS TEAM:

RESERVATIONS@AMAZONICO.US  
+1 645 222 2000

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