



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.

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Valentine's Dinner Menu

Pão de Queijo
Guava & cassava
cheese bread

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

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

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

served with blinis, avocado mousse, citrus cream, chives

125g | \$850

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.





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

RESERVATIONS@AMAZONICO.US
+1 645 222 2000

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