

Flojas y Verduras Frescas

Salad & Vegetables

Tambo Achiote • 21
Marinated **chicken breast**, lettuce,
chickpeas, anchovy dressing

Centollo • 38
Snow crab,
lollo rossa, nikkei dressing

Ensalada Amazónica • 24
Mango, avocado, confit tomato,
kalamansi citrus

Endivias • 22
Endives, oranges, raspberries, tropical gastric
citrus vinaigrette, Parmesan cheese

Crudo y Marinados

Raw & Marinated

***Hamachi Tiradito • 24**
Thinly sliced **yellowtail**, passion pulp,
shiso leaves dressing

***Tuna Laqueado • 28**
Seared **Akami tuna**, manao crunch,
pineapple, tamarillo ponzu

***Atún Okinamasu con Caviar • 42**
Toro tuna tartare, coconut,
Baerii Vintage **caviar**

Gambas Azules • 44
Obsiblu **prawn** tartare, pickled mango, chilli garlic,
shiso, trout caviar, arepas blinis

Langosta • 36
Maine **lobster**, Parmesan,
leche de tigre, raspberries

***Aguachile • 23**
Branzino ceviche, avocado cream,
jalapeño

***Tiradito de Salmón • 22**
Scottish **salmon**, yuzu & miso cream,
mango salad

Perlas del Mar

Caviars

Baeril Vintage
50gr • **180**
100gr • **286**

Oscietra
50gr • **250**
100gr • **348**

Siberian Sturgeon
50gr • **350**
125gr • **770**

Served with sweet blinis, avocado mousse, citrus crème fraiche

Japazónico

Sushis & Makis

Nigiri
3 Variations (6 Pieces) • 45
6 Variations (12 Pieces) • 65

Langostino Pibil • 24
Mango, avocado, coconut,
cacao nibs

Sashimi
3 Variations (9 Pieces) • 60
5 Variations (15 Pieces) • 85

Lomi-Lomi • 23
Ora King **salmon**, avocado,
coriander, salmon roe

Our full sushi menu is available on request

Petiscos Amazónicos

Amazónico Bites

Pão de Queijo • 12
Cassava **cheese** bread

Guacamole con Erizo • 26
Guacamole, sea urchin,
green plantain

Rollito Samosa • 19
Chicken rolls, Tybo cheese,
coriander sauce

Ancas de Rana • 18
Fried **frog legs**, spiced mango dressing

Tartar de Bife • 29
Beef tartare, cassava cake,
black garlic, truffle

Camarones Melosos • 28
Florida pink **shrimps**, garlic & ginger,
Baerii Vintage **caviar**, peanuts

Salteados

Woks

Arroz Chaufa • 34

Red, black and white whole grain **rice**,
grilled **duck**, fried egg

Arroz con Mariscos • 44

Tiger **prawns**, **corvina**, little neck **clams**,
rice, Creole sauce

Guacho de Langosta • 65

Maine **lobster tail**, semoline pasta, coconut bisque

Del Rio a la Mar

Fish & Seafood

Merluza Negra • 56

Marinated Chilean **bass**, snow peas salad, orange dressing

Pulpo • 38

Grilled **octopus**, aji panca glaze,
beet mousse, potato cream

Al Espeto

Langostino Real • 32 (piece)
King prawn, sweet chilli butter

Lubina • 78 (2lb)

Mediterranean **branzino**,
lemon garlic-pil pil

Alaskeños • 49

Alaskan **halibut**, tamarind glaze,
cassava sauce, yuzu butter, fennel

A La Parrilla

Pargo Rojo Imperial • 98 (1.8lb)
Golden **snapper**, tomato pil pil sauce

Lenguado • 105 (1.5lb)

Dover sole, yellow chilli,
saffron pil pil

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 62 (12oz)

Argentinian red Angus **beef rib eye**

Entraña • 57 (10oz)

Chimichurri marinated **Prime skirt steak**

Solomillo de Res • 72 (8oz)

Black Angus **Prime beef fillet**

Costilla de Cordero • 85 (16oz)

Colorado rack of **lamb**, miso chilli glaze

Wagyu Ojo de Bife • 175 (16oz)

Florida **Wagyu rib eye**

Picantón Caipira • 38

Brasa marinated baby **chicken**

Picanha Rodizio • 58 (8oz)

Brazilian style grilled **rump steak**

Bife Gaucho • 94 (12oz)

Argentinian **Wagyu NY steak**

Bife Japonés • 95 (5oz)

A5 Kagoshima - Japanese **strip loin**

Vacio • 59 (12oz)

Flank **steak**, Mishima reserve American **Wagyu**

Chuleton • 196 (32oz)

Niman ranch, prime cowboy **steak**

T-Bone • 325 (44oz)

30-days dry-aged, **Prime T-Bone**

Churrasco de Bife Kosher • 380 (32oz)

Wagyu kosher tomahawk

Acompañamientos

Sides

Brócoli y Zanahoria • 18

Chargrilled **broccoli**, baby **carrots**,
spicy panela

Wok de Verduras • 18

Stir-fried seasonal **vegetables**

Boniato • 19

Roasted **sweet potato**, Parmesan, panko

Queso Fundido • 19

Baked Fontina **cheese**,
sun dried tomato, anchovies

Papas • 15

Crushed baby **potatoes**, rosemary, garlic

Mandioca Trufada • 21

Cassava fries, fresh truffle, chipotle aioli