

Flojas y Verduras Frescas

Salads & Vegetables

Tambo Achiote • 85 (D)
Marinated **chicken breast**, lettuce,
anchovy dressing

Ensalada Amazónica • 80 (V)
Avocado, mango, confit tomato,
kalamansi citrus

Ensalada de la Sierra • 75 (V)
Grilled **palm heart**, squash, avocado, roasted capsicum,
artichoke, quinoa, rocoto dressing

Crudo y Marinados

Raw & Marinated

Atun Okinamasu con Caviar • 195
Toro tuna tartare, seaweed, coconut,
Baerii caviar

Lomo Tataki • 95
Prime beef tenderloin, jalapeño,
yellow chili, grated truffle

Tostada de Atún • 50 (per pc)
Corn tostada, Akami **tuna**, tamarind mayo,
avocado, pickled cucumber

Tiradito Guayaco • 95 (S)
Argentinian **prawns**, sea bass, orange,
coriander, crispy plantain

Ceviche de Mercado • 155 (S)
Shrimps, stone bass, octopus, crispy calamari,
rocoto sauce, crispy plantain

Aguachile • 90
Mexican style **sea bass** ceviche,
avocado cream, jalapeño

Perlas del Mar

Caviar

Oscietra
50gr • **1050**

Kristal
50gr • **1250**

Beluga
50gr • **3450**

Served with sweet potato blinis, avocado mousse, egg white pearls

Japazónico

Sushi & Maki

Atun Picante • 110
Spicy **tuna** tartare, cucumber,
green apple, chives

Toro Nigiri • 78
Tuna belly, karashi,
truffle oil

Tuna Moriawase • 420 (15 pieces)
Otoro, chutoro, akami, nigiris and sashimi

Our full sushi menu is available on request

Petiscos Amazónicos

Amazónico Bites

Pan de Queso • 45 (V)(D)
Cassava cheese bread

Guacamole con Erizo • 92 (S)
Guacamole, **sea urchin**,
green plantain crisps

Langostino Meloso • 98 (S)(N)(G)
Shrimps, garlic and ginger sauce, mango,
caviar, peanuts

Causa de Lomo • 105 (G)
Tenderloin, crispy yellow potato, escabeche sauce,
avocado, cured egg yolk, capers

Arepa • 90 (D)
Traditional arepa, pulled **ossobuco**, huancaína sauce,
Grana Padano cheese

Kofta de Cordero • 90 (D)
Marinated **lamb** kofta, tamarind, yoghurt sauce

Wagyu A5 Anticucho • 48 (per piece)
Japanese **Wagyu** A5 skewer,
anticucho miso sauce, lime dressing

Coliflor Asada • 70 (D)(N)
Roasted **cauliflower**, creamy garlic sauce,
eggplant mousseline

Salteados

Woks

Ajiaco • 80 (D)(V)(G)
Pumpkin gnocchi, baby corn, ají amarillo,
feta cheese, selection of mushrooms

Arroz Chaufa • 140 (G)
Red and black whole grain rice,
grilled **duck**, fried egg

Carabinero En Su Jugo • 160 (per pc)(S)(D)
Spanish **red prawn**,
sea salt, butter

Arroz con Mariscos • 235 (S)(D)
Octopus, shrimp & mussels wok, Arborio rice,
Peruvian chilis, lime

Del Rio a la Mar

Fish

Pescado a la Talla • 410 (1kg)
Grilled **sea bass**, Mexican adobo sauce,
criolla salad

Arroz Cartagenero • 260 (S)(D)
Japanese **amadai**, coconut rice,
prawn sauce

Merluza Patagónica • 315
Toothfish, peanut chili purée,
sweet potato millefeuille, gouda cheese

Al Espeto

Lenguado • 350 (500gr)
Grilled dover sole,
yellow citrus chili sauce

Lubina • 400 (per kg)
Sea bass

Carnes a la Parrilla

Charcoal Grilled Meats

Picanton Caipira • 220
Spanish corn-fed **baby chicken**,
marinated in Peruvian chilis

Solomillo de Res • 340 (250gr)
Australian Black Angus MB4 **tenderloin**

Entraña Marinada • 295 (300gr)
Chimichurri marinated **skirt steak**

Ojo de Bife • 370 (400gr)
Rib-eye of 250 days grain-fed
Australian Black Angus beef

Bife Angosto Wagyu • 410 (300gr)
Wagyu sirloin, grade 6+

Jarrete de Cordero • 255 (D)(G)
16 hours slow cooked **lamb shank**,
marinated in chili huacatay, cassava

Costilla de Cordero • 265 (250gr)
Rack of Australian grass-fed **lamb**,
pumpkin, corn, black truffle, salsa verde

Picanha • 325 (240gr)
Brazilian style grilled **rump steak**

Beef Angosto Wagyu • 595 (200gr)
Australian **Wagyu sirloin**, grade 10+

Acompañamientos

Sides

Mazorca • 50 (D)(V)(G)
Grilled **corn**, chipotle butter, coriander,
Comté and Grana Padano cheese

Espárragos y Ajo Negro • 55 (N)(V)
Broccolini, asparagus, black garlic sauce

Tostones de Papa • 60 (V)
Crispy fried crushed **potatoes**,
chili casero, marigold sauce

Wok de 25 Verduras • 50 (V)
Stir-fried seasonal **vegetables**

Yuca Bravas • 50 (V)
Crispy fried **cassava**,
tomato chipotle sauce

Boniato al Grill • 50 (D)
Roasted **sweet potatoes**, miso butter,
cacao nibs

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