

Flojas y Verduras Frescas

Salad & Vegetables

Tomates • 22

Heritage **cherry tomato** salad, roasted papaya, Amazonian honey, tamarillo concassé

Ensalada De Quinoa • 18

Quinoa salad, roasted capsicum, seasonal vegetables, rocoto dressing

Ensalada Amazónica • 21

Mango, avocado, confit tomato, kalamansi citrus

Tambo Achiote • 20

Marinated **chicken** breast, lettuce, chickpeas, anchovy dressing

Crudo y Marinados

Raw & Marinated

Tuna Laqueado • 30

Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Tiradito de Vieria • 26

Thinly sliced **scallop**, cucumber, jalapeño dressing, ikura

Atún Okinamasu con Caviar • 42

Toro tuna tartare, coconut, Baerii Vintage **caviar**

Salmon • 25

Scottish **salmon**, pear kimchi, green shiso

Aguachile • 28

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

Ceviche Guayaco • 28

Argentinian **prawns, sea bass**, orange, coriander, crispy plantain

Tataki de Lomo • 32

Prime **beef tenderloin**, nikkei cashew sauce, dry aged confit garlic

Perlas del Mar

Caviars

Baerii Vintage (50gr) • 155

Oscietra (50gr) • 190

Beluga (50gr) • 445

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri

3 Variations (6 Pieces) • 38
6 Variations (12 Pieces) • 68

Langostino Pibil • 26

Prawn tempura, teriyaki sauce, achiote miso

Sashimi

3 Variations (9 Pieces) • 38
5 Variations (15 Pieces) • 68

Lomi-Lomi • 18

Ora King salmon, avocado, coriander, salmon roe

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Tequeños • 19

Chicken rolls, Tybo cheese, coriander sauce

Guacamole con Erizo • 28

Guacamole, sea urchin, green plantain crisp

Empanadas • 25

Wagyu beef, huitlacoche cream

Anticucho de Cordero • 7 (per piece)

Lamb anticucho, mole & jalapeño miso sauce

Cangrejo • 25

Dover **crab**, spicy cassava cake, tomatillo sauce

Patacones Mechados • 19

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

Causa de Langosta • 30

Lobster, crispy yellow potatoes, horseradish, chipotle mayo

Berenjena Asada • 24

Aubergine anticucho, chimichurri Japanese bread, black & white garlic sauce, pickles

Salteados

Woks

Arroz Chaufa • 29

Red, black and white whole grain **rice**,
duck breast, confit duck leg, fried egg

Palmitos Saltados • 28

Palm heart, shitakes, okras,
red onion escabeche, mole

Arroz con Mariscos • 44

King prawns seafood rice, lobster bisque,
criolla sauce

Del Río a la Mar

Fish & Seafood

Cazuela de Langosta con Maiz • 65

Lobster tail, corn bisque,
corn cake, bavaroise

Merluza • 49

Anticucho miso Chilean **sea bass**,
stir-fried corn salad, rocoto glaze

Al Espeto

Lubina • 64 (1kg)
Sea bass

A La Parrilla

Lenguado • 70 (700gr)
Wild **Dover sole**

Langostino • 40 (Per Piece)
Imperial **tiger prawn**

Pulpo • 42
Spanish **octopus** parrillero, mash potato purée

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 42 (250gr)
Argentinian **beef rib eye**

Wagyu Ojo de Bife • 95 (300gr)
Wagyu rib eye

Entraña • 53 (250gr)
Chimichurri marinated **skirt steak**

Picanton Caipira • 36 (250gr)
Soy & paprika marinated **baby chicken**

Solomillo de Res • 56 (250gr)
28 day dry-aged Hereford **beef fillet**

Solomillo de Wagyu • 175 (400gr)
Chilean **Wagyu fillet**

Canilla de Cordero • 45 (300gr)
Panca & andean herb marinated **lamb shank**,
cassava purée, green pepper powder

Costilla Huacatay • 45 (300gr)
Black mint marinated **lamb chops**

Bife Angosto de Wagyu • 190 (500gr)
Japanese **Wagyu sirloin**

T-Bone • 195 (1.5kg - For Two)
45 day dry-aged **West Country beef**

Acompañamientos

Sides

Brócoli y Zanahoria • 13
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Ensalada Mixta • 12
Mixed green leaves, cherry tomatoes,
lemon oil dressing

Boniato • 17
Sweet potato, Parmesan, citrus crumble

Yuca • 16
Deep-fried **cassava** chips, avocado

Papas al Horno • 13
Josper grilled **new potatoes**,
thyme, rosemary

Tirabeques • 16
Smoked **snow beans**, scamorza affumicata,
yeast glaze, huancaína sauce