



GROUP DINING MENUS

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

Ipanema

- LUNCH ONLY -

£65

Amazónico Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Empanadas

Wagyu beef, huitlacoche cream

Tequeños

Spicy **chicken** rolls, tybo cheese, coriander sauce

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Aguachile

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

Main Courses

Ojo de Bife

Argentinian **beef rib eye**

Lubina

Sea bass

Arroz Chaufa

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

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Ensalada Mixta

Mixed green leaves, cherry tomatoes, orange truffle dressing

Papas al Horno

Josper grilled rosemary, **new potatoes**

Desserts

Tapioca Tropical

Coconut & kaffir lime **tapioca** pearls, yuzu cream, chilli infused mango

Piña Rostizada

Roasted caramel infused **pineapple**, corn cake, coconut sorbet

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.*

Macapá

£100

Amazónico Bites

Tequeños
Chicken rolls, tybo cheese,
coriander sauce

Pão de Queijo
Brazilian **cassava**
cheese bread

Guacamole
Guacamole, green plantain crisp

Vegetables & Marinated

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

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

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

Main Courses

Ojo de Bife
Argentinian **beef rib eye**

Lubina Espeto
Sea bass

Arroz Chaufa
Red, black and white whole grain **rice**, fried egg

...

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

Papas al Horno
Josper grilled **new potatoes**,
thyme & rosemary

Desserts

Piña Rostizada
Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet

Rio Caribe
Dark chocolate cake, white coffee
ice cream, Brazilian nuts

Brigadeiros
Traditional Brazilian **chocolate truffles**

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Santarém

£130

Amazónico Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Empanadas

Wagyu beef, huitlacoche cream

Cangrejo

Dover crab, spicy cassava cake, tomatillo sauce

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Ensalada de Quinoa

Quinoa salad, roasted capsicum, seasonal vegetables, rocoto dressing

Tuna Laqueado

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

Salmón

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

Main Courses

Solomillo de Res

28 day dry-aged Hereford **beef fillet**

Pulpo

Spanish **octopus** parrillero, mash potato purée

Merluza

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

Palmito Saltados

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

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Boniato

Sweet potato, Parmesan, citrus crumble

Brócoli y Zanahoria

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

Desserts

Piña Rostizada

Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

Chocolate al Moctezuma

Hot **chocolate** fondant, avocado ice cream

Brigadeiros

Traditional Brazilian **chocolate truffles**

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Iquitos

£155

Amazonico Bites

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Empanadas

Wagyu beef, huitlacoche cream

Guacamole con Erizo

Guacamole, sea urchin, green plantain crisp

Causa de Langosta

Lobster, crispy yellow potatoes, horseradish, chipotle mayo

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Aguachile

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

Tuna Laqueado

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

Berenjena

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

Main Courses

Solomillo de Wagyu

Chilean **Wagyu fillet**

Lubina Espeto

Sea bass

Merluza

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

Costilla Huacatay

Black mint marinated **lamb chops**

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Brócoli y Zanahoria

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

Papas al Horno

Josper grilled **new potatoes**, thyme & rosemary

Desserts

Piña Rostizada

Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

Rio Caribe

Dark chocolate cake, white coffee ice cream, Brazilian nuts

Brigadeiros

Traditional Brazilian **chocolate truffles**