



Amazónico Asado

Saturday and Sunday | 12pm – 4pm

£65 per person

Petiscos

Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Guacamole

Avocado, red chilli, crispy plantain

Entrantes

Starters

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Aguachile

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

Salmón Maki

Scottish **salmon**, feta cream cheese, apple, cucumber

Parrilla Mixta

Grilled Meats

A feasting platter designed to be shared

Espetada

Brazilian inspired grilled **chicken** thighs

Lomo de Aguja

Chimichurri marinated Denver **steak**

Chancho

Crispy **pork** belly

Cordero

Grilled **lamb** rump

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Brócoli y Zanahoria

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

Ensalada Mixta

Mixed green leaves, cherry tomatoes, orange truffle dressing

Mazorca


Grilled **sweetcorn**, panca chilli butter

Postres

Desserts

Guineo

Amazónico inspired **banana** split



*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.*



Cocktails

Michelada 12

Favela Beer, Tomato Juice, Pickled Onion, Aji Panca, Fresh Lime Juice

Save the Jungle 16

Cachaca, Tamarillo, Star Anise, Lime

Jardinero 19

Volcan Tequila Blanco, Lemon Verbena, Thai Basil, White Peppercorn Paragon, Yuzu Sake, Papaya Pepper

Jungle Bell Mojito 25

Neft Vodka, Yuzu Sake, Lime, Spiced Mango Syrup, Mint, Tonic



Champagnes

By The Glass

2018 Veuve Clicquot Ponsardin, La Grande Dame 35

By The Bottle

NV	Veuve Clicquot Ponsardin, Brut Yellow Label	90
NV	Ruinart, Blanc de Blancs	150
2018	Veuve Clicquot Ponsardin, La Grande Dame	210
2017	Dom Pérignon	290
NV	Veuve Clicquot Ponsardin, Rosé	105



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