

# Flojas y Verduras Frescas

## Salad & Vegetables

### Tambo Achiote • 25

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**, orange, raspberries, Parmesan, tropical citrus vinaigrette

## 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, Classic baerii **caviar**

### 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

### Gambas Rojas • 35

Red **prawns** tartare, pickled mango, chilli garlic, shiso, yuzu tobiko, arepas blinis

## Perlas del Mar

### Caviars

#### Sturia Baerii Classic

50gr • 160  
100gr • 320

#### Baerii Vintage

50gr • 182  
100gr • 345

#### Oscietra

50gr • 230  
125gr • 430

*Served with sweet blinis, avocado mousse, citrus crème fraiche*

## Japazónico

### Sushis & Makis

#### Nigiri

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

#### Sashimi

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

#### Langostino Pibil • 24

**Prawn tempura**, terikayi sauce, achiote miso

#### 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 • 13

Cassava **cheese** bread

#### Ancas de Rana • 21

Fried **frog legs**, spiced mango dressing

#### Guacamole con Erizo • 26

**Guacamole**, sea urchin, green plantain

#### Tartare de Bife • 29

**Beef** tartare, cassava cake, black garlic, truffle

#### Rollito Samosa • 23

**Chicken** rolls, Tybo cheese, coriander sauce

#### Camarones Melosos • 28

Florida pink **shrimps**, garlic & ginger, Classic Baerii **caviar**, peanuts

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of food-borne illness.  
A 20% service charge is included on all checks*

## 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

#### Bacalo • 49

Black **cod**, tamarind glaze,  
cassava puree, yuzu butter, fennel

#### A La Parrilla

**Pargo Salvaje • 98** (2.3lb)  
Wild **snapper**, Confit chili 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 • 59

 (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)

Australian **Wagyu rib eye**

#### Picantón Caipira • 38

Brasa marinated baby **chicken**

#### Picanha Rodizio • 58

 (8oz)

Brazilian style grilled **rump steak**

#### Bife Gaucho • 105

 (12oz)

Argentinian **Wagyu NY steak**

#### Bife Japonés • 95

 (5oz)

A5 Kagoshima - Japanese **strip loin**

#### Vacio • 65

 (12oz)

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

#### Chuleton • 198

 (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