



PRIVATE DINING
& EVENTS

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

The image shows the interior of the Amazonico London restaurant. The ceiling is covered in a dense, shimmering mosaic of small, rectangular tiles in various shades of gold, red, and brown. The walls are decorated with large, abstract, colorful murals. The floor is dark, and the tables are set with white tablecloths, white plates, and glasses. The lighting is warm and ambient, with several large, spherical pendant lights hanging from the ceiling. The overall atmosphere is sophisticated and artistic.

*“Discover an immersive
and diverse environment
ideal for entertaining”*

Amazónico London

Originally opened in Spain by husband and wife team and renowned restaurateurs, Sandro Silva and Marta Seco, Amazónico quickly became one of Madrid's most-popular and well-loved restaurants. In 2019 the couple decided to open their first international site, Amazónico London situated in the heart of Mayfair on Berkeley Square.

Through taste, touch and sight, visitors are taken on a sensory journey along the flow of the Amazon river, exploring the cultural and gastronomic heritage of the region. Discover true Latin American hospitality along with a vibrant atmosphere that is perfect for memorable entertaining, whatever the occasion.



Private Dining

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Room is a truly unique space. The interiors showcase dramatic features that reflect a bird's eye view above the lush canopies of the Amazon jungle. Created using natural and raw materials the walls are adorned with a custom-made carpet in a variety of textures and tones. The rainforest green shades alongside mirrored surfaces create water-like reflections and stunning freestanding lamps create elegant and impressive atmosphere that suits both lunch and dinner occasions.

Conveniently situated on the ground floor and accessible through the main dining room guests are able to soak up the restaurant vibe as they are escorted to the intimate space ahead of your event.

For Larger Events

Be it lunch or dinner, The Private Room can comfortably accommodate groups of 22 guests seated on one long centralised table. Experience the same exceptional service and hospitality as the main restaurant in a more exclusive setting that is guaranteed to impress.

Features

Amazónico printed menus and placecards
Docking station to play your own music
Disabled access

Capacity

Seated: up to 22 guests



For Smaller Occasions

For more intimate events our Private Room transforms into a smaller space by way of a beautiful mirrored retracting wall. This can be closed to create two separate dining areas seating between 6 and 12 guests.

Features

- Amazónico printed menus and placecards
- Docking station to play your own music
- Disabled access

Capacity

Seated: from 6 - 12 guests



OCTO

Exclusive Private Dining

Step through the kitchen and down the golden staircase to discover our unique and exclusive space hidden beneath the restaurant. Taking inspiration from life under the Amazon River, OCTO is gleaming with rich metallic and teal tones and textures. This discreet and luxurious space can accommodate 52 guests for seated lunches and dinners, featuring a dedicated bar and DJ booth.

Features

- Dedicated bar
- DJ booth
- Amazónico printed menus and placecards

Capacity

Seated: up to 52 guests



OCTO

Standing Receptions

OCTO offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 80 guests, complete with its own dedicated bar and DJ booth, guests can embark on a multi-sensory journey nestled beneath the restaurant. We also have the possibility of a late license upon enquiry and availability.

Features

Dedicated bar
DJ booth
Amazónico printed menus and placecards

Capacity

Standing: up to 80 guests



Select Your Menu

Executive Chef, Vitelio Reyes has created a series of menus that feature dishes inspired by Latin America and the communities that inhabit the Amazon region. Each has been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours of the Amazon jungle. Pair these with an inventive selection of cocktails from the bar or wines from our extensive list for an unforgettable experience.



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 Espeto

Mediterranean **sea bass**

Arroz Chaufa

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

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Ensalada Mixta

Mixed green leaves, cherry tomatoes, lemon 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 **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

Mediterranean sea bass

Arroz Chaufa

Red, black and white whole grain rice, fried egg

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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 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, 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

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 **pineapple**,
corn cake, coconut sorbet

Chocolate al Moctezuma
Hot **chocolate** fondant,
avocado ice cream

Brigadeiros
Traditional Brazilian **chocolate truffles**





Iquitos

£155

Amazónico 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, black & white garlic sauce, Japanese bread

Main Courses

Solomillo de Wagyu

Chilean **Wagyu** fillet

Lubina Espeto

Mediterranean **sea bass**

Merluza

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

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 **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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Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.

Selection of 8 canapés: 55£ Selection of 10 canapés: 65£ Selection of 12 canapés: 85£
Priced per person (Excluding premium bites)

Gold Canapé

Guacamole con Erizo
Guacamole, **sea urchin**, green plantain crisp

Atun Picante Maki
Spicy red **tuna** tartare, cucumber, green apple, chive

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

Hamachi Maki
Yellowtail, green papaya, citrus mayo, yuzu tobiko

Amazónico Maki
Mango, avocado, coconut, cacao nibs

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

Langostino Pibil
Prawn tempura, teriyaki sauce, achiote miso

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

Hot Canapé

Tequeños
Chicken rolls, tybo cheese, coriander sauce

Poblano Patacones
Crispy **plantain**, goats cheese, kimchi paste

Patacones Mechados
Pulled pork, crispy plantain, achiote seeds

Pulpo
Spanish **octopus**, mash potato purée

Cangrejo
Dover crab, spicy cassava cake, tomatillo sauce

Entraña
Chimichurri-marinated **skirt steak**

Picanha Roll
Brioche bun, picanha **steak**, pickled red onions

Berenjena Asada
Aubergine anticucho, black & white garlic sauce, Japanese bread

Premium Canapé

Priced per piece

Atun Okinamasu con Caviar • 18
Toro tuna tartare, coconut, Baerii vintage **caviar**

Empanadas • 9
Wagyu beef, huitlacoche cream

Langosta Maki • 12
Scottish **lobster**, avocado, mango-miso, black garlic

Causa de Langosta • 12
Lobster, crispy yellow potatoes, horseradish, chipotle mayo

Truffle Pao de Queijo • 12
Cassava **cheese** bread, Perigord **truffle**

Sweet Canapé

Piña Rostizada
Roasted caramel-glazed **pineapple**, corn cake

Barquillo
Miso **caramel**, chocolate glaze, banana compote

Espeto de Frutas
Seasonal **fruits**, black mint glaze

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

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Hot Bowls

Pollo Picanton • 10

Soy & paprika marinated baby **chicken**,
grilled new potatoes

Arroz Chaufa • 14 / 10 (V)

Red, black and white whole grain **rice**, duck breast

Vegetales Salteadas • 12

Shiitake, okras, vegetarian demi glass, soy beans sprout

Lubina • 14

Grilled **seabass**, coconut rice, kefir lime

Cordero Confitado • 15

Confit **lamb** rump, yuca pure

Arroz con Mariscos • 20

Lobster and baby **squids**, rice, bisque, criolla sauce

Merluza • 16

Miso marinated Chilean **seabass**, smoked flat beans

Ojo de Bife • 16

Argentinian **ribeye**, warm corn salad

Cold Bowls

Ensalada Amazónica • 9

Mango, **avocado**, confit tomato, kalamansi citrus

Salmon • 12

Scottish **salmon**, pear kimchi, green siso

Ensalada de Quinoa • 9

Quinoa salad, roasted capsicum, seasonal vegetables,
rocoto dressing



Cocktail Selection

Our expert bar team have curated a list of tropical and classic drinks that are ideal for entertaining. Choose up to three from the below for your event.

The Signatures

Amazonegroni • 18

Pineapple Infused Tanqueray Gin, Carpano Classico Vermouth, Campari, Sesame

Rainforest Old Fashioned • 24

Ron Zacapa Centenario 23 Rum, Fermented Bacuri, Açai Berry, Green Strawberry Mah Kwan Bitter

Save The Jungle • 17

Leblon Cachaça, Lime, Tamarillo, Anise

Sangria Blanca • 18

Cygnat Welsh Dry Gin, Tropical Fruit Wine, White Port, Aloe Vera

Jabuticaba • 23

Ketel One, Jabuticaba, Timur Berry, Honey Passionfruit Mead, Lime

Carajilo Martini • 23

Flor de Cana 12, Licor 43, Espresso, Cacao bitters

All classics cocktails available upon request

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Celebration Cakes

Whether it's a birthday, anniversary, graduation or simply 'because' complete your special occasion with a memorable celebration cake. Our expert pastry chefs have designed a range of tropical and Latin American inspired options guaranteed to put a smile on everyone's face.

Guava & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

A wonderfully light banana sponge layered with a sweet guava mousse, guava jelly and creamy vanilla & banana ganache. Finished with a guava glaze and topped with desiccated coconut, dragon fruit spheres, passion fruit, mango, and coconut caviar.

Contains* | gluten, dairy, eggs, gelatine
(*) can be made free from upon request and 72 hours' notice given

Amazonian Opera

Small 4-6 portions | £45
Large 10-12 portions | £90

Our decadent and unique take on a classic opera cake layered with chocolate biscuit, delicate mousse, rich tonka bean & caramel cremeux and white coffee Chantilly cream. Decorated with a dark chocolate glaze and shards, tropical micro herbs, and a handmade chocolate crumb.

Contains* | gluten, dairy, eggs, almonds, gelatine
(*) can be made free from upon request and 72 hours' notice given

Dulce de Leche Peanut & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

Deliciously light banana sponge with a crunchy peanut praline layered with an exotic apricot and passionfruit jelly, silky peanut butter cream and dulce de leche mousse. Roasted peanuts and hand-crafted milk chocolate 'petals' are then used to decorate the golden dulce de leche glaze.

Contains* | gluten, dairy, eggs, peanuts
(*) can be made free from upon request and 72 hours' notice given

Gift Boxes

Brigadeiros

£10 per box

Our traditional Brazilian chocolate truffles, ready to take home.
The perfect end to your lunch or dinner. (4 pieces)



Amazónico

IF YOU WOULD LIKE MORE INFORMATION
ON HIRING AMAZÓNICO LONDON EXCLUSIVELY,
PLEASE CONTACT US TO DISCUSS YOUR REQUIREMENTS.

**FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.**

OPENING HOURS
MONDAY - SATURDAY: 12PM - 1AM
SUNDAY: 12PM - MIDNIGHT

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