

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 • 25

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**

Ceviche Amazónico • 27

Corvina, sweet plantain, avocado, leche de tigre, crispy cassava

*Aguachile • 25

Branzino ceviche, avocado cream, jalapeño

*Tiradito de Salmón • 22

Scottish **salmon**, yuzu & miso cream, mango salad

Gambas Rojas • 35

Red **prawns** tartare, pickled mango, chili 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
100gr • 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, teriyaki 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 • 29

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 **shrimp**, 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 • 38

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 • 79

Maine **lobster tail**, semoline pasta, coconut bisque

Del Rio a la Mar

Fish & Seafood

Merluza Negra • 58

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 chili butter

Lubina • 89 (2lb)

Mediterranean **branzino**,
lemon garlic-pil pil

Bacalao • 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 • 110 (1.5lb)

Dover sole, yellow chili,
saffron pil pil

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 63 (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 • 87 (16oz)

Colorado rack of **lamb**, miso chili glaze

Wagyu Ojo de Bife • 175 (16oz)

Australian **Wagyu rib eye**

Picantón Caipira • 38

Brasa marinated baby **chicken**, grilled pineapple

Picanha Rodizio • 58 (8oz)

Brazilian style grilled **rump steak**

Bife Gaucho • 105 (12oz)

Argentinian **Wagyu NY steak**

Bife Japones • 95 (5oz)

A5 Kagoshima - Japanese **strip loin**

Vacio • 67 (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