



PRIVATE DINING  
& EVENTS

*Amazonico*

PLACE DU CASINO, 98000 MONACO  
[WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO](http://WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO)



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

# Amazónico Monte-Carlo

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, with locations now in London, Dubai and Monte-Carlo.

Situated in the heart of Place du Casino, Amazónico takes guests 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.

The image shows a long, rectangular dining table covered with a white tablecloth, set for a formal meal. The table is arranged with white plates, silverware, and glassware. Each place setting includes a white plate, a silver fork and knife, a tall wine glass, and a green textured glass. The table is flanked by wicker chairs with beige cushions. The terrace is bordered by a black metal railing and decorated with various potted plants, including large green leaves and palm trees. In the background, the ornate facade of the Grand Hotel de Ville is visible, featuring multiple domes, statues, and intricate architectural details. The sky is clear and blue.

# Private Dining Terrace

Designed by internationally renowned artist Lázaro Rosa-Violán, our Private Dining Terrace can comfortably accommodate groups of up to 30 guests seated on one long imperial table. The perfect setting for celebrations, birthday dinners and everything in-between.

## Features

- Alfresco dining
- Amazónico printed menus and placecards
- Wheelchair accessible

## Capacity

Seated: 30 Guests

Area available from April until end of September  
(closed during winter season)

# Restaurant Terrace

Amazónico's formal outdoor dining oasis, where luscious foliage, opulent seating and exotic jungle textures set the stage. Perfect for both seated and standing receptions, guests can enjoy the breathtaking views of Place du Casino. As the evening unfolds, guests will be entertained with our Latin-inspired live bands serenading the restaurant with Jazz, Bossa Nova & Cuban rhythms.

## Features

Alfresco dining  
Amazónico printed menus and placecards  
Wheelchair accessible

## Capacity

Seated dinners: up to 180 guests  
Standing receptions: up to 300 guests  
(Available for full exclusive hire only)

Area available from April until end of September  
(closed during winter season)



The image shows the interior of 'The Sushi Lounge', a restaurant with a tropical and modern aesthetic. The room is filled with large potted plants, including a prominent monstera on the left. The ceiling is a vibrant green with a pattern of red, berry-like decorations. Large windows on the left offer a view of an outdoor patio with white-clothed tables and blue chairs. In the center, a curved sushi bar with a wooden and orange-toned facade is visible, with a chef working behind the counter. The dining area features round tables with white tablecloths, set with white plates, silverware, and green glassware. Some tables are surrounded by modern, curved chairs in shades of yellow and green. A curved green velvet sofa with a gold-colored metal railing is in the foreground. The overall atmosphere is warm and elegant.

# The Sushi Lounge

The Sushi Lounge invites guests to enjoy an exclusive indoor dining experience with a captivating view of the sushi counter. Featuring a tropical-inspired decoration and a warm, welcoming atmosphere, this cozy space can accommodate up to 80 guests for an elegant event.

## Features

Amazónico printed menus and placecards  
Wheelchair accessible

## Capacity

Seated: 60 Guests  
Standing: 80 Guests

The image shows a sophisticated outdoor lounge terrace. In the foreground, a long table with a crisp white tablecloth is set with several place settings, each featuring a white plate, a glass of water, and a glass of a green beverage. The table is flanked by high-quality wicker armchairs with teal-colored cushions. To the right, a curved wicker sofa with patterned cushions and red and orange throw pillows provides additional seating. The terrace is surrounded by a dense wall of various tropical plants, including tall palm trees and large-leafed foliage. In the background, a panoramic view of a city with modern buildings and distant mountains is visible under a clear sky. The overall atmosphere is one of elegance and tranquility.

# Lounge Terrace

The Lounge Terrace boasts stunning views of Monaco, France, and Italy, as well as the Casino and Mareterra, the Principality's new seaside extension. This exclusive terrace provides a unique setting combining elegance and serenity. It can accommodate up to 80 guests for refined outdoor events.

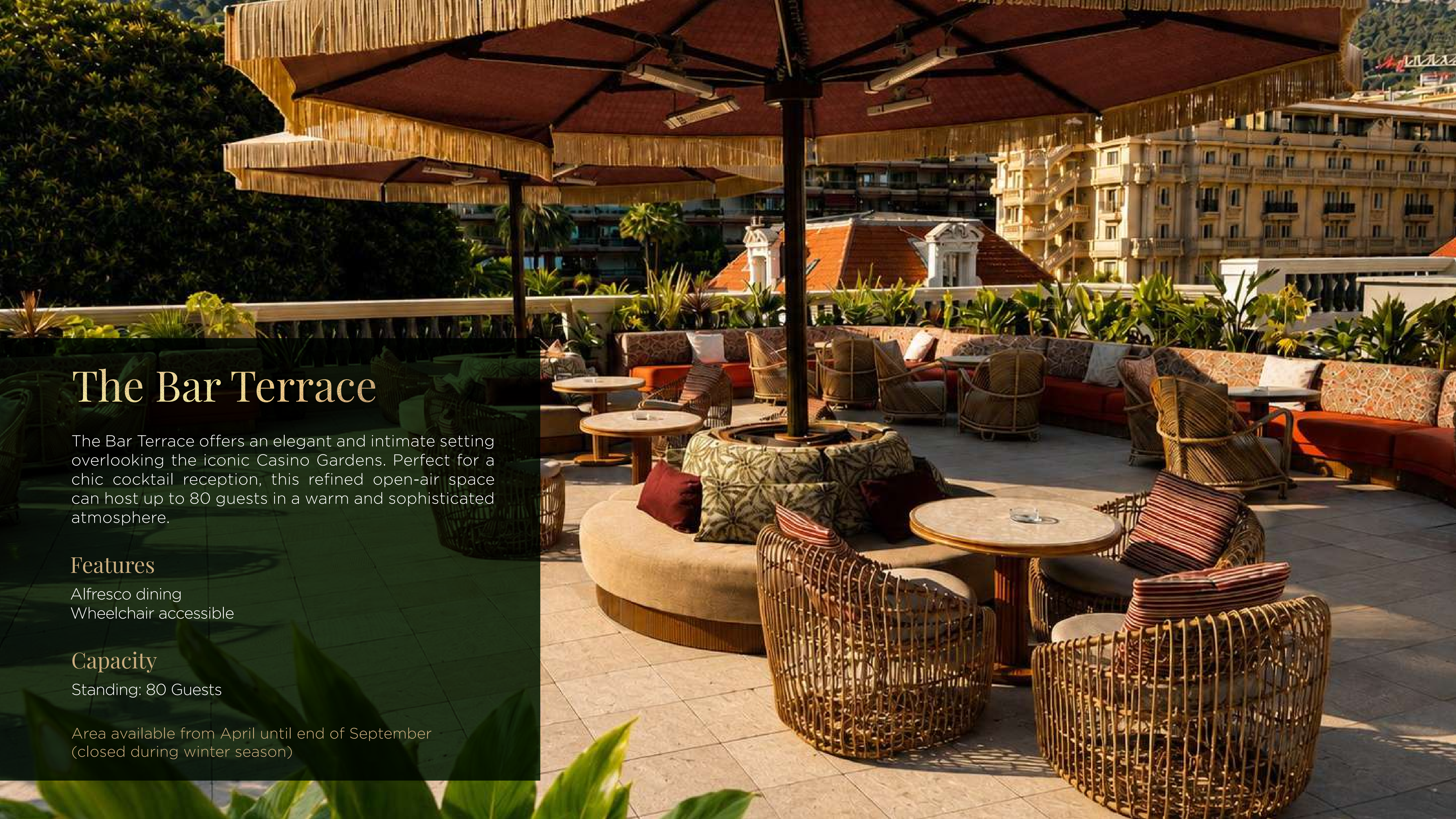
## Features

- Alfresco dining
- Amazónico printed menus and placecards
- Wheelchair accessible

## Capacity

- Seated: 60 Guests
- Standing: 80 Guests

Area available from April until end of September  
(closed during winter season)

The image shows a rooftop terrace with a paved floor. In the foreground, there are several wicker armchairs with cushions and small round tables. A large, patterned circular ottoman is in the center. In the background, there are more wicker chairs, tables, and large umbrellas with fringed edges. The terrace overlooks a city with a prominent building featuring a red-tiled roof and a sign that says "LITAZ". There are also some potted plants and a low wall on the left side of the terrace.

# The Bar Terrace

The Bar Terrace offers an elegant and intimate setting overlooking the iconic Casino Gardens. Perfect for a chic cocktail reception, this refined open-air space can host up to 80 guests in a warm and sophisticated atmosphere.

## Features

Alfresco dining  
Wheelchair accessible

## Capacity

Standing: 80 Guests

Area available from April until end of September  
(closed during winter season)

The image shows the interior of a club named 'The Club SELVA'. The ceiling is a complex, curved structure covered in a dense grid of small, multi-colored lights (red, green, blue, yellow) that create a starry, night-sky effect. The walls are dark and feature large, illuminated murals of tropical jungle scenes, including a leopard and a tree. A long bar with various bottles is visible in the background. In the foreground, there is a curved, red-upholstered sofa with leopard-print cushions. Three large, cylindrical, metallic coffee tables are arranged in front of the sofa. The overall atmosphere is warm and sophisticated, with a focus on tropical and jungle themes.

# The Club SELVA

Discover our Club, tucked away down a leopard-print staircase and adorned with a mesmerising midnight sky-like ceiling. This tropical jungle-inspired space provides the ultimate atmosphere to immerse yourself in Amazónico's vibrant energy, accommodating up to 250 guests.

## Features

- Dedicated bar
- DJ booth
- Amazónico-branded drink menus

## Capacity

Standing after party: 250 Guests

The image shows the interior of The Club SELVA, a modern lounge. The ceiling is covered in a dense grid of warm white string lights. Large windows on the right side offer a view of a city skyline. The room is furnished with curved, dark blue velvet sofas and several round, light-colored wooden coffee tables. Decorative pendant lights with a flower-like design hang from the ceiling. The floor is covered in a dark, patterned carpet with subtle purple and blue lighting effects. A DJ booth is visible on the right side of the image.

# The Club SELVA

Our club also serves as an exceptional venue for corporate events, available during the day and accommodating up to 200 guests for a cocktail reception. It is ideal for product launches, networking events, and other corporate occasions.

## Features

- Dedicated bar
- DJ booth
- Amazónico-branded drink menus

## Capacity

Standing cocktail reception: 200 Guests

# Select Your Menu

Executive Chef, Jerome Lorvellec 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.



Macapá  
€165

Amazónico Bites

Pão de Queijo  
Cassava cheese bread

Tequeños  
Chicken rolls, cheese,  
coriander sauce

Vegetables & Marinated

Ensalada Amazónica  
Mango, avocado, confit tomato,  
kalamansi citrus

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

Salmon Tiradito  
Scottish salmon, strawberry &  
yuzu dressing, roasted almond

Main Courses

Picanton Caipira  
Paprika & soy marinated  
baby chicken

San Pedro  
Grilled John Dory fillet,  
garlic & chilli pil pil

Ojo de Bife  
Uruguay beef rib-eye  
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Tomates  
Heritage cherry tomato salad, roasted  
papaya,Amazonian honey, tomatillo

Papas al Horno  
Josper grilled new potatoes,  
thyme, rosemary

Desserts

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

Crema de Choclo  
Corn brûlée, coconut sponge,  
vanilla ice cream

Brigadeiros  
Selection of traditional Brazilian  
chocolate truffles

Menu is based on a sharing concept for the whole table.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance.





Santarem  
€195

Amazónico Bites

Pão de Queijo  
Cassava cheese bread

Pato  
Confit duck croquette,  
jalapeño & citrus

Empanadas  
Wagyu beef,  
black truffle cream

Raw & Marinated

Ensalada Amazónica  
Mango, avocado, confit tomato,  
kalamansi, citrus

Hamachi Tiradito  
Thinly sliced yellowtail, passion pulp,  
shiso leaf dressing

Atún Picante Maki  
Red tuna tartare, baby corn,  
cucumber, hibiscus

Ginshake Nigiri  
Red Label salmon,  
banana miso, sesame

Main Courses

Langosta  
Blue lobster tail quinoa,  
ají amarillo cream

Merluza Negra  
Marinated Chilean sea bass,  
miso & anticucho sauce

Entraña  
Chimichurri marinated  
Angus skirt steak

Costilla Huacatay  
Rack of lamb, smoked chili,  
lime, oregano

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Mazorca  
Grilled corn, comte cheese  
& chipotle butter

Papas al Horno  
Josper grilled new potatoes,  
thyme, rosemary

Desserts

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

Chocolate al Moctezuma  
Hot chocolate fondant,  
lúcuma & Baileys sorbet

Brigadeiros  
Selection of traditional Brazilian  
chocolate truffles

Menu is based on a sharing concept for the whole table.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance.

Iquitos  
€295

Amazónico Bites

Pão de Queijo

Cassava cheese bread

Pato

Confit **duck** croquette,  
jalapeño & citrus

Empanadas

**Wagyu** beef,  
black truffle cream

Vegetables & Marinated

Ensalada Amazónica

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

Langosta

**Blue lobster** with leche de tigre  
& spicy claws gratin

Hamachi Tiradito

Thinly sliced **yellowtail**, passion pulp,  
shiso leaf dressing

Tuna Laqueado

Seared akami **tuna**, manao crunch, pine-  
apple, tamarillo ponzu

Main Courses

Merluza Negra

Marinated Chilean **sea bass**,  
miso & anticucho sauce

Camarones

Grilled Sanremo **shrimps**

Solomillo Wagyu

Chilean **Wagyu** fillet

Costilla Huacatay

Rack of **lamb**, smoked chilli,  
lime & oregano

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Wok de 25 Verduras

Seasonal stir-fried  
**vegetables**

Tomates

Heritage **cherry tomato** salad, roasted  
papaya, Amazonian honey, tomatillo

Desserts

Piña Rostizada

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

Barra de Helado

**Pecan nuts** dacquoise & ice-cream,  
soft caramel

Pavlova

**Meringue**, red berries,  
Chantilly cream, açai coulis

Menu is based on a sharing concept for the whole table.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance.



## Gold Canapé

Selection of 4 canapés: 24€

Selection of 6 canapés: 36€

Selection of 8 canapés: 48€

*Priced per person (Excluding premium bites)*

### Ensalada de la Sierra

Grilled **palm heart**, red bell pepper, artichoke, quinoa, rocoto dressing

### Ensalada Amazónica

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

### Atún Picante Maki

**Red tuna** tartare, baby corn, cucumber, hibiscus

### Lomi-Lomi

**Red Label salmon**, avocado, coriander, ikura

### Salmon Tiradito

Scottish **salmon**, strawberry & yuzu dressing, roasted almond

### Aguachile

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

### Hamachi Maki

**Yellowtail**, green papaya, citrus mayo, yuzu tobiko

### Amazónico Maki

**Mango, avocado**, coconut, cocoa nibs

## Hot Canapé

### Tequeños

**Chicken** rolls, cheese, coriander sauce

### Pão de Queijo

**Cassava** cheese bread

### Merluza Negra

Marinated Chilean **sea bass**, miso & anticucho sauce

### Cangrejo

Mediterranean **stone crab**, spicy cassava cake, tomatillo sauce

### Brochetas

**Lamb** skewers, anticucho & jalapeño miso

### Anticucho de Pollo

Chargrilled **chicken thighs**, panca chilli

### Bocadillos

**Picanha** slider, chimichurri mayo, pickled onions

### Berenjena

Japanese **aubergine**, achiote-miso, sesame spices

## Premium Canapé

*Priced per piece*

### Atún Okinamasu • 12

Toro **tuna** tartare, coconut, Baerii Vintage caviar

### Langosta Maki • 16

**Lobster** tail, aji amarillo mayo, garlic chips, chulpi corn

### Empanadas • 11

**Wagyu beef**, black truffle cream

### Oscietra Caviar • 21

Served with blinis, guacamole, sour cream

## Sweet Canapé

### Piña Rostizada

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

### Profiterol

**Chocolate** cream & pepper

### Brigadeiros

Selection of Brazilian **chocolate truffles**

### Pavlova

**Meringue**, red berries, Chantilly cream, açai coulis



# 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.

## *Tropical Cheesecake*

Small 4-6 portions | 102€  
Large 8-12 portions | 204€

A wonderfully light coconut dacquoise layered with a zingy lime cream cheese, mango mousse and topped with a tropical fruit compote. It is beautifully finished with desiccated coconut and hand decorated with white chocolate 'leaves'.

*Dairy- Eggs - Gluten Free*

## *Chocolate Cake*

Small 4-6 portions | 102€  
Large 8-12 portions | 204€

Our decadent and unique take of the classic chocolate cake features layers of delicate mousse, rich crèmeux, and sponge. Buckwheat crumbles add an exciting crunch, while a luscious dark chocolate glaze envelops the entire creation, topped with handmade chocolate 'roots'.

*Dairy - Eggs - Gluten Free  
Alcohol Free - \*Vegetarian*

## *Dulce de Leche Peanut & Banana*

Small 4-6 portions | 102€  
Large 8-12 portions | 204€

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.

*Dairy - Eggs  
\*Alcohol Free - Nuts*

*(\*) can be made free upon request*

*Must be ordered with a minimum of 48 hours' notice prior to the event and personalised messages are available upon request.*



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

FOR FURTHER DETAILS PLEASE  
REACH OUT TO OUR EVENTS TEAM.

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