

Flojas y Verduras Frescas

Salad & Vegetables

Tambo Achiote • 26
Marinated **chicken** breast, lettuce,
chickpeas, anchovy dressing

Camarones Melosos • 29
Shrimp, mango, peanuts, garlic &
ginger mayo, Baerii Vintage **caviar**

Gazpacho • 42
Spiced watermelon gazpacho with rocotto,
Alaska **King crab**

Ensalada Amazónica • 23
Mango, avocado, confit tomato,
kalamansi citrus

Alcachofa • 24
Seasonal **artichokes**, crispy & shaved,
ají amarillo dressing

Crudo y Marinados

Raw & Marinated

Salmon Tiradito • 28
Scottish **salmon**, strawberry & yuzu dressing,
roasted almond

Dorada • 32
Sea bream sashimi,
jalapeño sauce

Hamachi Tiradito • 35
Thinly sliced **yellowtail**, passion pulp,
shiso leaf dressing

Aguachile • 32
Mexican style **stone bass** ceviche,
avocado cream, jalapeño

Ostras • 42
6 oysters - pineapple ponzu,
green shiso, kalamansi jelly

Tuna Laqueado • 35
Seared akami **tuna**,
manao crunch, pineapple, tamarillo ponzu

Langosta • 118
Blue lobster with Leche de tigre & spicy claws gratin

Perlas del Mar

Caviars

Sturia Baerii Vintage
50gr • **195** 125gr • **495**

Sturia Oscietra
50gr • **240** 125gr • **610**

Sturia Beluga
50gr • **675** 125gr • **1650**

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri
3 Variations (6 pieces) • **46**
6 Variations (12 pieces) • **92**

Atun Picante • 28
Red tuna tartare, baby corn,
hibiscus

Sashimi
3 Variations (9 pieces) • **56**
5 Variations (15 pieces) • **96**

Langosta Maki • 42
Lobster tail, aji amarillo mayo,
garlic chips, chulpi corn

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Pão de Queijo • 14
Cassava cheese bread

Cangrejo • 28
Mediterranean **stone crab**,
spicy cassava cake, tomatillo sauce

Empanadas • 27
Wagyu beef, black truffle cream

Tequeños • 24
Chicken rolls, cheese, coriander sauce

Brochetas • 28
Lamb skewers, anticucho &
jalapeño miso

Pato • 23
Confit **duck** croquettes, jalapeño & citrus

Atun Okinamasu con Caviar • 52
Toro **tuna** tartare, gochujang, Baerii Vintage **caviar**

For allergy information please ask a member of staff for our Food Allergen Information Card.

Salteados

Woks

Arroz Chaufa • 38

Red, black and white whole grain rice,
duck breast, fried egg

Arroz con Mariscos • 58

Tiger prawns, **Chilean sea bass**,
mussels & pulpo, Creole sauce

Lomo Saltado • 42

Wagyu beef, spicy sauce, green vegetables, mushrooms

Del Río a la Mar

Fish & Seafood

San Pedro • 68

Grilled **John Dory** fillet,
garlic & chilli pil pil

Merluza Negra • 64

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

Al Espeto

Lubina • 16 (100 grs)
Line caught **sea bass**

A La Parrilla

Lenguado • 145 (800 grs)
Wild **Dover sole**

Dorada • 92 (800 grs)
Wild **sea bream**

Pulpo • 46
Grilled **octopus**, aji-panca sauce, guacamole

Camarones • 52
Grilled Sanremo **shrimps**

Catch of The Day • MP
Mediterranean **wild fish**, pil pil

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 49 (250gr)
Uruguay **Angus beef rib-eye**

Picanton Caipira • 42 (250gr)
Paprika & soy marinated baby **chicken**

Vitela • 68 (600gr)
Aji amarillo & lemon marinated **veal chop**

Solomillo de Wagyu • 140 (200gr)
Chilean **Wagyu filet**

Entraña • 62 (250gr)
Chimichurri marinated Angus **skirt steak**

Picanha Rodizio • 52 (250gr)
Brazilian style grilled **rump steak**

Costilla Huacatay • 52 (300gr)
Rack of lamb, smoked chilli,
lime, oregano

Bife Japonese • 245 (200gr)
A5 Kagoshima **Wagyu sirloin**

T-Bone • 325 (1kg)
T-bone Wagyu Australian

Tomahawk • 285 (1.6kg)
Australian **black-angus tomahawk**

Acompañamientos

Sides

Brócoli y Zanahoria • 16
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Papas al Horno • 14
Josper grilled **new potatoes**,
thyme, rosemary

Mazorca • 18
Grilled **corn**, comte cheese &
chipotle butter

Wok de 25 Verduras • 22
Seasonal stir-fried
vegetables

Tomates • 22
Heritage **cherry tomato** salad, roasted papaya,
Amazonian honey, Tomatillo

Ensalada Mixta • 12
Mixed green leaves,
lemon dressing