

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

...

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,
aji 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

...

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,
pineapple, 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

...

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.*