

Amazonico

PRIVATE
DINING & EVENTS

DIFC PAVILION, DUBAI
EVENTS@AMAZONICO.AE



Amazónico Dubai

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 Mayfair, one of London's most affluent areas, followed by Dubai in the heart of DIFC.

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.



Chef Diego Sanchez

Group Executive Chef - Middle East & Asia

Chef Diego has been with Amazónico since 2019, leading the opening of Amazónico Dubai, which quickly gained recognition as one of the city's top restaurants. As Group Executive Chef for the Middle East & Asia, he oversees culinary operations and continues to strengthen the brand's reputation for innovative Latin American cuisine.

Known for fusing Peruvian ingredients with refined presentation and contemporary techniques, **Chef Diego** has earned acclaim for transforming Amazónico into a destination celebrated for its culinary flair and vibrant atmosphere.



Set Menu Original

Pan de Queso (V)(D)
Cassava cheese bread

Ensalada Amazónica (V)
Avocado, mango, confit tomato, kalamansi citrus

Lomi-Lomi (G)
King salmon, avocado, coriander,
salmon roe

Tiradito Guayaco (S)
Argentinian prawns, sea bass, orange,
coriander, crispy plantain

Aguachile
Mexican style sea bass ceviche,
avocado cream, jalapeño

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Ajiaco (D)(V)(G)
Pumpkin gnocchi, baby corn, ají amarillo,
feta cheese, selection of mushrooms

Langostino Meloso (S)(N)(G)
Shrimps, garlic and ginger sauce, mango,
caviar, peanuts

Kofta de Cordero (D)
Marinated lamb kofta, tamarind, yoghurt sauce

...

Picanton Caipira
Spanish corn-fed baby chicken,
marinated in Peruvian chillies

Costilla de Cordero
Rack of Australian grass-fed lamb, pumpkin,
black truffle, salsa verde

Entraña Marinada (300gr)
Chimichurri marinated skirt steak

Wok de 25 Verduras (V)
Stir-fried seasonal vegetables

Mazorca (D)(V)(G)
Grilled corn, chipotle butter, coriander,
Comté and Grana Padano cheese

...

Piña Rostizada (G)(D)
Roasted caramelized pineapple,
quimbolito cake, coconut sorbet

Coco-lindo (G)(D)
Chocolate sponge, coconut ginger mousse,
chocolate cremeux, ginger ice cream

Tarta de Queso (G)(D)
Yuzu cheesecake, strawberries and mango,
passion fruit mango sorbet

• AED 485 per person •

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts*

Set Menu Signature

Pan de Queso (V)(D)
Cassava cheese bread

Amazónico Maki (V)
Mango, avocado, coconut, cacao nibs

Tiradito Guayaco (S)
Argentinian prawns, sea bass, orange,
coriander, crispy plantain

Ensalada Amazónica (V)
Avocado, mango, confit tomato,
kalamansi citrus

Aguachile
Mexican style sea bass ceviche,
avocado cream, jalapeño

...

Langostino Meloso (S)(N)(G)
Shrimps, garlic and ginger sauce, mango,
caviar, peanuts

Kofta de Cordero (D)
Marinated lamb kofta, tamarind,
yoghurt sauce

Arroz Chaufa (G)
Red and black whole grain rice,
grilled duck, fried egg

...

Lubina
Wood-fire cooked sea bass

Bife Angosto Wagyu (300gr)
Grass-fed Wagyu sirloin, grade 6+

Picanton Caipira
Spanish corn-fed baby chicken marinated
in Peruvian chillies

Wok de 25 Verduras (V)
Stir-fried seasonal vegetables

Tostones de Papa (V)
Crispy fried crushed potatoes, chilli casero,
marigold sauce

...

Piña Rostizada (G)(D)
Roasted caramelized pineapple,
quimbolito cake, coconut sorbet

Coco-lindo (G)(D)
Chocolate sponge, coconut ginger mousse,
chocolate cremeux, ginger ice cream

Chocolate Al Moctezuma (N)(D)
Hot chocolate fondant, pistachio ice cream

• AED 620 per person •

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Set Menu Exclusive

Pan de Queso (V)(D)
Cassava cheese bread

Guacamole con Erizo (S)
Guacamole, **sea urchin**, green plantain crisps

...

Atun Okinamasu con Caviar (G)
Toro tuna tartare, seaweed,
coconut, Baerii caviar

Tiradito Guayaco (S)
Argentinian **prawns**, sea bass, orange, coriander,
crispy plantain

Nigiri
6 Variations (12 pieces)

Amazónico Maki (V)
Mango, avocado, coconut, cacao nibs

...

Lomo Tataki
Prime beef tenderloin, jalapeño,
yellow chili, grated truffle

Arepa (D)
Traditional arepa, pulled **ossobuco**,
huancaína sauce, Grana Padano cheese

Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind,
yoghurt sauce

Langostino Meloso (S)(N)(G)
Shrimps, garlic and ginger sauce, mango,
caviar, peanuts

...

Entraña Marinada (300gr)
Chimichurri marinated **skirt steak**

Boniato al Grill (D)
Roasted **sweet potatoes**, miso butter, cacao nibs

Costilla de Cordero
Rack of Australian grass-fed **lamb**, pumpkin, black
truffle, salsa verde

Tostones de Papa (V)
Crispy fried crushed **potatoes**, chilli casero,
marigold sauce

Bife Angosto Wagyu (300gr)
Grass-fed **Wagyu sirloin**, grade 6+

Wok de 25 Verduras (V)
Stir-fried seasonal **vegetables**

...

Coco-lindo (G)(D)
Chocolate sponge, **coconut** ginger mousse,
chocolate cremeux, ginger ice cream

Tarta de Queso (G)(D)
Yuzu cheesecake, strawberries and mango,
passion fruit mango sorbet

Chocolate Al Moctezuma (N)(D)
Hot **chocolate fondant**, pistachio ice cream

Traditional Brazilian Chocolate Truffle
Traditional

• AED 690 per person •

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Canapé Amazónico

Original

14 pieces per person



Cecina de Leon

Horseradish cream, yuzu gel, watermelon,
Cecina de León

Ensalada Amazónica (V)

Avocado, mango, confit tomato, kalamansi citrus

Hamachi Tiradito (G)

Thinly sliced **yellowtail**, passion fruit,
shiso leaves dressing

Kofta de Cordero (D)

Marinated **lamb** kofta, tamarind,
yoghurt sauce

Poblano Patacones (D)(V)

Crispy **plantain**, burrata, corn and kimchi

Beef Anticucho

Tenderloin marinated in a traditional peruvian sauce

Merengón Tropical (D)

Coconut meringue, **tropical compote**,
mango, lime Chantilly

Coco-lindo (G)(D)

Chocolate sponge, **coconut** ginger mousse,
chocolate cremeux

Aguachile

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

Guacamole (V)

Guacamole, plantain crisps

Langostino Meloso (S)(N)

Shrimp, garlic and ginger sauce, mango,
caviar, peanuts

Zapallo Loche y Queso (D)(G)

Peruvian **pumpkin**, goat cheese,
corn, edamame

Patacones Mechados

Crispy plantain, pulled **veal**, achiote seeds

Piña Rostizada (G)

Roasted caramelized **pineapple**,
coconut foam

• AED 320 per person •

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Canapé Amazónico

Signature

14 pieces per person

Cecina de Leon

Horseradish cream, yuzu gel, watermelon,
Cecina de León

Hamachi Usuzukuri (G)

Thinly sliced **yellowtail**, passion fruit,
shiso leaves dressing

Poblano Patacones (D)(V)

Crispy **plantain**, burrata, corn and kimchi

...

Patacones Mechados

Crispy plantain, pulled **veal**, achiote seeds

Anticucho de Pollo

Marinated **chicken**,
traditional nikkei sauce

Kofta de Cordero (D)

Marinated **lamb** kofta, tamarind,
yoghurt sauce

Merengón Tropical (D)

Coconut meringue, **tropical compote**,
mango, lime Chantilly

Piña Rostizada (G)

Roasted caramelized **pineapple**,
coconut foam

Lomo Tataki

Prime beef tenderloin, jalapeño, yellow chili,
grated truffle

Ceviche Guayaco (S)

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

Guacamole (V)

Guacamole, green plantain crisps

Anticucho de Portobello (V)

Grilled **portobello**, potatoes tostones,
chilli emulsion

Langostino Meloso (S)(N)

Shrimps, garlic and ginger sauce, mango,
caviar, peanuts

Coco-lindo (G)(D)

Chocolate sponge, **coconut** ginger mousse,
chocolate cremeux

• AED 380 per person •

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Canapé Amazónico

Exclusive

14 pieces per person

Atun Okinamasu con Caviar (G)
Toro **tuna** tartare, seaweed, coconut,
Baerii Vintage caviar

Guacamole (V)
Guacamole, green plantain crisps

Hamachi Tiradito (G)
Thinly sliced **yellowtail**, passion fruit,
shiso leaves dressing

Aguachile
Mexican style **sea bass** ceviche,
avocado cream, jalapeño

Ensalada Amazónica (V)
Avocado, mango, confit tomato, kalamansi citrus

...

Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind,
yoghurt sauce

Wagyu Beef Anticucho
Marinated **beef** skewer, dry chili

Langostino Meloso (S)(N)
Shrimps, garlic and ginger sauce,
mango, caviar, peanut

Merengón Tropical (D)
Coconut meringue, **tropical compote**,
mango, lime Chantilly

Piña Rostizada (G)
Roasted caramelized **pineapple**,
coconut foam

Arroz Chaufa (G)
Red and black whole grain rice,
grilled **duck**, coriander sauce

Anticucho De Pollo
Marinated **chicken**, traditional nikkei sauce

Cachete de Res
Slow cooked **beef cheeks**,
lulo-red wine reduction

...

Coco-lindo (G)(D)
Chocolate sponge, **coconut** ginger mousse,
chocolate cremeux

• AED 420 per person •

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Private Dining Room

Located on the top floor of Amazónico and accessible by elevator, the Private Dining Room is ideal for corporate meetings, launches, lunches, dinners, and celebrations. Floor-to-ceiling windows open onto the Copacabana-inspired Paraíso Rooftop, offering a vibrant atmosphere and stunning DIFC views. For more intimate occasions, curtains can be drawn for added privacy.



Seated
22 Guests



Meeting
20 Guests



Party
22 Guests



Glass
Door



Chimney Room

Indoor

With luxurious velvet sofas, a bespoke fireplace and your own private terrace, the Chimney Room has an intimate lounge feeling whilst retaining the atmosphere and style of the Amazónico restaurant. Perfect for celebratory or corporate private lunches or dinners.



Seated
36 Guests



Dedicated
Service



Chimney Room

Outdoor

The Chimney Room's outdoor terrace, surrounded by lush greenery, offers a cozy, tropical setting that complements its intimate lounge ambiance. This space can be booked separately while maintaining Amazónico's signature style — perfect for private lunches, dinners, and celebrations.



Seated
28 Guests



Dedicated
Service



Lounge Bar

A striking 10-metre cocktail bar anchors the lounge, framed by two dramatic fire installations. Amazonian butterflies — seen on the walls, encased in glass, and suspended as hand-painted sculptures — add a captivating touch to the space. The elevated DJ booth sits at the heart of the room, making it ideal for events with guest performers or speakers.



Reception
80 Guests



DJ



Music
Station



Private
Bar

Lounge Dining

With its burnt-orange banquettes and lofty ceilings, the Dining Lounge offers a vibrant view of the expanded sushi counter. Illuminated feathers, woven lamps, and tribal patterns create a captivating ambiance. The sushi bar opens onto an extended seating area and enclosed terrace, where guests can enjoy alfresco dining in air-conditioned comfort.



Seated
35 Guests



Dedicated
Service



Standing Reception
60 Guests



Paraíso

ROOFTOP CLUB

Inspired by Rio's famous Copacabana beach, Paraíso is a one-of-a-kind rooftop space in DIFC. With stunning views, a private bar, DJ facilities, and tropical vibes, it's perfect for alfresco cocktails, canapés, and unforgettable gatherings—whether for lunch, sunsets, or late-night fun.



Reception
130 Guests



DJ



Music
Station



Private
Bar





Amazónico

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

FOR FURTHER DETAILS
PLEASE REACH OUT TO OUR EVENTS TEAM.

OPENING HOURS MONDAY - SUNDAY | 12PM - 3AM
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