

Amazónico

# MAR Y FUEGO

Sushi & Steak

SUNDAYS • 12PM TO 7PM  
AED 350

## BOCADO DE CORTESIA

Gazpacho • Pan de Queso

## SUSHI

### Ceviche Nikkei (N)(G)

Sea bass ceviche, lime, onion, peanuts

### Nigiris

Chef's Selection

### Makis

#### Amazónico (V)

Mango, avocado, coconut, cacao nibs

#### Lomi-Lomi (G)

King salmon, avocado, coriander, salmon roe

#### Chirashi

Hamachi, tuna, salmon, avocado, cucumber, lime, spicy rocoto

## MAIN COURSES

Brazilian-style experience — big cuts, big flavour, big pleasure.

### Picanha

Brazilian style grilled rump steak

### Pecho de Res (G)

Slow-cooked brisket, hogao sauce

### Aguja Marinada

Marinated chuck roll

### Pollo a la Braza (G)

Chicken thigh, marinated in achiote & Peruvian chilis

### Chorizo

Charcoal-grilled Argentinian chorizo

### Camarones a la Braza (S)

Charcoal-grilled shrimp, finished with garlic

## SIDES

### Ensalada Verde (V)

Lettuce, avocado, cucumber, tomato cherry, lime dressing

### Boniato al Grill (D)

Roasted sweet potatoes, miso butter, cacao nibs

### Mazorca (D)(V)(G)

Grilled corn, chipotle butter

## DESSERTS

A sweet ending to your jungle escape

### Piña Rostizada (D)(G)

Roasted caramelized pineapple, quimbolito, coconut sorbet

Allergens: (D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (A) Alcohol



## COCKTAILS

### Sangria Blanca • 75

Queray London Dry, Cocchi Americano, Lemon, Tropical Fruit Wine, Aloe Vera

### Javari • 95

Casamigos Blanco Tequila, Lost Explorer Salmiana Mezcal, Marigold, Basil, Papaya Pepper

### Rabo De Galo • 90

Rinomato Bianco, Rinomato Scurro, Amaro Lucano, Hendricks Gin, Tropical Bitters, Franklin and Sons Grapefruit Soda

## MOCCKTAILS

### Oro Fizz • 45

Mango, Osmanthus Saffron

### Flor Encantada • 45

Jasmine, Lychee, Soda

### Tierra Noble • 45

Lyres, Durian, Yuzu, Coconut, Pandan

## WINES

### Sparkling White Wine

NV Ferrari, Maximum, Blanc de Blancs  
*Trentino, Italy*



125ml  
69



250ml



750ml  
410

### White Wine

2024 Viña Palomeras Blanco, Rioja Vega  
*Navarra, Spain*

150ml

65

95

325

2021 Albariño, Pazo Barrantes  
*Rías Baixas, Spain*

185

270

925

### Rosé Wine

2024 Prestige, Château Minuty,  
*Provence, France*

90

95

450

### Red Wine

2019 Crianza, Navajas  
*Rioja, Spain*

75

95

375

2022 Pinot Noir, Los Parientes, Baettig  
*Malleco Valley, Chile*

130

190

650

## SAKE



90ml  
60



180ml  
110



1800ml  
1100

Junmai Ginjo, Kanbara, Bride of the Fox