



GROUP DINING MENUS

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

Ipanema

- LUNCH ONLY -

£65

Amazónico Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Empanadas

Wagyu beef, huitlacoche cream

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Aguachile

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

Main Courses

Ojo de Bife

Argentinian **beef rib eye**

Lubina Espeto

Mediterranean **sea bass**

Arroz Chaufa

Red, black and white whole grain **rice**, fried egg

...

Ensalada Mixta

Mixed green leaves, cherry tomatoes, lemon dressing

Papas al Horno

Josper grilled rosemary, **new potatoes**

Desserts

Paraíso Tropical

Coconut & passion fruit cream, banana pain de gênes, fresh mango and banana

Piña Rostizada

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

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.*

Macapá

£100

Amazónico Bites

Tequeños

Chicken rolls, tybo cheese,
coriander sauce

Pão de Queijo

Brazilian **cassava**
cheese bread

Guacamole

Guacamole, green plantain crisp

Vegetables & Marinated

Ensalada Amazónica

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

Aguachile

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

Tuna Laqueado

Seared akami **tuna**, manao crunch,
pineapple, tamarillo ponzu

Main Courses

Ojo de Bife

Argentinian **beef rib eye**

Lubina Espeto

Mediterranean **sea bass**

Arroz Chaufa

Red, black and white whole grain **rice**, fried egg

...

Brócoli y Zanahoria

Chargrilled **broccoli**, baby **carrots**,
spicy panela

Papas al Horno

Josper grilled **new potatoes**,
thyme & rosemary

Desserts

Piña Rostizada

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

Torta Tres Leches

Tres leches cake, chicha morada,
strawberry lime sorbet

Brigadeiros

Traditional Brazilian **chocolate truffles**

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.*

Santarém

£130

Amazónico Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Empanadas

Wagyu beef, huitlacoche cream

Cangrejo

Dover crab, spicy cassava cake, tomatillo sauce

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Ensalada de Quinoa

Quinoa salad, seasonal vegetables, rocoto dressing

Tuna Laqueado

Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Salmón

Scottish **salmon**, pear kimchi, green shiso

Main Courses

Solomillo de Res

28 day dry-aged Hereford **beef fillet**

Pulpo

Spanish **octopus** parrillero, mash potato purée

Merluza

Anticucho miso, Chilean **bass**, stir-fried corn salad

Palmito Saltados

Palm heart, shitakes, okras, red onion escabeche, mole

...

Boniato

Sweet potato, Parmesan, citrus crumble

Brócoli y Zanahoria

Chargrilled **broccoli**, baby **carrots**, spicy panela

Desserts

Piña Rostizada

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

Chocolate al Moctezuma

Hot **chocolate** fondant, tonka ice cream

Brigadeiros

Traditional Brazilian **chocolate truffles**

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.*

Iquitos

£155

Amazónico Bites

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Empanadas

Wagyu beef, huitlacoche cream

Guacamole con Erizo

Guacamole, sea urchin, green plantain crisp

Causa de Langosta

Lobster, crispy yellow potatoes, horseradish, chipotle mayo

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Aguachile

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

Tuna Laqueado

Seared Akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Berenjena

Aubergine anticucho, black & white garlic sauce, Japanese bread

Main Courses

Solomillo de Wagyu

Chilean **Wagyu fillet**

Langosta con Maiz

Lobster tail, crustacean corn bisque, corn cake, bavaroise

Merluza

Anticucho miso, Chilean **bass**, stir-fried corn salad

Costilla Huacatay

Black mint marinated **lamb chops**

...

Brócoli y Zanahoria

Chargrilled **broccoli**, baby **carrots**, spicy panela

Papas al Horno

Josper grilled **new potatoes**, thyme & rosemary

Desserts

Piña Rostizada

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

Pavé

Peruvian **chocolate**, tamarillo raspberry gâteau, dulce de leche ice cream

Brigadeiros

Traditional Brazilian **chocolate truffles**