



Amazónico
Miami Spice Menu



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\$65

Bocadito Bite

Hamachi Crocante

Yellowtail tartare, pickled Serrano, crispy sushi rice, aji amarillo, smoked trout caviar

Para Empezar Starters (choose one)

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Salmon Tiradito

Scottish salmon, yuzu & miso cream, mango salad

Brocheta de Chorizo +\$10

Grilled pork sausage, roasted peppers, chimichurri, grilled sourdough bread

De Fondo Entrées (choose one)

Bacalao

Black cod, tamarind glaze, cassava purée, yuzu butter, fennel

Arroz Chaufa

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

Add Peking duck +\$12

Asado de Costilla

48-hour braised beef short rib, Chorizo sofrito rice, Nikkei demi

Postres Dessert (choose one)

Crema de Choclo

Corn crème brûlée, coconut sponge, corn meringue

Río Caribe

Chocolate cake, vanilla ice cream, Caramélia ganache, espresso sauce

Beverages Menu

Wines

Sparkling

Roederer Estate Brut

Anderson Valley, USA • 13/65

White

2024 Verdejo Grupo Yllera

Rueda, Spain • 11/55

2024 White Blend, Le Cigare Blanc, Bonny Doon

Central Coast, USA • 12/60

2023 Chardonnay, Frank Family

Los Carneros, USA • 18/90

Rosé

2024 Whispering Angel, Château d'Esclans

Provence, France • 13/65

Red

2019 Pinot Noir, Citius, Alta Pavina

Ribera del Duero, Spain • 13/65

2024 Cabernet Sauvignon, Chasing Lion

California, USA • 14/70

2020 Rioja Reserva, Bodegas Izadi

Rioja, Spain • 17/85

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Cocktails

Pombo • 16

Enemigo Tequila, Grapefruit Acid, Soda

Samba • 12

Leblon Cachaça, Spiced Mango Cordial, Lemon, Mango

Brilho • 14

Ketel One Vodka, Kalamansi Shiso Cordial, Tonic