

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

Costilla Corta
Australian Black Angus short rib

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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,
ají 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

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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

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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**

Txuleta

Australian **Wagyu rib eye**

Costilla Huacatay

Rack of **lamb**, smoked chilli,
lime & oregano

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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

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Gold Canapé

Selection of 4 canapés: 24€

Selection of 6 canapés: 36€

Selection of 8 canapés: 48€

Priced per person (Excluding premium bites)

Ensalada de la Sierra

Grilled **palm heart**, red bell pepper, artichoke, quinoa, rocoto dressing

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Atún Picante Maki

Red tuna tartare, baby corn, cucumber, hibiscus

Lomi-Lomi

Red Label salmon, avocado, coriander, ikura

Salmon Tiradito

Scottish **salmon**, strawberry & yuzu dressing, roasted almond

Aguachile

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

Hamachi Maki

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Amazónico Maki

Mango, avocado, coconut, cocoa nibs

Hot Canapé

Tequeños

Chicken rolls, cheese, coriander sauce

Pão de Queijo

Cassava cheese bread

Merluza Negra

Marinated Chilean **sea bass**, miso & anticucho sauce

Cangrejo

Mediterranean **stone crab**, spicy cassava cake, tomatillo sauce

Brochetas

Lamb skewers, anticucho & jalapeño miso

Anticucho de Pollo

Chargrilled **chicken thighs**, panca chilli

Bocadillos

Picanha slider, chimichurri mayo, pickled onions

Berenjena

Japanese **aubergine**, achiote-miso, sesame spices

Premium Canapé

Priced per piece

Atún Okinamasu • 12

Toro **tuna** tartare, coconut, Baerii Vintage caviar

Langosta Maki • 16

Lobster tail, aji amarillo mayo, garlic chips, chulpi corn

Empanadas • 11

Wagyu beef, black truffle cream

Oscietra Caviar • 21

Served with blinis, guacamole, sour cream

Sweet Canapé

Piña Rostizada

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

Profiterol

Chocolate cream & pepper

Brigadeiros

Selection of Brazilian **chocolate truffles**

Pavlova

Meringue, red berries, Chantilly cream, açai coulis

