

PRIVATE DINING
& EVENTS

Amazonico

PLACE DU CASINO, 98000 MONACO
WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO



*“Discover an immersive
and diverse environment
ideal for entertaining”*

Amazónico Monte-Carlo

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, with locations now in London, Dubai and Monte-Carlo.

Situated in the heart of Place du Casino, Amazónico takes guests 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.

The image shows a long, rectangular dining table covered with a white tablecloth, set for a formal meal. The table is arranged with white plates, silverware, and glassware. Each place setting includes a white plate, a folded white napkin, a silver fork and knife, a tall water glass, a wine glass, and a green textured glass. The table is surrounded by wicker chairs with beige cushions. The terrace is enclosed by a black metal railing and is decorated with various potted plants, including large green leaves and palm trees. In the background, the ornate facade of the Grand Hotel de Ville is visible, featuring multiple domes, statues, and intricate architectural details. The sky is clear and blue.

Private Dining Terrace

Designed by internationally renowned artist Lázaro Rosa-Violán, our Private Dining Terrace can comfortably accommodate groups of up to 30 guests seated on one long imperial table. The perfect setting for celebrations, birthday dinners and everything in-between.

Features

- Alfresco dining
- Amazónico printed menus and placecards
- Wheelchair accessible

Capacity

Seated: 30 Guests

Area available from April until end of September
(closed during winter season)

Restaurant Terrace

Amazónico's formal outdoor dining oasis, where luscious foliage, opulent seating and exotic jungle textures set the stage. Perfect for both seated and standing receptions, guests can enjoy the breathtaking views of Place du Casino. As the evening unfolds, guests will be entertained with our Latin-inspired live bands serenading the restaurant with Jazz, Bossa Nova & Cuban rhythms.

Features

Alfresco dining
Amazónico printed menus and placecards
Wheelchair accessible

Capacity

Seated dinners: up to 180 guests
Standing receptions: up to 300 guests
(Available for full exclusive hire only)

Area available from April until end of September
(closed during winter season)



The image shows the interior of 'The Sushi Lounge', a restaurant with a tropical and modern aesthetic. The space is filled with large potted plants, including a prominent monstera on the left. The ceiling is a striking feature, with a green base and large, realistic-looking red and orange flower decorations. The dining area consists of several round tables with white tablecloths, each set with white plates, silverware, and green-tinted glasses. Some tables are surrounded by modern, curved chairs in shades of yellow and green. In the background, a long, curved sushi bar with a warm, orange-toned facade is visible, with a staff member working behind the counter. Large windows on the left and back provide a view of an outdoor patio area with more tables and chairs, and a glimpse of a historic building outside. The overall atmosphere is warm, elegant, and inviting.

The Sushi Lounge

The Sushi Lounge invites guests to enjoy an exclusive indoor dining experience with a captivating view of the sushi counter. Featuring a tropical-inspired decoration and a warm, welcoming atmosphere, this cozy space can accommodate up to 80 guests for an elegant event.

Features

Amazónico printed menus and placecards
Wheelchair accessible

Capacity

Seated: 60 Guests
Standing: 80 Guests

The image shows a rooftop lounge terrace. In the foreground, a long table with a white tablecloth is set with glasses, plates, and cutlery. Wicker chairs with teal and grey cushions are arranged around the table. In the background, there are large potted plants, a blue sofa, and a view of a city and mountains. The terrace is surrounded by a low wall and has a wooden floor.

Lounge Terrace

The Lounge Terrace invites guests to enjoy an exclusive outdoor experience with sweeping views across Monaco, France and Italy, with the iconic Casino at the forefront. Featuring an elegant, open-air setting and a serene, sophisticated atmosphere, this exclusive terrace can accommodate up to 80 guests for exquisite outdoor events.

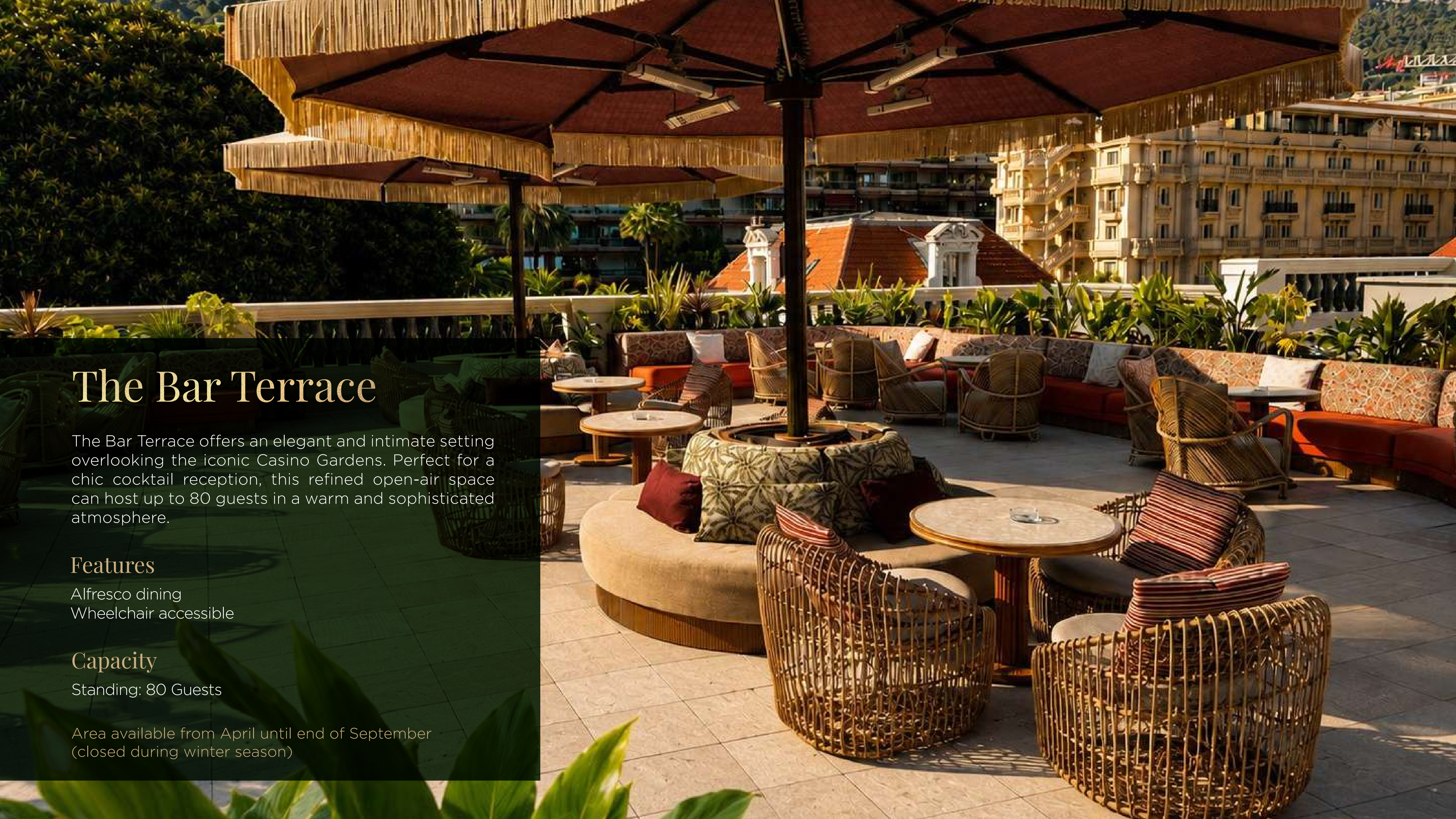
Features

- Alfresco dining
- Amazónico printed menus and placecards
- Wheelchair accessible

Capacity

- Seated: 60 Guests
- Standing: 80 Guests

Area available from April until end of September
(closed during winter season)

The image shows a rooftop terrace with a paved floor. In the foreground, there are several wicker armchairs with cushions and a round wooden table. A large, patterned circular ottoman is in the center. In the background, there are more wicker chairs, tables, and large umbrellas with fringed edges. The terrace overlooks a city with a prominent building featuring a red-tiled roof and a sign that says "LITAZ".

The Bar Terrace

The Bar Terrace offers an elegant and intimate setting overlooking the iconic Casino Gardens. Perfect for a chic cocktail reception, this refined open-air space can host up to 80 guests in a warm and sophisticated atmosphere.

Features

Alfresco dining
Wheelchair accessible

Capacity

Standing: 80 Guests

Area available from April until end of September
(closed during winter season)

The image shows the interior of a club named SELVA. The ceiling is a dark, curved structure covered in numerous small, multi-colored lights (red, green, blue, yellow) that create a starry, night-sky effect. In the background, a bar is visible with various bottles of alcohol on shelves. The bar area has a stone-like wall and is decorated with a large, illuminated sculpture of a leopard. In the foreground, there is a long, curved lounge sofa with a red base and leopard-print cushions. Three large, cylindrical, light-colored coffee tables are arranged in front of the sofa. The overall atmosphere is warm and sophisticated, with a tropical jungle theme.

SELVA

Discover our Club, tucked away down a leopard-print staircase and adorned with a mesmerising midnight sky-like ceiling. This tropical jungle-inspired space provides the ultimate atmosphere to immerse yourself in Amazónico's vibrant energy, accommodating up to 250 guests.

Features

- Dedicated bar
- DJ booth
- Amazónico-branded drink menus

Capacity

Standing after party: 250 Guests



SELVA

Our club also serves as an exceptional venue for corporate events, available during the day and accommodating up to 200 guests for a cocktail reception. It is ideal for product launches, networking events, and other corporate occasions.

Features

- Dedicated bar
- DJ booth
- Amazónico-branded drink menus

Capacity

Standing cocktail reception: 200 Guests

Select Your Menu

Executive Chef, Jerome Lorvellec has created a series of menus that feature dishes inspired by Latin America and the communities that inhabit the Amazon region. Each has been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours of the Amazon jungle. Pair these with an inventive selection of cocktails from the bar or wines from our extensive list for an unforgettable experience.



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

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.

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

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.



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



Celebration Cakes

Whether it's a birthday, anniversary, graduation or simply 'because', complete your special occasion with a memorable celebration cake. Our expert pastry chefs have designed a range of tropical and Latin American inspired options guaranteed to put a smile on everyone's face.

Tropical Cheesecake

Small 4-6 portions | 102€
Large 8-12 portions | 204€

A wonderfully light coconut dacquoise layered with a zingy lime cream cheese, mango mousse and topped with a tropical fruit compote. It is beautifully finished with desiccated coconut and hand decorated with white chocolate 'leaves'.

Dairy- Eggs - Gluten Free

Chocolate Cake

Small 4-6 portions | 102€
Large 8-12 portions | 204€

Our decadent and unique take of the classic chocolate cake features layers of delicate mousse, rich crèmeux, and sponge. Buckwheat crumbles add an exciting crunch, while a luscious dark chocolate glaze envelops the entire creation, topped with handmade chocolate 'roots'.

*Dairy - Eggs - Gluten Free
Alcohol Free - *Vegetarian*

Dulce de Leche Peanut & Banana

Small 4-6 portions | 102€
Large 8-12 portions | 204€

Deliciously light banana sponge with a crunchy peanut praline layered with an exotic apricot and passionfruit jelly, silky peanut butter cream and dulce de leche mousse. Roasted peanuts and hand crafted milk chocolate 'petals' are then used to decorate the golden dulce de leche glaze.

*Dairy - Eggs
Alcohol Free - Nuts

() can be made free upon request*

Must be ordered with a minimum of 48 hours' notice prior to the event and personalised messages are available upon request.



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

FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.

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