



Amazónico

Miami Spice Menu

\$65 per person

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

Asado de Costilla

48-hour braised beef short rib, chorizo rice, Nikkei demi-glaze

Add Peking duck +\$12

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

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness.
A 20% service charge is included on all checks.





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Beverage 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**

Cocktails

Samba • 12

Leblon Cachaça, Spiced Mango Cordial,
Lemon, Fresh Mango

Brilho • 14

Ketel One Vodka, Kalamansi and Shiso
Cordial, Fever Tree Tonic

Pombo • 16

Enemigo Cristalino Tequila,
Grapefruit Acid, Agave, Fever Tree Soda

