

Flojas y Verduras Frescas

Salads & Vegetables

Tambo Achiote • 85 (D)

Marinated **chicken breast**, lettuce,
anchovy dressing

Ensalada Amazónica • 80 (V)

Avocado, **mango**, confit tomato,
kalamansi citrus

Ensalada de la Sierra • 75 (V)

Grilled **hearts of palm**, squash, avocado, roasted capsicum,
artichoke, quinoa, rocoto dressing

Crudo y Marinados

Raw & Marinated

Atun Okinamasu con Caviar • 195

Toro tuna tartare, seaweed, coconut,
Baerii caviar

Causa de Lomo • 105 (G)

Tenderloin, crispy yellow potato, escabeche sauce,
avocado, cured egg yolk, capers

Tostada de Atún • 50 (per pc)

Corn tostada, akami **tuna**, tamarind mayo,
avocado, pickled cucumber

Hamachi Tiradito • 90

Thinly sliced **yellowtail**, passion fruit,
shiso leaf dressing

Tiradito Guayaco • 115 (S)

Argentinian **prawns**, sea bass, orange,
coriander, crispy plantain

Ceviche de Mercado • 155 (S)

Shrimps, **stone bass**, **octopus**, **crispy calamari**,
rocoto sauce, crispy plantain

Aguachile • 95

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

Ostras • 210 (S)(5 pieces)

5 **oysters**, celery-lime, Jalapeno-yuzu,
ponzu dressing

Perlas del Mar

Caviar

Oscietra

50gr • 1100

Kristal

50gr • 1300

Beluga

50gr • 3300

Served with sweet potato blinis, avocado mousse, egg white pearls

Japazónico

Sushi & Maki

Atun Picante • 120

Spicy **tuna** tartare, cucumber,
green apple, chives

Toro Nigiri • 78

Tuna belly, karashi,
truffle oil

Tuna Moriawase • 420 (15 pieces)

Otoro, chutoro, akami, nigiris and sashimi

Our full sushi menu is available on request

Petiscos Amazónicos

Amazónico Bites

Pan de Queso • 45 (V)(D)

Cassava cheese bread

Guacamole con Erizo • 95 (S)

Guacamole, **sea urchin**,
green plantain crisps

Langostino Meloso • 98 (S)(N)(G)

Shrimps, garlic and ginger sauce, mango,
caviar, peanuts

Croquetas de Pato • 80 (G)

Confit **duck**, kalamansi, yellow chili,
coriander sauce

Arepa • 90 (D)

Traditional arepa, pulled **ossobuco**, huancaína sauce,
Grana Padano cheese

Kofta de Cordero • 90 (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

Wagyu A5 Anticucho • 48 (per piece)

Japanese **Wagyu** A5 skewer,
anticucho miso sauce, lime dressing

Romanesco Cauliflower • 70 (V)(D)

Roasted **cauliflower**, almonds, rainbow chard,
black garlic sauce

Salteados

Woks

Aji de Calabaza con Hongos • 80 (V)

Roasted **pumpkin**, aji amarillo, mushrooms, broccolini

Arroz Chaufa • 150 (G)

Red and black whole grain rice, grilled **duck**, fried egg

Carabinero En Su Jugo • 160 (per pc)(S)(D)

Spanish **red prawn**, sea salt, butter

Arroz con Mariscos • 235 (S)(D)

Octopus, shrimp & mussels wok, Arborio rice, Peruvian chilis, lime

Del Rio a la Mar

Fish

Pescado a la Talla • 320 (1kg)

Grilled **sea bream**, Mexican adobo sauce, criolla salad

Arroz Cartagenero • 260 (S)(D)

Japanese **amadaï**, coconut rice, prawn sauce

Cazuela de Langosta con Maiz • 420 (S)(D)

Lobster tail, corn bisque

Al Espeto

Lenguado • 350 (500gr)

Grilled dover sole, yellow citrus chili sauce

Lubina • 400 (per kg)

Sea bass

Pargo Rojo • 600 (per kg)

Japanese amadaï

Carnes a la Parrilla

Charcoal Grilled Meats

Picanton Caipira • 230

Spanish corn-fed **baby chicken**, marinated in Peruvian chilis

Bife Angosto Wagyu • 440 (300gr)

Wagyu sirloin, grade 6+

Solomillo de Res • 340 (200gr)

Australian Black Angus MB4 **tenderloin**

Jarrete de Cordero • 255 (D)(G)

16 hour slow cooked **lamb shank**, marinated in huacatay chili, cassava

Entraña Marinada • 295 (300gr)

Chimichurri marinated **skirt steak**

Costilla de Cordero • 265 (250gr)

Australian grass-fed **rack of lamb**, pumpkin, corn, black truffle, salsa verde

Ojo de Bife • 370 (400gr)

250-day grain-fed Australian **Black Angus ribeye**

Picanha • 325 (240gr)

Brazilian style grilled **top sirloin**

Tomahawk • 1100 (1,3kg)

Australian **Wagyu** grade A4-A5

T-Bone • 1550

50-day dry-aged, USDA Prime **Black Angus T-bone**

Acompañamientos

Sides

Mazorca • 55 (D)(V)(G)

Grilled **corn**, chipotle butter, coriander, Comté and Grana Padano cheese

Green Salad • 45 (V)

Mixed lettuce, cucumber, tomatoes, avocado and lemon dressing

Espárragos y Ajo Negro • 60 (N)(V)

Broccolini, asparagus, black garlic sauce

Pure de Papa • 50 (D)

Potato purée, butter, cream

Tostones de Papa • 60 (V)

Crispy fried **potatoes**, casero chili, marigold sauce

Yuca Bravas • 50 (V)

Crispy fried **cassava**, tomato chipotle sauce

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts*