Race Week

Hojas y Verduras Frescas
Salads & Vegetables

Ensalada Amazónica • 95 (V)
Avocado, **mango**, confit tomato, kalamansi citrus

Tambo Achiote • 105 (D)
Marinated **chicken breast**, gem lettuce, anchovy dressing

Crudo y Marinados
Raw & Marinated

Atún Okinamasu con Caviar • 210
Toro tuna tartare, seaweed, coconut, Baerii caviar

Hamachi Tiradito • 120
Thinly sliced **yellowtail**, passion fruit, shiso leaf dressing

Aguachile • 115
Mexican-style **sea bass** ceviche, avocado cream, jalapeño

Causa de Langosta • 160 (S)
Lobster, yellow potato purée, horseradish cream, avocado

Perlas del Mar
Caviar

Oscietra
50g • **1200**

Kristal
50g • **1400**

Beluga
50g • **3450**

Served with blinis, avocado mousse, egg white pearls (G)

Japazónico
Sushi & Maki

Nigiri Moriawase • 350 (10 pcs)
Chef's selection of 5 **nigiri** varieties

Tuna Moriawase • 525 (15 pcs)
Otoro, chutoro, akami, nigiris and sashimi

Amazónico Maki • 95 (V)
Mango, **avocado**, coconut gel

Atún Picante Maki • 140
Spicy **tuna** tartare, cucumber, green apple, chives

Langosta con Caviar • 190 (G)(S)
Canadian **lobster**, mango, spicy mayo, unagi sauce, Baerii **caviar**

Salmón Rostizado • 110 (D)(G)
Seared **salmon**, asparagus, avocado, teriyaki horseradish cream, takuan radish

All prices are inclusive of municipality taxes, and 10% service charge
Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts

Race Week

Petiscos Amazónicos

Amazónico Bites

Pan de Queso • 60 (V)(D)
Cassava
cheese bread

Arepa • 95 (D)
Traditional arepa, pulled **ossobuco**,
huancaína sauce, Grana Padano cheese

Guacamole con Erizo • 120 (S)
Guacamole, **sea urchin**,
green plantain crisps

Wagyu A5 Anticucho • 160 (2 pcs)
Japanese **Wagyu** A5 skewer,
anticucho miso sauce, lime dressing

Langostino Meloso • 120 (S)(N)(G)(D)
Shrimp, garlic and ginger sauce, mango,
caviar, peanuts

Croquetas de Pato • 105 (G)
Duck confit, kalamansi, yellow chili,
coriander sauce

Empanada de Humita • 90 (D)(V)(G)
Baked sweet creamy mixture of **corn**, poblano, cheese

Del Rio a la Mar

Fish

Arroz con Mariscos • 295 (S)(D)
Octopus, **shrimp** & **mussels** wok,
Arborio rice, Peruvian chilis, lime

Lubina Romesco • 315 (N)
Grilled **sea bass** fillet, romesco sauce,
sautéed green vegetables

Merluza Negra • 380
Patagonian **toothfish**, panca-miso marinated,
sesame bok choi

Carnes a la Parrilla

Charcoal Grilled Meats

Solomillo de Res • 360 (200g)
Australian Black Angus MB4
tenderloin

Jarrete de Cordero • 295 (D)(G)
16-hour slow cooked **lamb shank**,
marinated in huacatay chili, cassava

Picantón Caipira • 280
Spanish corn-fed **baby chicken**,
marinated in Peruvian chilis

Entraña Marinada • 325 (300g)
Chimichurri-marinated
skirt steak

Ojo de Bife • 390
250-day grain-fed Australian Black Angus **ribeye**

Bife Angosto Wagyu
Australian Wagyu **sirloin** MB6+ **• 460** (300g)
Japanese A5 Wagyu **sirloin • 610** (200g)

Acompañamientos

Sides

Ensalada Verde • 65 (V)
Lettuce, tomato, avocado, lime dressing

Mazorca • 70 (D)(V)(G)
Grilled **corn**, chipotle butter, lime togarashi

Puré de Papa • 135 (D)(V)
Mashed **potatoes**, black **truffle**