

Hojas y Verduras Frescas

Salad & Vegetables

Betarraga asada • 18

Grilled & pickled **beetroot**,
goat's cheese, physalis

Ensalada de Quinoa • 18

Quinoa salad, seasonal vegetables,
sweet cucumber, rocoto dressing

Ensalada Amazónica • 21

Mango, **avocado**, confit tomato,
kalamansi citrus

Tambo Achiote • 20

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

Crudo y Marinados

Raw & Marinated

Tuna Laqueado • 30

Seared akami **tuna**,
manao crunch, pineapple, tamarillo ponzu

Vieiras Nikkei • 26

Caramelised persimmon, torched **scallops**,
citrus mentaiko paté, tozazu dressing

Atún Okinamasu con Caviar • 42

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

Lomo Tataki • 30

Seared **beef tenderloin**,
yellow chilli emulsion, black truffle

Hamachi Tiradito • 28

Hamachi, gala apple dressing,
pickled yamagobo, water chestnuts

Aguachile • 28

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

Ceviche Guayaco • 28

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

Ostras • 16 (2 pieces)

Irish **oysters**, jalapeño,
nori dashi

Perlas del Mar

Caviars

Baerii Vintage (50gr) • 155

Oscietra (50gr) • 190

Beluga (50gr) • 445

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri

3 Variations Tuna Nigiri (6 pieces) • 38
6 Variations (12 pieces) • 68

Langostino Pibil • 26

Prawn tempura, teriyaki sauce,
achiote miso

Sashimi

3 Variations Tuna Sashimi (9 pieces) • 58
5 Variations (15 pieces) • 72

Atun Picante • 18

Spicy red **tuna**, panca chili sauce,
grilled corn, golden hibiscus

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Empanadas • 25

Wagyu beef, huitlacoche cream

Guacamole con Erizo • 28

Guacamole, sea urchin,
green plantain crisp

Tequeños • 19

Chicken rolls, Tybo cheese,
coriander sauce

Anticucho de Cordero • 7 (per piece)

Lamb anticucho, mole &
jalapeño miso sauce

Duck Croquette • 19

Duck leg confit, avocado, chipotle sauce

Tartare de Carne • 25

Beef tartare, cassava cake, physalis pickles,
miso achiote sauce

Causa de Langosta • 30

Lobster, crispy yellow potatoes,
horseradish, chipotle mayo

Berenjena Asada • 24

Aubergine anticucho,
black & white garlic sauce, Japanese bread

Salteados

Woks

Arroz Chaufa • 29

Red, black and white whole grain **rice**,
duck breast, confit duck leg, fried egg

Wok de Temporada • 25

Seasonal **mushrooms**, oyster leaf,
lotus, green coconut sauce

Arroz con Mariscos • 46

Seafood rice, **Gambero rosso**, lobster bisque

Del Río a la Mar

Fish & Seafood

Moqueca • 65

Lobster tail, moqueca sauce,
coconut farofa, yellow plantain

Merluza • 49

Chilean **sea bass**, anticucho miso,
stir-fried corn salad

Al Espeto

Lubina • 64 (1kg)
Mediterranean **sea bass**

A La Parrilla

Lenguado • 70 (700gr)
Wild **Dover sole**

Langostino • 40 (Per Piece)
Imperial **tiger prawn**

Pulpo • 42
Spanish **octopus**, mash potato purée

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 45 (250gr)
Argentinian **beef rib eye**

Bife Ancho de Wagyu • 115 (300gr)
Australian **Wagyu sirloin**, Grade 6-7

Entraña • 53 (250gr)
Chimichurri marinated **skirt steak**

Picanton Caipira • 36 (250gr)
Soy & paprika marinated baby **chicken**

Solomillo de Res • 56 (250gr)
28 day dry-aged Hereford **beef fillet**

Punta de Anca • 47 (300gr)
Heritage breed **beef top rump**

Asado de Tira • 60 (300gr)
Slow cook **short ribs**, pears,
cauliflower purée

Costilla Huacatay • 45 (300gr)
Black mint marinated
lamb chops

Bife Angosto de Wagyu A4 • 130 (200gr)
Japanese **Wagyu sirloin**

T-Bone • 195 (1.5kg - For Two)
45 day dry-aged **West Country beef**

Acompañamientos

Sides

Boniato • 16
Sweet **potato**, miso butter. cacao nibs

Yuca • 16
Deep-fried **cassava**, salsa Brava

Brócoli y Zanahoria • 13
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Ensalada Mixta • 12
Mixed **green leaves**, cherry tomatoes
passion fruit dressing

Papas al Horno • 13
Josper grilled **new potatoes**,
thyme, rosemary

Repollo Asado • 13
Mixed gilled **cabbage**,
huancaína sauce