



PRIVATE DINING & EVENTS

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

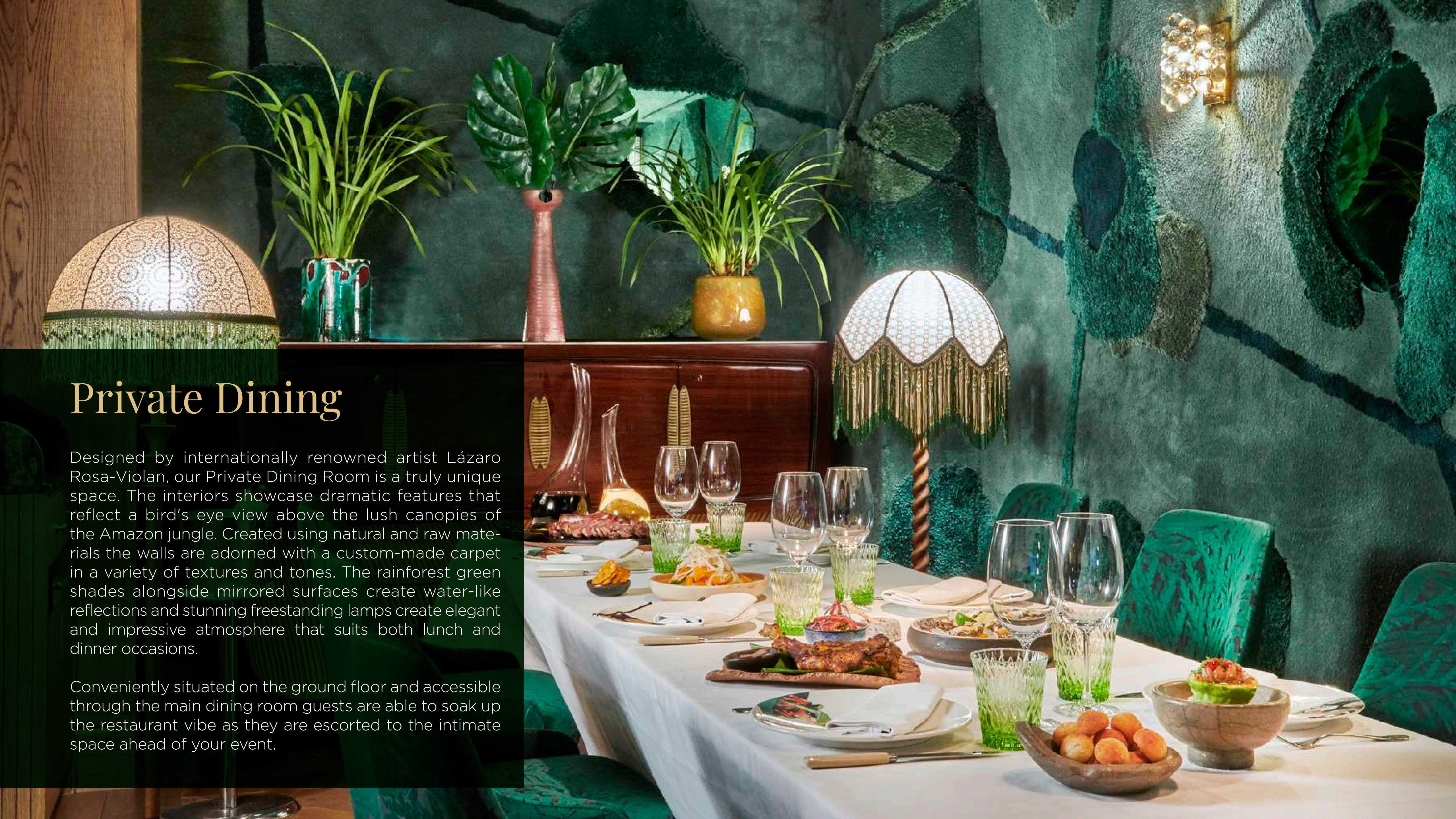


*“Discover an immersive
and diverse environment
ideal for entertaining”*

Amazónico London

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. In 2019 the couple decided to open their first international site, Amazónico London situated in the heart of Mayfair on Berkeley Square.

Through taste, touch and sight, visitors are taken 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.



Private Dining

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Room is a truly unique space. The interiors showcase dramatic features that reflect a bird's eye view above the lush canopies of the Amazon jungle. Created using natural and raw materials the walls are adorned with a custom-made carpet in a variety of textures and tones. The rainforest green shades alongside mirrored surfaces create water-like reflections and stunning freestanding lamps create elegant and impressive atmosphere that suits both lunch and dinner occasions.

Conveniently situated on the ground floor and accessible through the main dining room guests are able to soak up the restaurant vibe as they are escorted to the intimate space ahead of your event.

For Larger Events

Be it lunch or dinner, The Private Room can comfortably accommodate groups of 22 guests seated on one long centralised table. Experience the same exceptional service and hospitality as the main restaurant in a more exclusive setting that is guaranteed to impress.

Features

Amazónico printed menus and placecards
Docking station to play your own music
Disabled access

Capacity

Seated: up to 22 guests



For Smaller Occasions

For more intimate events our Private Room transforms into a smaller space by way of a beautiful mirrored retracting wall. This can be closed to create two separate dining areas seating between 6 and 12 guests.

Features

Amazónico printed menus and placecards
Docking station to play your own music
Disabled access

Capacity

Seated: from 6 - 12 guests



OCTO

Exclusive Private Dining

Step through the kitchen and down the golden staircase to discover our unique and exclusive space hidden beneath the restaurant. Taking inspiration from life under the Amazon River, OCTO is gleaming with rich metallic and teal tones and textures. This discreet and luxurious space can accommodate 52 guests for seated lunches and dinners, featuring a dedicated bar and DJ booth.

Features

- Dedicated bar
- DJ booth
- Amazónico printed menus and placecards

Capacity

Seated: up to 52 guests



OCTO

Standing Receptions

OCTO offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 80 guests, complete with its own dedicated bar and DJ booth, guests can embark on a multi-sensory journey nestled beneath the restaurant. We also have the possibility of a late license upon enquiry and availability.

Features

Dedicated bar
DJ booth
Amazónico printed menus and placecards

Capacity

Standing: up to 80 guests



Select Your Menu

Executive Chef, Adrian Sanchez Sanchez Bueno 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.



Ipanema

- LUNCH ONLY -

£65

Amazónico Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Empanadas

Wagyu beef, huitlacoche cream

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Aguachile

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

Main Courses

Ojo de Bife

Argentinian **beef rib eye**

Lubina Espeto

Mediterranean **sea bass**

Arroz Chaufa

Red, black and white whole grain **rice**, fried egg

...

Ensalada Mixta

Mixed green leaves, cherry tomatoes, passion fruit dressing

Papas al Horno

Josper grilled **new potatoes**, thyme & rosemary

Desserts

Paraíso Tropical

Coconut & passion fruit cream, banana pain de gênes, fresh mango and banana

Piña Rostizada

Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.*





Macapá
£100

Amazónico Bites

Pão de Queijo
Brazilian **cassava**
cheese bread

Tequeños
Chicken rolls, tybo cheese,
coriander sauce

Guacamole
Guacamole, green plantain crisp

Vegetables & Marinated

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

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

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

Main Courses

Ojo de Bife
Argentinian **beef rib eye**

Lubina Espeto
Mediterranean **sea bass**

Arroz Chaufa
Red, black and white whole grain **rice**, fried egg

...

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

Papas al Horno
Josper grilled **new potatoes**,
thyme & rosemary

Desserts

Piña Rostizada
Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet

Tres Leches
Coconut milk cake, tropical crèmeux,
passion fruit ice cream

Brigadeiros
Traditional Brazilian **chocolate truffles**

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Santarém
£130

Amazónico Bites

- Pão de Queijo**
Brazilian **cassava** cheese bread

Empanadas
Wagyu beef, huitlacoche cream
- Tartare de Carne**
Beef tartare, cassava cake, physalis pickles, miso achiote sauce

Vegetables & Marinated

- Ensalada Amazónica**
Mango, **avocado**, confit tomato, kalamansi citrus

Ensalada de Quinoa
Quinoa salad, seasonal vegetables, sweet cucumber, rocoto dressing
- Tuna Laqueado**
Seared akami **tuna**, manao crunch, pine-apple, tamarillo ponzu

Hamachi Tiradito
Hamachi, gala apple dressing, pickled yamagobo, water chestnuts

Main Courses

- Solomillo de Res**
28 day dry-aged Hereford **beef fillet**

Pulpo
Spanish **octopus**, mash potato purée
- Merluza**
Anticucho miso, Chilean **bass**, stir-fried corn salad

Wok de Temporada
Mix of seasonal **mushrooms**, oyster leaf, lotus, green coconut sauce
- ...
- Boniato**
Sweet potato, miso butter, cacao nibs

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

Desserts

- Piña Rostizada**
Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

Chocolate al Moctezuma
Hot **chocolate** fondant, tonka ice cream
- Brigadeiros**
Traditional Brazilian **chocolate truffles**

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Iquitos
£155

Amazónico Bites

- Tequeños**
Chicken rolls, tybo cheese, coriander sauce

Guacamole con Erizo
Guacamole, sea urchin, green plantain crisp
- Empanadas**
Wagyu beef, huitlacoche cream

Causa de Langosta
Lobster, crispy yellow potatoes, horseradish, chipotle mayo

Vegetables & Marinated

- Ensalada Amazónica**
Mango, avocado, confit tomato, kalamansi citrus

Tuna Laqueado
Seared akami tuna, manao crunch, pineapple, tamarillo ponzu
- Aguachile**
Mexican-style stone bass ceviche, avocado cream, jalapeño

Berenjena
Aubergine anticucho, black & white garlic sauce, Japanese bread

Main Courses

- Moqueca**
Lobster tail, moqueca sauce, coconut farofa, yellow plantain

Bife Angosto de Wagyu A4
Japanese Wagyu sirloin
- Merluza**
Anticucho miso Chilean bass, stir-fried corn salad

Costilla Huacatay
Black mint marinated lamb chops
- ...
- Brócoli y Zanahoria**
Chargrilled broccoli, baby carrots, spicy panela
- Papas al Horno**
Josper grilled new potatoes, thyme & rosemary

Desserts

- Piña Rostizada**
Roasted caramel glazed pineapple, corn cake, coconut sorbet

Brigadeiros
Traditional Brazilian chocolate truffles
- Pavé**
Peruvian chocolate, tamarillo raspberry gâteau, dulce de leche ice cream

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Selection of 8 canapés: 55£ Selection of 10 canapés: 65£ Selection of 12 canapés: 85£
Priced per person (Excluding premium bites)

Gold Canapé

Guacamole con Erizo
Guacamole, sea urchin, green plantain crisp

Atún Picante Maki
Spicy red tuna tartare, panca chilli sauce, grilled corn, golden hibiscus

Ensalada Amazónica
Mango, avocado, confit tomato, kalamansi citrus

Tuna Laqueado
Seared akami tuna, manao crunch, pineapple, tamarillo ponzu

Hamachi Tiradito
Hamachi, gala apple dressing, pickled yamagobo, water chestnuts

Amazónico Maki
Mango, avocado, coconut, cacao nibs

Ensalada de Quinoa
Quinoa salad, seasonal vegetables, sweet cucumber, rocoto dressing

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

Langostino Pibil
Prawn tempura, teriyaki sauce, achiote miso

Hamachi Maki
Yellowtail, grilled bell pepper, shiitake powder

Hot Canapé

Tequeños
Chicken rolls, tybo cheese, coriander sauce

Anticucho de Pollo
Chargrilled chicken thighs, panca chilli

Poblano Patacones
Crispy plantain, goat's cheese, kimchi paste

Duck Croquette
Duck leg confit, avocado, chipotle sauce

Berenjena Asada
Aubergine anticucho, chimichurri, Japanese bread, black & white garlic sauce, pickles

Tartare de Carne
Beef tartare, cassava cake, physalis pickles, miso achiote sauce

Entraña
Chimichurri-marinated skirt steak

Merluza
Anticucho miso Chilean sea bass, stir-fried corn salad

Picanha Roll
Brioche bun, picanha steak, pickled red onions

Premium Canapé

Priced per piece

Atún Okinamasu con Caviar • 18
Toro tuna tartare, coconut, Baerii Vintage caviar

Empanadas • 9
Wagyu beef, huitlacoche cream

Langosta Maki • 12
Lobster tail, ají amarillo mayo, garlic chips, chulpe corn

Sweet Canapé

Piña Rostizada
Roasted caramel glazed pineapple, corn cake

Pavé
Peruvian chocolate, tamarillo raspberry gâteau, dulce de leche ice cream

Espeto de Frutas
Seasonal fruits, black mint glaze

Brigadeiros
Selection of traditional Brazilian chocolate truffles

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Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.





Hot Bowls

Pollo Picanton • 10

Soy & paprika marinated baby **chicken**,
grilled new potatoes

Arroz Chaufa • 14 / 10 (V)

Red, black and white whole grain rice, **duck** breast

Vegetales Salteadas • 12

Shiitake, **okras**, vegetarian demi glass, soy beans sprout

Lubina • 14

Grilled **seabass**, coconut rice, keffir lime

Cordero Confitado • 15

Confit **lamb** rump, yuca pure

Arroz con Mariscos • 20

Lobster and baby **squid**, rice, bisque, criolla sauce

Merluza • 16

Miso marinated Chilean **seabass**, smoked flat beans

Ojo de Bife • 16

Argentinian **ribeye**, warm corn salad

Cold Bowls

Ensalada Amazónica • 9

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

Salmon • 12

Scottish **salmon**, pear kimchi, green sisho

Ensalada de Quinoa • 9

Quinoa salad, roasted capsicum, seasonal vegetables,
rocoto dressing



Cocktail Selection

Our expert bar team have curated a list of tropical and classic drinks that are ideal for entertaining. Choose up to three from the below for your event.

The Signatures

Amazónegroni • 18
Tanqueray Gin, Campari,
Carpano Rosso Vermouth, Sesame

Rainforest Old Fashioned • 24
Zacapa 23, Açai, Hops, Green Strawberry Bitter

Save The Jungle • 17
Leblon Cachaça, Lime, Tamarillo, Anise

Sangria Blanca • 18
Tanqueray Gin, Tropical Wine,
Carpano Bianco Vermouth, Aloe Vera

Jabuticaba • 23
Ketel One Vodka, Jabuticaba, Timur Berry,
Honey Passion Fruit Mead

Carajilo Martini • 23
Flor de Cana 12, Licor 43, Espresso, Cacao bitters

All classics cocktails available upon request

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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.

Guava & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

A wonderfully light banana sponge layered with a sweet guava mousse, guava jelly and creamy vanilla & banana ganache. Finished with a guava glaze and topped with desiccate coconut, dragon fruit spheres, passion fruit, mango, and coconut caviar.

Contains* | gluten, dairy, eggs, gelatine
(*) can be made free from upon request and 72 hours' notice given

Amazónian Opera

Small 4-6 portions | £45
Large 10-12 portions | £90

Our decadent and unique take on a classic opera cake layered with chocolate biscuit, delicate mousse, rich tonka bean & caramel cremeux and white coffee Chantilly cream. Decorated with a dark chocolate glaze and shards, tropical micro herbs, and a handmade chocolate crumb.

Contains* | gluten, dairy, eggs, almonds, gelatine
(*) can be made free from upon request and 72 hours' notice given

Dulce de Leche Peanut & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

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.

Contains* | gluten, dairy, eggs, peanuts
(*) can be made free from upon request and 72 hours' notice given

Gift Boxes

Brigadeiros

£10 per box

Our traditional Brazilian chocolate truffles, ready to take home.
The perfect end to your lunch or dinner. (4 pieces)



Amazónico

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

**FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.**

OPENING HOURS
MONDAY – SATURDAY: 12PM – 1AM
SUNDAY: 12PM – MIDNIGHT

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