

Amazonico

FESTIVE EVENTS & PRIVATE DINING

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

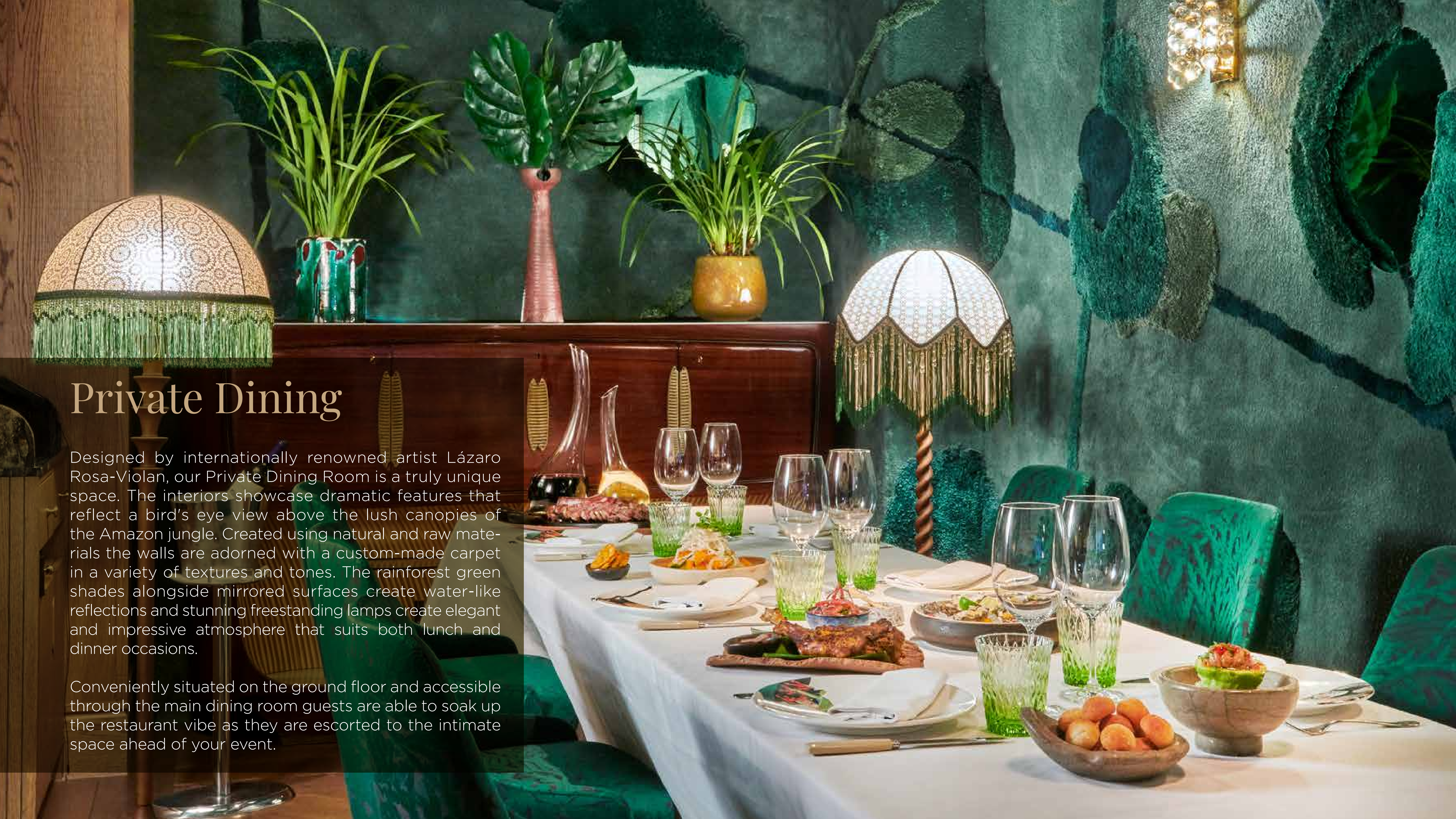
The image shows the interior of the Amazonico London restaurant. The space is dimly lit with warm, golden light from numerous small, glowing spherical pendant lights hanging from the ceiling. The ceiling itself is covered in a dense, textured material that reflects the light, creating a shimmering effect. In the foreground, several round tables are set with white tablecloths, white plates, and glasses. A large, dark green plant with broad leaves is visible on the left side of the frame. In the background, there are more tables and a wall with a colorful, abstract mural. The overall atmosphere is sophisticated and tropical.

*“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.

This holiday season, Amazónico London will provide the tropical heat needed to stay warm all winter long. Through taste, touch and sight guests will embark on a unique sensory journey along the flow of the Amazon river, exploring the cultural and gastronomic heritage of the region. Discover true Latin American hospitality amidst lush festive decorations and a vibrant atmosphere, perfect for memorable holiday entertaining. Celebrate Christmas with an exotic twist, making your festive gatherings truly unforgettable.



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 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.

Lorem ipsum



Ipanema
- LUNCH ONLY -
£65

Amazónico Bites

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

Tequeños
Chicken rolls, tybo cheese, coriander sauce
- Empanadas**
Wagyu beef, huitlacoche cream

Starters

- 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**

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

...
- Lubina**
Mediterranean **sea bass**

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

Guacamole

Guacamole, green plantain crisp

Tequeños

Chicken rolls, tybo cheese,
coriander sauce

Starters

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

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

Selection of traditional Brazilian **chocolate** truffles

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Santarem
£160

Amazónico Bites

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

Cangrejo
Dover **crab**, spicy cassava cake, tomatillo sauce
- Empanadas**
Wagyu **beef**, huitlacoche cream

Starters

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

Salmón
Scottish **salmon**, pear kimchi, green shiso
- Ensalada de Beterraga**
Beetroot salad, kohlrabi, blood orange, mixed lettuce

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

Main Courses

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

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

Boniato
Sweet **potato**, Parmesan, citrus crumble
- Langostino**
Imperial **tiger prawn**

Vegetales Saltados
Stir-fried **seasonal vegetables**, coconut green curry

...

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**
Selection of traditional Brazilian **chocolate** truffles

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Iquitos
£195

Amazónico Bites

- Truffle Pão de Queijo**
Brazilian **cassava** cheese bread,
seasonal **black truffle**

Causa de Langosta
Lobster, crispy yellow potatoes,
horseradish, chipotle mayo
- Empanadas**
Wagyu beef,
huitlacoche cream

Starters

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

Atún Okinamasu con Caviar
Toro tuna tartare, coconut,
Baerii Vintage caviar
- Lomo Tataki**
Prime **beef tenderloin**, jalapeño,
yellow chili, grated truffle

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

Main Courses

- Solomillo de Wagyu**
Chilean
Wagyu fillet

Langosta con Maíz
Lobster tail, crustacean corn bisque,
corn cake, bavaroise
- 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

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

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Selection of 8 bites: £60 | Selection of 10 bites: £70 | Selection of 12 bites: £90

Priced per person (Excluding premium bites)

Gold Carapé

- Guacamole con Erizo**
Guacamole, sea urchin, green plantain crisp

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

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

Hamachi Maki
Yellowtail, grilled bell pepper, shiitake powder
- Amazónico Maki**
Mango, **avocado**, coconut, cacao nibs

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

Langostino Pibil
Prawn tempura, teriyaki sauce, achiote miso

Flot Carapé

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

Anticucho de Pollo
Chargrilled **chicken** thighs, panca chilli

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

Patacones Mechados
Pulled pork, crispy plantain, achiote seeds
- Cangrejo**
Dover crab, spicy cassava cake, tomatillo sauce

Entraña
Chimichurri-marinated **skirt steak**

Picanha Roll
Brioche bun, picanha **steak**, pickled red onions achiote seeds

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

Premium Carapé

Priced per piece

- Atun 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
- Causa de Langosta • 12**
Lobster, crispy yellow potatoes, horseradish, chipotle mayo

Truffle Pão de Queijo • 12
Cassava **cheese** bread, Périgord **truffle**

Sweet Carapé

- 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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Hot Bowls

Pollo Picanton • 11

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

Arroz Chaufa • 15 / 11 (V)

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

Vegetales Salteadas • 13

Shiitake, okras, vegetarian demi glass, soy beans sprout

Lubina • 15

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

Cordero Confitado • 16

Confit **lamb** rump, yuca pure

Arroz con Mariscos • 22

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

Merluza • 17

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

Ojo de Bife • 17

Argentinian **ribeye**, warm corn salad

Cold Bowls

Ensalada Amazónica • 10

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

Salmon • 13

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

Ensalada de Quinoa • 10

Quinoa salad, roasted capsicum, seasonal vegetables,
rocoto dressing

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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, Açaí, 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

Carajillo Martini • 23

Flor de Cana 12, Licor 43, Espresso, Cacao bitters

All classic 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.

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

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

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)



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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 12:00 PM - 1:00 AM
SUNDAY 12:00 PM - MIDNIGHT

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