

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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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

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)