

Hojas y Verduras Frescas

Salad & Vegetables

Tambo Achiote • 26
Marinated **chicken** breast, lettuce,
chickpeas, anchovy dressing

Ensalada Amazónica • 23
Mango, avocado, confit tomato,
kalamansi citrus

Camarones Melosos • 29
Shrimp, mango, peanuts, garlic &
ginger mayo, Baerii Vintage **caviar**

Crudo y Marinados

Raw & Marinated

Muchate de Pato • 32
Duck tataki, crispy quinoa,
yuzu & açai

Tiradito Guayaco • 36
Prawns, clementine,
coriander, crispy plantain

Hamachi Tiradito • 35
Thinly sliced **yellowtail**, passion pulp,
shiso leaf dressing

Aguachile • 32
Mexican style **stone bass** ceviche,
avocado cream, jalapeño

Vieira Tataki • 48
Seared **scallops**, shiitake, quail eggs,
radish pickles

Tuna Laqueado • 35
Seared akami **tuna**, corn cream,
hibiscus powder

Atun Okinamasu con Caviar • 52
Toro **tuna** tartare, gochujang, Baerii Vintage caviar

Perlas del Mar

Caviars

Sturia Baerii Vintage
50gr • **195** 125gr • **495**

Sturia Oscietra
50gr • **240** 125gr • **610**

Sturia Beluga
50gr • **675** 125gr • **1650**

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri
3 Variations (6 pieces) • **46**
6 Variations (12 pieces) • **92**

Atun Picante • 28
Red tuna tartare, baby corn,
hibiscus

Sashimi
3 Variations (9 pieces) • **56**
5 Variations (15 pieces) • **96**

Langosta Maki • 42
Lobster tail, aji amarillo mayo,
garlic chips, chulpi corn

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Pão de Queijo • 14
Cassava cheese bread

Cangrejo • 28
Mediterranean **stone crab**,
spicy cassava cake, tomatillo sauce

Empanadas • 27
Wagyu beef, black truffle cream

Tequeños • 26
Cod rolls, cheese, coriander

Brochetas • 28
Lamb skewers, teriyaki sauce
& orange gel

Pato • 24
Confit **duck** croquettes, jalapeño & citrus

For allergy information please ask a member of staff for our Food Allergen Information Card.

Salteados

Woks

Arroz Chaufa • 38

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

Arroz con Mariscos • 58

Tiger prawns, **Chilean sea bass**,
mussels & octopus, Creole sauce

Lomo Saltado • 42

Wagyu beef, spicy sauce,
winter vegetables, mushrooms

Del Río a la Mar

Fish & Seafood

Vieira • 48

Grilled **scallops**, brazil nut farofa,
Huancaína sauce

Merluza Negra • 64

Marinated Chilean **sea bass**,
miso & anticucho sauce

Al Espeto

Dorada • 92 (800 grs)
Wild **sea bream**

A La Parrilla

Lenguado • 145 (800 grs)
Wild **Dover sole**

Langostino • 45 (one piece)
Imperial **tiger prawn**

Pulpo • 46
Grilled **octopus**, cauliflower puree & tonka beans

Catch of The Day • MP

Mediterranean **wild fish**, pil pil

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 54 (280gr)
Uruguay **Angus beef rib-eye**

Picanton Caipira • 42 (250gr)
Umami baby **chicken** & spicy cream

Costilla Corta • 49
Black Angus short rib slow cooked

Solomillo de Wagyu • 140 (200gr)
Chilean **Wagyu filet**

Entraña • 62 (250gr)
Chimichurri marinated Angus **skirt steak**

Picanha Rodizio • 54 (250gr)
Brazilian style grilled **rump steak**

Paletilla de Cordero Lechal • 52
Milk-fed **lamb** shoulder & jus, potato puree

Pluma • 42
Pluma Iberica, cachapa & pineapple

T-Bone • 325 (1kg)
Australian **T-bone Wagyu**

Bife Japones • 245 (200gr)
A5 Kagoshima **Wagyu sirloin**

Acompañamientos

Sides

Brócoli y Zanahoria • 16
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Papas al Horno • 16
Josper grilled **new potatoes**,
thyme, rosemary

Mazorca • 18
Grilled **corn**, beetroot cream

Wok de 25 Verduras • 22
Seasonal stir-fried **vegetables**