Amazónico

PRIVATE DINING & EVENTS

DIFC PAVILION, DUBAI
EVENTS@AMAZONICO.AE

Amazónico Dubai

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 Mayfair, one of London's most affluent areas, followed by Dubai in the heart of DIFC.

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.

Chef Diego Sanchez

Amazónico Group Culinary Director – Europe & ME

Chef Diego has been with Amazónico since 2019, leading the opening of Amazónico Dubai, which quickly gained recognition as one of the city's top restaurants. As Group Executive Chef for the Middle East & Asia, he oversees culinary operations and continues to strengthen the brand's reputation for innovative Latin American cuisine.

Known for fusing Peruvian ingredients with refined presentation and contemporary techniques, **Chef Diego** has earned acclaim for transforming Amazónico into a destination celebrated for its culinary flair and vibrant atmosphere.

Set Menu
Original

Pan de Queso (V)(D)
Cassava cheese bread

Ensalada Amazónica (V)
Avocado, **mango**, confit tomato, kalamansi citrus

Lomi-Lomi (G)
King **salmon**, avocado, coriander, salmon roe

Tiradito Guayaco (S)
Argentinian **prawns**, **sea bass**, orange, coriander, crispy plantain

Aguachile
Mexican style **sea bass** ceviche, avocado cream, jalapeño

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Aji de Calabaza con Hongos (V)
Roasted **pumpkin**, ají amarillo, mushrooms, broccolini

Langostino Meloso (S)(N)(G)
Shrimps, garlic and ginger sauce, mango, caviar, peanuts

Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind, yoghurt sauce

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Picanton Caipira
Spanish corn-fed **baby chicken**, marinated in Peruvian chillies

Costilla de Cordero
Australian grass-fed rack of **lamb**, pumpkin, corn, black truffle, salsa verde

Entraña Marinada (300gr)
Chimichurri marinated **skirt steak**

Green Salad (V)
Mixed **lettuce**, cucumber, tomatoes, avocado and lemon dressing

Mazorca (D)(V)(G)
Grilled **corn**, chipotle butter, coriander, Comté and Grana Padano cheese

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Piña Rostizada (G)(D)
Roasted caramelized **pineapple**, quimbolito cake, coconut sorbet

Chocobanana (G)(D)
Dark chocolate brownie, rum 0.0%, passion fruit cream, banana ice cream

Higos con Queso (D)(N)(G)
Goat cheese cheesecake, figs confit, pecan crumble

• AED 485 per person •

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts

Set Menu
Signature

Pan de Queso (V)(D)
Cassava cheese bread

Tiradito Guayaco (S)
Argentinian **prawns**, sea bass, orange, coriander, crispy plantain

Amazónico Maki (V)
Mango, **avocado**, coconut, cacao nibs

Ensalada Amazónica (V)
Avocado, **mango**, confit tomato, kalamansi citrus

Aguachile
Mexican style **sea bass** ceviche, avocado cream, jalapeño

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Langostino Meloso (S)(N)(G)
Shrimps, garlic and ginger sauce, mango, caviar, peanuts

Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind, yoghurt sauce

Arroz Chaufa (G)
Red and black whole grain rice, grilled **duck**, fried egg

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Lubina
Wood-fire cooked **sea bass**

Bife Angosto Wagyu (300gr)
Grass-fed **Wagyu sirloin**, grade 6+

Picanton Caipira
Spanish corn-fed **baby chicken** marinated in Peruvian chillies

Tostones de Papa (V)
Crispy fried **potatoes**, casero chili, marigold sauce

Green Salad (V)
Mixed **lettuce**, cucumber, tomatoes, avocado and lemon dressing

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Piña Rostizada (G)(D)
Roasted caramelized **pineapple**, quimbolito cake, coconut sorbet

Chocobanana (G)(D)
Dark chocolate brownie, rum 0.0%, passion fruit cream, banana ice cream

Chocolate Al Moctezuma (N)(D)
Hot **chocolate fondant**, pistachio ice cream

• AED 620 per person •

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Set Menu
Exclusive

Pan de Queso (V)(D)
Cassava cheese bread

Guacamole con Erizo (S)
Guacamole, **sea urchin**, green plantain crisps

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Amazónico Maki (V)
Mango, **avocado**, coconut, cacao nibs

Nigiri
6 Variations (12 pieces)

Atun Okinamasu con Caviar (G)
Toro tuna tartare, seaweed, coconut, Baerii caviar

Tiradito Guayaco (S)
Argentinian **prawns**, sea bass, orange, coriander, crispy plantain

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Causa de Lomo (G)
Tenderloin, crispy yellow potato, escabeche sauce, avocado, cured egg yolk, capers

Arepa (D)
Traditional arepa, pulled **ossobuco**, huancaina sauce, Grana Padano cheese

Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind, yoghurt sauce

Langostino Meloso (S)(N)(G)
Shrimps, garlic and ginger sauce, mango, aviar, peanuts

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Entraña Marinada (300gr)
Chimichurri marinated **skirt steak**

Costilla de Cordero
Rack of Australian grass-fed **lamb**, pumpkin, black truffle, salsa verde

Bife Angosto Wagyu (300gr)
Grass-fed **Wagyu sirloin**, grade 6+

Pure de Papa (D)
Potato puree, butter, cream

Tostones de Papa (V)
Crispy fried **potatoes**, chilli casero, marigold sauce

Green Salad (V)
Mixed **lettuce**, cucumber, tomatoes, avocado and lemon dressing

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Chocobanana (G)(D)
Dark chocolate brownie, rum 0.0%, passion fruit cream, banana ice cream

Chocolate Al Moctezuma (N)(D)
Hot **chocolate fondant**, pistachio ice cream

Higos con Queso (D)(N)(G)
Goat cheese cheesecake, figs confit, pecan crumble

Traditional Brazilian Chocolate Truffle
Traditional

• AED 690 per person •

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Canapé Amazónico

Original

14 pieces per person

Pan de Queso (V)(D)
Cassava cheese bread

Ensalada Amazónica (V)
Avocado, **mango**, confit tomato, kalamansi citrus

Ceviche Guayaco (G)
Argentinian **prawns**, **sea bass**, orange, coriander, crispy plantain

Aguachile
Mexican style **sea bass** ceviche, avocado cream, jalapeño

Guacamole (V)
Guacamole, plantain crisps

Langostino Meloso (S)(N)(G)
Shrimp, garlic and ginger sauce, mango, caviar, peanuts

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Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind, yoghurt sauce

Empanadas de Humita (V)(G)(D)
Baked, sweet, creamy mixture of **corn**, poblano, mozzarella cheese

Arepa (D)
Traditional arepa, pulled **ossobuco**, huancaína sauce, Grana Padano cheese

Beef Anticucho
Tenderloin marinated in a traditional Peruvian sauce

Poblano Patacones (D)(V)
Crispy **plantain**, burrata, corn, kimchi

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Merengón Tropical (D)
Coconut meringue, **tropical compote**, mango, lime Chantilly

Piña Rostizada (G)
Roasted caramelized **pineapple**, coconut foam

Chocobanana (G)(D)
Dark chocolate brownie, rum 0.0%, passion fruit cream, banana ice cream

• AED 320 per person •

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Canapé Amazónico

Signature

14 pieces per person

Pan de Queso (V)(D)
Cassava
cheese bread

Tapa de Jamon (G)(D)
Jamon, brioche, tomato jam, mustard pickles, truffle mayo

Hamachi Usuzukuri (G)
Thinly sliced **yellowtail**, passion fruit, shiso leaf dressing

Ceviche Guayaco (S)
Argentinian **prawns**, **sea bass**, orange, coriander, crispy plantain

Poblano Patacones (D)(V)
Crispy **plantain**, burrata, corn and kimchi

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Guacamole (V)
Guacamole, green plantain crisps

Croquetas de Pato (G)
Duck confit, kalamansi, coriander sauce

Cachete de Res (D)
Slow cooked **beef cheek**, wine reduction, potato purée, pickles

Langostino Meloso (S)(N)(G)
Shrimp, garlic and ginger sauce, mango, caviar, peanuts

Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind, yoghurt sauce

Empanadas de Humita (V)(G)(D)
Baked, sweet, creamy mixture of **corn**, poblano, mozzarella cheese

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Merengón Tropical (D)
Coconut meringue, **tropical compote**, mango, lime Chantilly

Chocobanana (G)(D)
Dark chocolate brownie, rum 0.0%, passion fruit cream, banana ice cream

Piña Rostizada (G)
Roasted caramelized **pineapple**, coconut foam

• AED 380 per person •

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Canapé Amazónico

Exclusive

14 pieces per person

Tapa de Jamon (G)(D)
Jamon, brioche, tomato jam, mustard pickles, truffle mayo

Guacamole (V)
Guacamole, green plantain crisps

Aguachile
Mexican style **sea bass** ceviche, avocado cream, jalapeño

Ensalada Amazónica (V)
Avocado, **mango**, confit tomato, kalamansi citrus

Ceviche Guayaco (G)
Argentinian **prawns**, **sea bass**, orange, coriander, crispy plantain

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Kofta de Cordero (D)
Marinated **lamb** kofta, tamarind, yoghurt sauce

Wagyu Beef Anticucho
Marinated **beef** skewer, dry chili

Langostino Meloso (S)(N)(G)
Shrimps, garlic and ginger sauce, mango, caviar, peanut

Croquetas de Pato (G)
Duck confit, kalamansi, coriander sauce

Arroz Chaufa (G)
Red and black wholegrain rice, grilled **duck**, coriander sauce

Cachete de Res (D)
Slow cooked **beef cheek**, wine reduction, potato purée, pickles

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Merengón Tropical (D)
Coconut meringue, **tropical compote**, mango, lime Chantilly

Chocobanana (G)(D)
Dark chocolate brownie, rum 0.0%, passion fruit cream, banana ice cream

Piña Rostizada (G)
Roasted caramelized **pineapple**, coconut foam

• AED 420 per person •

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Private Dining Room

Located on the top floor of Amazónico and accessible by elevator, the Private Dining Room is ideal for corporate meetings, launches, lunches, dinners, and celebrations. Floor-to-ceiling glass doors open onto the Copacabana-inspired Paraíso Rooftop, offering a vibrant atmosphere and stunning DIFC views. For more intimate occasions, curtains can be drawn for added privacy.

Seated	Meeting	Party	Glass
22 Guests	20 Guests	22 Guests	Door

Chimney Room

Indoor

With luxurious velvet sofas, a bespoke fireplace and your own private terrace, the Chimney Room has an intimate lounge feeling whilst retaining the atmosphere and style of the Amazónico restaurant. Perfect for celebratory or corporate private lunches or dinners.

Seated
36 Guests

Dedicated
Service

Chimney Room

Outdoor

The Chimney Room’s outdoor terrace, surrounded by lush greenery, offers a cozy, tropical setting that complements its intimate lounge ambiance. This space can be booked separately while maintaining Amazónico’s signature style — perfect for private lunches, dinners, and celebrations.

Seated
28 Guests

Dedicated
Service

Lounge Bar

A striking 10-metre cocktail bar anchors the lounge, framed by two dramatic fire installations. Amazonian butterflies — seen on the walls, encased in glass, and suspended as hand-painted sculptures — add a captivating touch to the space. The elevated DJ booth sits at the heart of the room, making it ideal for events with guest performers or speakers.

Reception
80 Guests

DJ

Music
Station

Private
Bar

Lounge Dining

With its burnt-orange banquettes and lofty ceilings, the Dining Lounge offers a vibrant view of the expanded sushi counter. Illuminated feathers, woven lamps, and tribal patterns create a captivating ambiance. The sushi bar opens onto an extended seating area and enclosed terrace, where guests can enjoy alfresco dining in air-conditioned comfort.

Seated
35 Guests

Dedicated
Service

Standing Reception
60 Guests

Paraíso

BY AMAZÓNICO

Inspired by Rio's famous Copacabana beach, Paraíso is a one-of-a-kind rooftop space in DIFC. With stunning views, a private bar, DJ facilities, and tropical vibes, it's perfect for alfresco cocktails, canapés, and unforgettable gatherings, whether for lunch, sunsets, or late-night fun.

Reception
150 Guests

DJ

Music
Station

Private
Bar

Amazónico

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

FOR FURTHER DETAILS
PLEASE REACH OUT TO OUR EVENTS TEAM.

OPENING HOURS MONDAY - SUNDAY | 12PM - 3AM
T. 04 571 3999

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