



Amazónico

MAR Y FUEGO

Sushi & Steak

SUNDAYS • 12PM TO 7PM
AED 350

BOCADO DE CORTESIA

Gazpacho • Pan de Queso

SUSHI

Ceviche Nikkei (N)(G)

Sea bass ceviche, lime, onion, peanuts

Hamachi Nigiri (G)

Yellowtail, ponzu, lime zest, sesame

Makis

Amazónico (V)

Mango, avocado, coconut,
cacao nibs

Chirashi

Hamachi, tuna, salmon, avocado,
cucumber, lime, spicy rocoto

Lomi-Lomi (G)

King salmon, avocado,
coriander, salmon roe

MAIN COURSES

Brazilian-style experience — big cuts, big flavour, big pleasure.

Picanha

Brazilian style grilled rump steak

Pecho de Res (G)

Slow-cooked brisket, hogao sauce

Aguja Marinada

Marinated chuck roll

Pollo a la Braza (G)

Chicken thigh, marinated in achiote
& Peruvian chilis

Camarones a la Braza (S)

Charcoal-grilled shrimp, finished with garlic

SIDES

Ensalada Verde (V)

Lettuce, avocado, cucumber,
tomato cherry, lime dressing

Mazorca (D)(V)(G)

Grilled corn,
chipotle butter

DESSERTS

A sweet ending to your jungle escape

Piña Rostizada (D)(G)

Roasted caramelized pineapple,
quimbolito, coconut sorbet

Allergens: (D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (A) Alcohol





COCKTAILS

Sangria Blanca • 75

Tanqueray London Dry, Cocchi Americano,
Lemon, Tropical Fruit Wine, Aloe Vera

Javari • 95

Casamigos Blanco Tequila, Lost Explorer Salmiana
Mezcal, Marigold, Basil, Papaya Pepper

Rabo De Galo • 90

Rinomato Bianco, Rinomato Scurro, Amaro Lucano, Hendricks Gin,
Tropical Bitters, Franklin and Sons Grapefruit Soda

MOCKTAILS

Oro Fizz • 45

Mango, Osmanthus Saffron

Flor Encantada • 45

Jasmine, Lychee, Soda

Tierra Noble • 45

Lyres, Durian, Yuzu, Coconut, Pandan

ENJOY 3 HOURS OF WINE IN THE JUNGLE FOR AED 150

White

2022 Chardonnay, Reserva, Caliterra
Aconcagua Valley, Chile

Red

2022 Tempranillo, Cosecha, Campo Viejo
Rioja, Spain