
ABU DHABI
RACE WEEK 2026
YAS MARINA, YAS ISLAND, ABU DHABI, UAE
WWW.AMAZONICORESTAURANT.COM

Race Week 2026

1st – 6th December

Experience an unforgettable Race Week at Amazónico, where the spirit of the Amazon meets the most iconic weekend of the year.

Set on the waterfront at Yas Marina, right beside the circuit, Amazónico puts you at the heart of the action from the first lap to the final chequered flag, while our resident DJs and percussionists keep the atmosphere building from day into night.

Enjoy our à la carte menu of Amazónico signatures, a great selection from our bar menu, signature cocktails from the jungle, a wine list selected by our head sommelier and an indulgent dessert menu.





1st – 3rd December

Celebrate UAE National Day with us from the 1st – 3rd of December

Lunch & Dinner | 12pm – 12am

Ease into race week with lunch or dinner by the marina. Enjoy our signature dishes and cocktails, along with the vibrant jungle atmosphere and our resident DJs until 1am.

À La Carte Menu

Our à la carte menu is inspired by the flavours of the Amazon, from fresh ceviches, tiraditos and sushi to charcoal-grilled meats and seafood. Save room for our dessert menu, and pair every course with a wine list selected by our head sommelier.

Signature Cocktails from the Jungle

Sangria Blanca
Tanqueray Dry Gin, White Vermouth, Lemon, Tropical Fruit Wine, Aloe Vera

Javari
Casamigos Blanco Tequila, Mezcal, Marigold, Basil, Papaya Pepper

Rainforest Old Fashioned
Zacapa 23 Rum, Hops, Açai, Strawberry Bitters

Amazonegroni
Pineapple Infused Tanqueray Dry Gin, Red Vermouth, Campari

Monkey Business
Ketel One Vodka, Maracuya, Lemon, Elderflower, Red Bull

Palomito
Don Julio 1942, Mango, Jalapeño, Lime, Pink Grapefruit Soda

Complemented by a great selection from our bar menu.

4th – 6th December

Race Weekend | 12pm – 3am

As race weekend kicks off, the engines start and the energy rises. Our resident DJs & percussionists bring the unmistakable spirit of Amazónico to Abu Dhabi, turning every evening into a celebration from the first lap to the final chequered flag.

Throughout the weekend, enjoy our à la carte menu alongside a great selection from our bar menu, signature cocktails from the jungle and a wine list selected by our head sommelier, before ending on a sweet note with our dessert menu.

Minimum Spend During Race Weekend

12pm to 5pm | AED 500 per person

5pm to 9pm | AED 750 per person

9pm onwards | AED 1,250 per person



Entertainment

Resident DJs

Our resident DJs are bringing the vibe from Amazónico Dubai to Yas Marina. Throughout race week, expect laid-back afternoon grooves that build into high-energy evening sets, blending deep house with Latin and tropical rhythms to keep the jungle alive from lunch until late.

Race Weekend | 4th – 6th December

As the engines roar, the energy goes up a gear. Our drummers, percussionists and trumpeter join the DJs live, layering powerful beats and soaring brass over every set and turning each evening into an unforgettable celebration.





Race Week

Hojas y Verduras Frescas
Salads & Vegetables

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

Tambo Achiote (D)
Marinated **chicken breast**, gem lettuce, anchovy dressing

Crudo y Marinados
Raw & Marinated

Atún Okinamasu con Caviar
Toro tuna tartare, seaweed, coconut, Baerii caviar

Hamachi Tiradito
Thinly sliced **yellowtail**, passion fruit, shiso leaf dressing

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

Causa de Langosta (S)
Lobster, yellow potato purée, horseradish cream, avocado

Lomo Tataki
Prime beef **tenderloin**, jalapeño, yellow chili, grated truffle

Perlas del Mar
Caviar

Oscietra
50g

Kristal
50g

Beluga
50g

Served with blinis, avocado mousse, egg white pearls (G)

Japazónico
Sushi & Maki

Nigiri Moriawase (10 pcs)
Chef's selection of 5 **nigiri** varieties

Tuna Moriawase (15 pcs)
Otoro, chutoro, akami, nigiris and sashimi

Amazónico Maki (V)
Mango, **avocado**, coconut gel

Atún Picante Maki
Spicy **tuna** tartare, cucumber, green apple, chives

Langosta con Caviar (G)(S)
Canadian **lobster**, mango, spicy mayo, unagi sauce, Baerii **caviar**

Salmón Rostizado Maki (D)(G)
Seared **salmon**, asparagus, avocado, teriyaki horseradish cream, takuan radish

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts

Race Week

Petiscos Amazónicos
Amazónico Bites

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

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

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

Wagyu A5 Anticucho (2 pcs)
Japanese **Wagyu** A5 skewer, anticucho miso sauce, lime dressing

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

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

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

Del Rio a la Mar
Fish

Arroz con Mariscos (S)(D)
Octopus, **shrimp** & **mussels** wok, Arborio rice, Peruvian chilis, lime

Lubina Romesco (N)
Grilled **sea bass** fillet, romesco sauce, sautéed green vegetables

Merluza Negra
Patagonian **toothfish**, panca-miso marinated, sesame bok choi

Carnes a la Parrilla
Charcoal Grilled Meats

A collaboration with
BUTCHER · DELI · GROCER
PRIME GOURMET
PURVEYOR OF FINE MEATS

Solomillo de Res (200g)
Australian Black Angus MB4 **tenderloin**

Costilla de Cordero (D)(250g)
Australian grass-fed **rack of lamb**, spicy baby corn, black truffle, salsa verde

Ojo de Bife
250-day grain-fed Australian Black Angus **ribeye**

Entraña Marinada (300g)
Chimichurri-marinated **skirt steak**

Picantón Caipira
Spanish corn-fed **baby chicken**, marinated in Peruvian chilis

Bife Angosto Wagyu
Australian Wagyu **sirloin** MB6+ (300g)
Japanese A5 Wagyu **sirloin** (200g)

Acompañamientos
Sides

Ensalada Verde (V)
Lettuce, tomato, avocado, lime dressing

Mazorca (D)(V)(G)
Grilled **corn**, chipotle butter, lime togarashi

Puré de Papa (D)(V)
Mashed **potatoes**, black **truffle**

The Location

Amazónico Abu Dhabi

Amazónico Abu Dhabi sits on the waterfront at Yas Marina, right beside Yas Marina Circuit, placing you at the heart of the action throughout race week.

Just steps from the track, it is the perfect place to dine before the race, toast the winners afterwards and keep the celebration going into the night with our à la carte menu, bar menu, signature cocktails and sommelier-selected wines.

Reservations

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reservations@amazonico.ae




Amazónica