Hojas y Verduras Frescas
Salad & Vegetables

Betarraga asada • 18
Grilled & pickled **beetroot**, goat's cheese, physalis

Ensalada de Quinoa • 18
Quinoa salad, seasonal vegetables, sweet cucumber, rocoto dressing

Ensalada Amazónica • 21
Mango, **avocado**, confit tomato, kalamansi citrus

Tambo Achiote • 20
Marinated **chicken** breast, lettuce, chickpeas, anchovy dressing

Crudo y Marinados
Raw & Marinated

Tuna Laqueado • 30
Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Vieiras Nikkei • 26
Caramelised persimmon, torched **scallops**, citrus mentaiko paté, tosazu dressing

Atún Okinamasu con Caviar • 42
Toro tuna tartare, coconut, Baerii Vintage **caviar**

Lomo Tataki • 30
Seared **beef tenderloin**, yellow chilli emulsion, black truffle

Hamachi Tiradito • 28
Hamachi, gala apple dressing, pickled yamagobo, water chestnuts

Aguachile • 28
Mexican-style **stone bass** ceviche, avocado cream, jalapeño

Ceviche Guayaco • 28
Argentinian **prawns**, **sea bass**, orange, coriander, crispy plantain

Ostras • 16 (2 pieces)
Irish **oysters**, jalapeño, nori dashi

Perlas del Mar
Caviars

Baerii Vintage (50gr) **• 155** **Oscietra** (50gr) **• 190** **Beluga** (50gr) **• 445**

Served with blinis, guacamole, sour cream

Japazónico
Sushis & Makis

Nigiri
3 Variations Tuna Nigiri (6 pieces) • 53
6 Variations (12 pieces) • 68

Sashimi
3 Variations Tuna Sashimi (9 pieces) • 58
5 Variations (15 pieces) • 72

Langostino Pibil • 26
Prawn tempura, teriyaki sauce, achiote miso

Atun Picante • 18
Spicy red **tuna**, panca chili sauce, grilled corn, golden hibiscus

Our full sushi menu is available on request

Petiscos Amazónicos
Amazonico Bites

Empanadas • 25
Wagyu beef, huitlacoche cream

Guacamole con Erizo • 28
Guacamole, sea urchin, green plantain crisp

Tequeños • 19
Chicken rolls, Tybo cheese, coriander sauce

Anticucho de Cordero • 7 (per piece)
Lamb anticucho, mole & jalapeño miso sauce

Duck Croquette • 19
Duck leg confit, avocado, chipotle sauce

Tartare de Carne • 25
Beef tartare, cassava cake, physalis pickles, miso achiote sauce

Causa de Langosta • 30
Lobster, crispy yellow potatoes, horseradish, chipotle mayo

Berenjena Asada • 24
Aubergine anticucho, black & white garlic sauce, Japanese bread

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.

Salteados
Woks

Arroz Chaufa • 29
Red, black and white whole grain **rice**, **duck** breast, confit duck leg, fried egg

Wok de Temporada • 25
Seasonal **mushrooms**, oyster leaf, lotus, green coconut sauce

Arroz con Mariscos • 46
Seafood rice, **Gambero rosso**, lobster bisque

Del Río a la Mar
Fish & Seafood

Moqueca • 65
Lobster tail, moqueca sauce, coconut farofa, yellow plantain

Merluza • 49
Chilean **sea bass**, anticucho miso, stir-fried corn salad

Al Espeto

Lubina • 64 (1kg)
Mediterranean **sea bass**

Langostino • 40 (Per Piece)
Imperial **tiger prawn**

A La Parrilla

Lenguado • 70 (700gr)
Wild **Dover sole**

Pulpo • 42
Spanish **octopus**, mash potato purée

Carnes a la Parrilla
Charcoal Grilled Meats

Ojo de Bife • 45 (250gr)
Argentinian **beef rib eye**

Bife Ancho de Wagyu • 115 (300gr)
Australian **Wagyu sirloin**, Grade 6-7

Entraña • 53 (250gr)
Chimichurri marinated **skirt steak**

Picanton Caipira • 36 (250gr)
Soy & paprika marinated baby **chicken**

Solomillo de Res • 56 (250gr)
28 day dry-aged Hereford **beef fillet**

Vacío de Ternera • 55 (300gr)
Australian **Wagyu bavette**

Asado de Tira • 60 (300gr)
Slow cook **short ribs**, pears, cauliflower purée

Costilla Huacatay • 45 (300gr)
Black mint marinated **lamb chops**

Bife Angosto de Wagyu A4 • 130 (200gr)
Japanese **Wagyu sirloin**

T-Bone • 195 (1.5kg - For Two)
45 day dry-aged **West Country beef**

Acompañamientos
Sides

Boniato • 16
Sweet potato, miso butter. cacao nibs

Yuca • 16
Deep-fried **cassava**, salsa Brava

Brócoli y Zanahoria • 13
Chargrilled **broccoli**, baby **carrots**, spicy panela

Ensalada Mixta • 12
Mixed green leaves, cherry tomatoes passion fruit dressing

Papas al Horno • 13
Josper grilled **new potatoes**, thyme, rosemary

Repollo Asado • 13
Mixed gilled **cabbage**, huancaina sauce