Hojas y Verduras Frescas
Salad & Vegetables

Betarraga asada • 20
Grilled & pickled **beetroot**, goat's cheese, physalis

Ensalada de Quinoa • 20
Quinoa salad, seasonal vegetables, sweet cucumber, rocoto dressing

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

Tambo Achiote • 22
Marinated **chicken** breast, lettuce, chickpeas, anchovy dressing

Crudo y Marinados
Raw & Marinated

Tuna Laqueado • 33
Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Vieiras Nikkei • 29
Caramelised persimmon, torched **scallops**, citrus mentaiko paté, tosazu dressing

Atún Okinamasu con Caviar • 46
Toro tuna tartare, coconut, Baerii Vintage **caviar**

Lomo Tataki • 33
Seared **beef tenderloin**, yellow chilli emulsion, black truffle

Hamachi Tiradito • 31
Hamachi, gala apple dressing, pickled yamagobo, water chestnuts

Aguachile • 31
Mexican-style **stone bass** ceviche, avocado cream, jalapeño

Ceviche Guayaco • 30
Argentinian **prawns**, **sea bass**, orange, coriander, crispy plantain

Ostras • 18 (2 pieces)
Irish **oysters**, jalapeño, nori dashi

Perlas del Mar
Caviars

Baerii Vintage (50gr) **• 170** **Oscietra** (50gr) **• 210** **Beluga** (50gr) **• 490**

Served with blinis, guacamole, sour cream

Japazónico
Sushis & Makis

Nigiri
3 Variations Tuna Nigiri (6 pieces) • 58
6 Variations (12 pieces) • 75

Langostino Pibil • 29
Prawn tempura, teriyaki sauce, achiote miso

Sashimi
3 Variations Tuna Sashimi (9 pieces) • 64
5 Variations (15 pieces) • 79

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 • 28
Wagyu beef, huitlacoche cream

Guacamole con Erizo • 31
Guacamole, sea urchin, green plantain crisp

Tequeños • 21
Chicken rolls, Tybo cheese, coriander sauce

Anticucho de Cordero • 8 (per piece)
Lamb anticucho, mole & jalapeño miso sauce

Duck Croquette • 21
Duck leg confit, avocado, chipotle sauce

Tartare de Carne • 28
Beef tartare, cassava cake, physalis pickles, miso achiote sauce

Causa de Langosta • 33
Lobster, crispy yellow potatoes, horseradish, chipotle mayo

Berenjena Asada • 26
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 • 32
Red, black and white whole grain **rice**, **duck** breast, confit duck leg, fried egg

Wok de Temporada • 28
Seasonal **mushrooms**, oyster leaf, lotus, green coconut sauce

Arroz con Mariscos • 51
Seafood rice, **Gambero rosso**, lobster bisque

Del Río a la Mar
Fish & Seafood

Moqueca • 71
Lobster tail, moqueca sauce, coconut farofa, yellow plantain

Merluza • 54
Chilean **sea bass**, anticucho miso, stir-fried corn salad

Al Espeto

Lubina • 70 (1kg)
Mediterranean **sea bass**

Langostino • 44 (Per Piece)
Imperial **tiger prawn**

A La Parrilla

Lenguado • 77 (700gr)
Wild **Dover sole**

Pulpo • 46
Spanish **octopus**, mash potato purée

Carnes a la Parrilla
Charcoal Grilled Meats

Ojo de Bife • 50 (250gr)
Argentinian **beef rib eye**

Bife Ancho de Wagyu • 127 (300gr)
Australian **Wagyu sirloin**, Grade 6-7

Entraña • 58 (250gr)
Chimichurri marinated **skirt steak**

Picanton Caipira • 40 (250gr)
Soy & paprika marinated baby **chicken**

Solomillo de Res • 62 (250gr)
28 day dry-aged Hereford **beef fillet**

Vacío de Ternera • 60 (300gr)
Australian **Wagyu bavette**

Asado de Tira • 66 (300gr)
Slow cook **short ribs**, pears, cauliflower purée

Costilla Huacatay • 50 (300gr)
Black mint marinated **lamb chops**

Bife Angosto de Wagyu A4 • 143 (200gr)
Japanese **Wagyu sirloin**

T-Bone • 215 (1.5kg - For Two)
45 day dry-aged **West Country beef**

Acompañamientos
Sides

Boniato • 18
Sweet potato, miso butter. cacao nibs

Yuca • 18
Deep-fried **cassava**, salsa Brava

Brócoli y Zanahoria • 14
Chargrilled **broccoli**, baby **carrots**, spicy panela

Ensalada Mixta • 13
Mixed green leaves, cherry tomatoes passion fruit dressing

Papas al Horno • 14
Josper grilled **new potatoes**, thyme, rosemary

Repollo Asado • 14
Mixed gilled **cabbage**, huancaina sauce