

Iguazú

- LUNCH ONLY -

£75

Amazónico Bites

Pão de Queijo
Brazilian **cassava** cheese bread

Empanadas
Wagyu beef, huitlacoche cream

Tequeños
Chicken rolls, tybo cheese, coriander sauce

Starters

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

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

Main Courses

Ojo de Bife
Argentinian **beef rib eye**

Lubina
Mediterranean **sea bass**

Arroz Chaufa
Red, black and white whole grain **rice**, fried egg

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

Papas al Horno
Josper grilled **new potatoes**, thyme & rosemary

Desserts

Paraíso Tropical
Coconut & passion fruit cream, banana pain de Gênes, fresh mango and banana

Piña Rostizada
Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

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.

Macapá
£130

Amazónico Bites

Pão de Queijo
Brazilian **cassava** cheese bread

Tequeños
Chicken rolls, tybo cheese, coriander sauce

Guacamole
Guacamole, green plantain crisp

Starters

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

Betarraga Asada
Grilled & pickled **beetroot**, goat's cheese, physalis

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

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

Main Courses

Ojo de Bife
Argentinian **beef rib eye**

Lubina
Mediterranean **sea bass**

Arroz Chaufa
Red, black and white whole grain **rice**, fried egg

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

Papas al Horno
Josper grilled **new potatoes**, thyme & rosemary

Desserts

Piña Rostizada
Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

Tres Leches
Coconut milk cake, tropical crèmeux, passion fruit ice cream

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

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Santarem
£160

Amazónico Bites

Pão de Queijo
Brazilian **cassava** cheese bread

Empanadas
Wagyu beef, huitlacoche cream

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

Starters

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

Betarraga Asada
Grilled & pickled golden **beetroot**, goat's cheese, physalis

Tuna Laqueado
Seared Akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Hamachi Tiradito
Hamachi, Gala apple dressing, pickled yama gobo, water chestnuts

Main Courses

Solomillo de Res
28 day dry-aged Hereford **beef fillet**

Langostino
Imperial **tiger prawn**

Merluza
Anticucho miso, Chilean **bass**, stir-fried corn salad

Wok de Temporada
Mix of seasonal **mushrooms**, oyster leaf, lotus, green coconut sauce

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Boniato
Sweet potato, Parmesan, citrus crumble

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

Desserts

Piña Rostizada
Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

Chocolate al Moctezuma
Hot **chocolate** fondant, tonka ice cream

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

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Iquitos
£195

Amazónico Bites

Truffle Pão de Queijo
Cassava cheese bread,
Périgord **black truffle**

Empanadas
Wagyu beef,
huitlacoche cream

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

Starters

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

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

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

Berenjena
Aubergine anticucho, black & white
garlic sauce, Japanese bread

Main Courses

Bife Ancho de Wagyu
Australian **Wagyu sirloin**,
Grade 6-7

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

Merluza
Anticucho miso Chilean **bass**,
stir-fried corn salad

Costilla Huacatay
Black mint marinated
lamb chops

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

Papas al Horno
Josper grilled **new potatoes**,
thyme & rosemary

Desserts

Piña Rostizada
Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet

Pavé
Peruvian **chocolate**, tamarillo raspberry
gâteau, dulce de leche ice cream

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

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