

FESTIVE EVENTS & PRIVATE DINING

Amazónico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

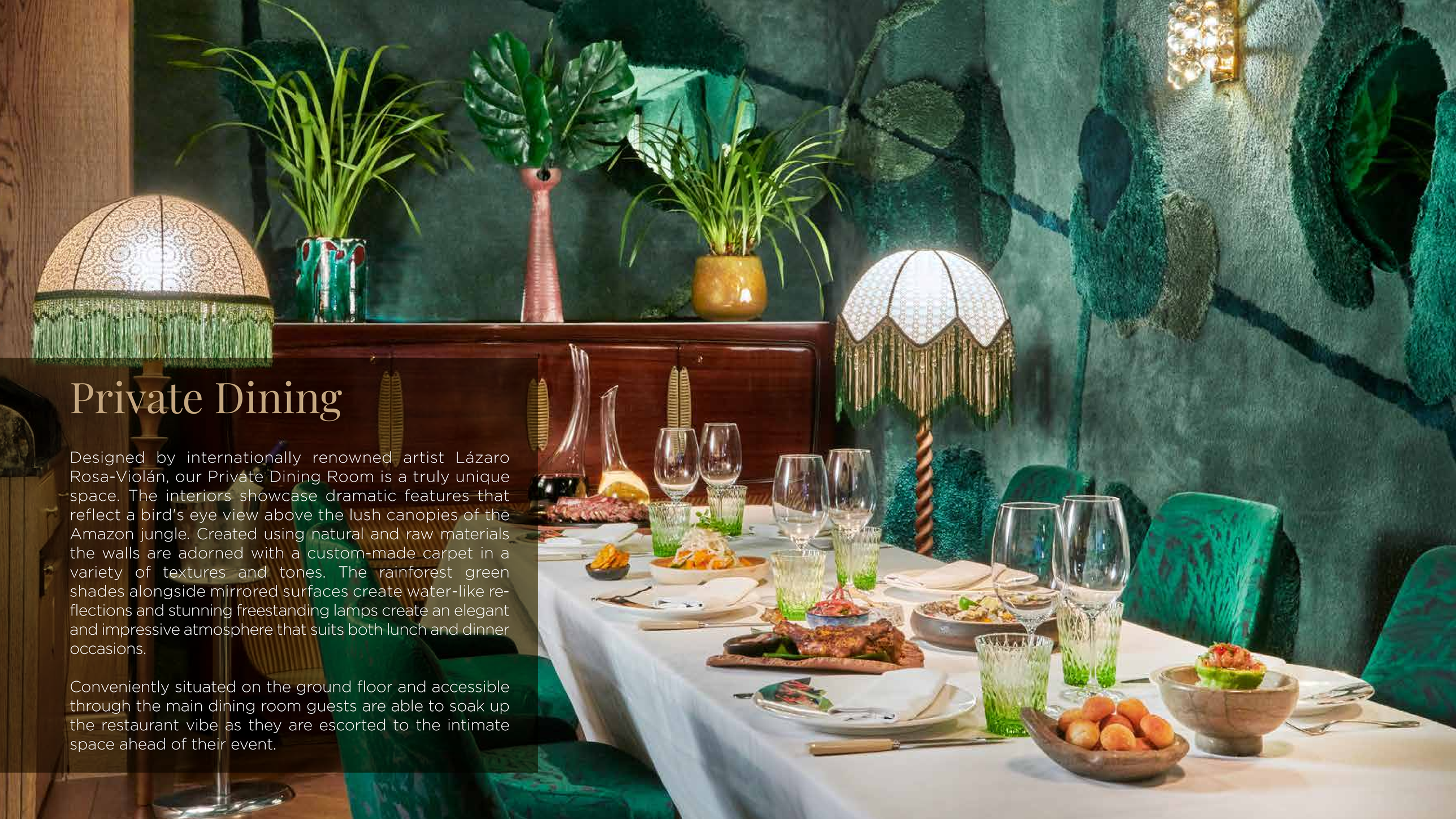


“Discover an immersive and diverse environment ideal for entertaining”

Amazónico London

Originally opened in Spain by husband-and-wife team and renowned restaurateurs, Sandro Silva and Marta Seco, Amazónico quickly became one of Madrid’s most popular and well-loved restaurants. In 2019 the couple decided to open their first international site, Amazónico London situated in the heart of Mayfair on Berkeley Square.

This holiday season, Amazónico London will provide the tropical heat needed to stay warm all winter long. Through taste, touch and sight guests will embark on a unique sensory journey along the flow of the Amazon river, exploring the cultural and gastronomic heritage of the region. Discover true Latin American hospitality amidst lush festive decorations and a vibrant atmosphere, perfect for memorable holiday entertaining. Celebrate Christmas with an exotic twist, making your festive gatherings truly unforgettable.



Private Dining

Designed by internationally renowned artist Lázaro Rosa-Violán, our Private Dining Room is a truly unique space. The interiors showcase dramatic features that reflect a bird's eye view above the lush canopies of the Amazon jungle. Created using natural and raw materials the walls are adorned with a custom-made carpet in a variety of textures and tones. The rainforest green shades alongside mirrored surfaces create water-like reflections and stunning freestanding lamps create an elegant and impressive atmosphere that suits both lunch and dinner occasions.

Conveniently situated on the ground floor and accessible through the main dining room guests are able to soak up the restaurant vibe as they are escorted to the intimate space ahead of their event.



For Larger Events

Be it lunch or dinner, the Private Room can comfortably accommodate groups of 22 guests seated on one long centralised table. Experience the same exceptional service and hospitality as the main restaurant in a more exclusive setting that is guaranteed to impress.

Features

Amazónico printed menus and placecards
Docking station to play your own music
Disabled access

Capacity

Seated: up to 22 guests

For Smaller Occasions

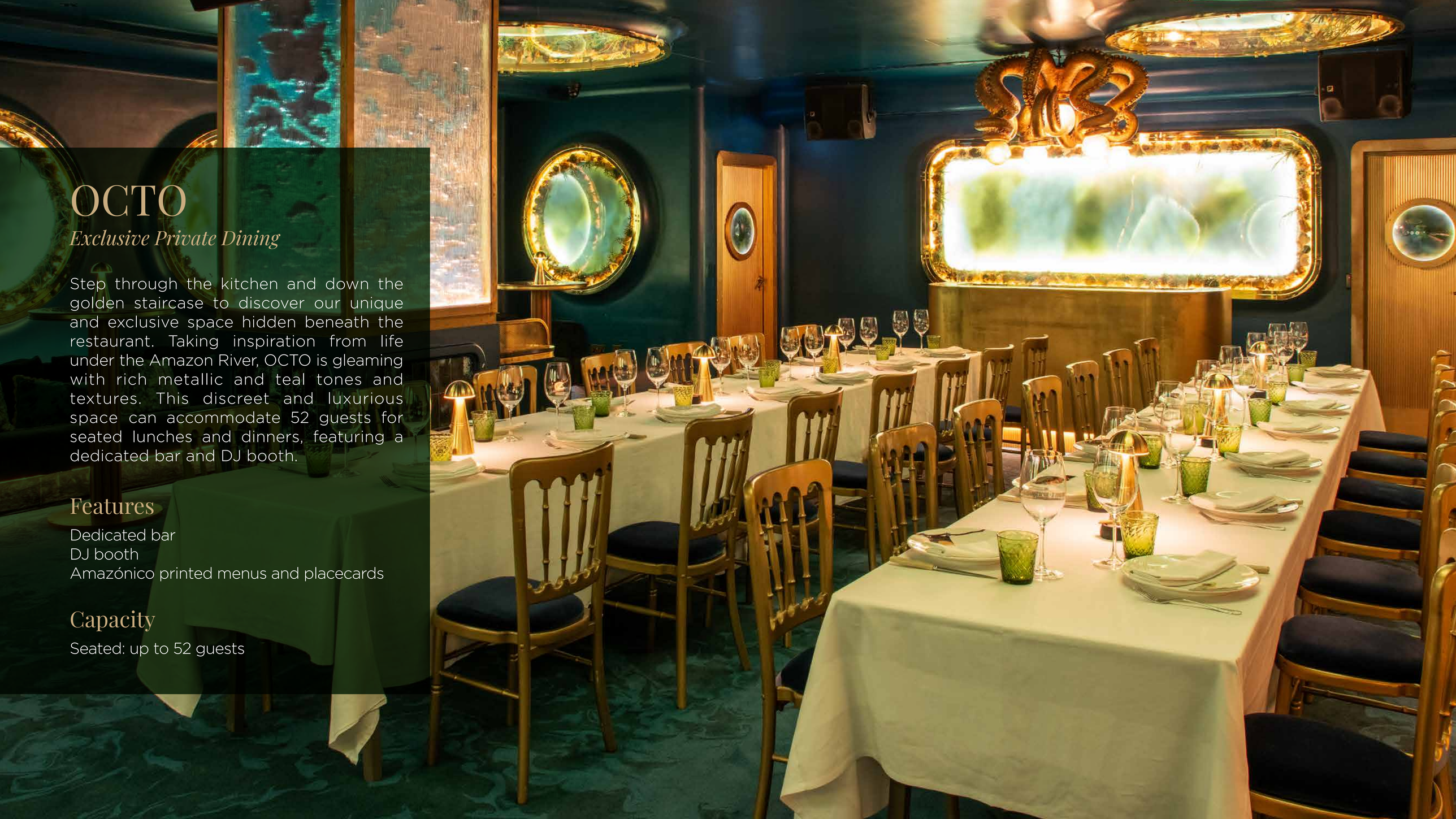
For more intimate events our Private Room transforms into a smaller space by way of a beautiful mirrored retracting wall. This can be closed to create two separate dining areas seating between 6 and 12 guests.

Features

Amazónico printed menus and placecards
Docking station to play your own music
Disabled access

Capacity

Seated: from 6 - 12 guests



OCTO

Exclusive Private Dining

Step through the kitchen and down the golden staircase to discover our unique and exclusive space hidden beneath the restaurant. Taking inspiration from life under the Amazon River, OCTO is gleaming with rich metallic and teal tones and textures. This discreet and luxurious space can accommodate 52 guests for seated lunches and dinners, featuring a dedicated bar and DJ booth.

Features

Dedicated bar
DJ booth
Amazónico printed menus and placecards

Capacity

Seated: up to 52 guests

OCTO

Standing Receptions

OCTO offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 80 guests, complete with its own dedicated bar and DJ booth, guests can embark on a multi-sensory journey nestled beneath the restaurant. We also have the possibility of a late licence upon enquiry and availability.

Features

Dedicated bar
DJ booth
Amazónico printed menus and placecards

Capacity

Standing: up to 80 guests



Select Your Menu

Executive Chef, Adrian Sanchez has created a series of menus that feature dishes inspired by Latin America and the communities that inhabit the Amazon region. Each has been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours of the Amazon jungle. Pair these with an inventive selection of cocktails from the bar or wines from our extensive list for an unforgettable experience.



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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Selection of 8 bites: £60 | Selection of 10 bites: £70 | Selection of 12 bites: £90

Priced per person (Excluding premium bites)

Cold Canapé

Guacamole con Erizo
Guacamole, sea urchin, green plantain crisp

Atun Picante Maki
Spicy **red tuna** tartare, panca chilli sauce, grilled corn, golden hibiscus

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

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

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

Amazónico Maki
Mango, **avocado**, coconut, cacao nibs

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

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

Langostino Pibil
Prawn tempura, teriyaki sauce, achiote miso

Hamachi Maki
Yellowtail, grilled bell pepper, shiitake powder

Hot Canapé

Tequeños
Chicken rolls, tybo cheese, coriander sauce

Anticucho de Pollo
Chargrilled **chicken** thighs, panca chilli

Poblano Patacones
Crispy plantain, **goat's cheese**, kimchi paste

Duck Croquette
Duck leg confit, avocado, chipotle sauce

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

Entraña
Chimichurri-marinated **skirt steak**

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

Picanha Roll
Brioche bun, picanha **steak**, pickled red onions

Berenjena Asada
Aubergine anticucho, chimichurri, Japanese bread, black & white garlic sauce, pickles

Premium Canapé

Priced per piece

Atun Okinamasu con Caviar • 18
Toro tuna tartare, coconut, Baerii Vintage caviar

Empanadas • 9
Wagyu beef, huitlacoche cream

Causa de Langosta • 12
Lobster, crispy yellow potatoes, horseradish, chipotle mayo

Truffle Pão de Queijo • 12
Cassava cheese bread, Périgord **truffle**

Langosta Maki • 12
Lobster tail, ají amarillo mayo, garlic chips, chulpe corn

Sweet Canapé

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

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

Espeto de Frutas
Seasonal **fruits**, black mint glaze

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

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Hot Bowls

Pollo Picanton • 11
Soy & paprika marinated baby **chicken**,
grilled new potatoes

Arroz Chaufa • 15 / 11 (V)
Red, black and white whole grain **rice**, duck breast

Wok de Temporada • 13
Seasonal **mushrooms**, oyster leaf, lotus, green coconut sauce

Lubina • 15
Grilled **sea bass**, coconut rice, keffir lime

Cordero Confitado • 16
Confit **lamb** rump, yuca purée

Arroz con Mariscos • 22
Lobster and baby **squid**, rice, bisque, criolla sauce

Merluza • 17
Miso marinated Chilean **sea bass**, smoked flat beans

Ojo de Bife • 17
Argentinian **rib eye**, warm corn salad

Cold Bowls

Ensalada Amazónica • 10
Mango, avocado, confit tomato, kalamansi citrus

Salmon • 13
Scottish **salmon**, pear kimchi, green shiso

Ensalada de Quinoa • 10
Quinoa salad, roasted capsicum, seasonal vegetables,
rocoto dressing

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Cocktail Selection

Our expert bar team have curated a list of tropical and classic drinks that are ideal for entertaining.
Choose up to three from the list below for your event.

The Signatures

Amazónegroni • 22
Pineapple Infused Tanqueray Gin,
Carpano Classico Vermouth,
Campari, Sesame

Rainforest Old Fashioned • 26
Zacapa Solera Gran Reserva,
Hops, Açaí, Green Strawberry Bitter

Save The Jungle • 19
Leblon Cachaça,
Lime, Tamarillo, Anise

Sangria Blanca • 20
Cygnet Welsh Dry Gin, Tropical Fruit Wine,
White Port, Aloe Vera

Jabuticaba • 25
Ketel One Vodka, Jabuticaba, Timur
Berry, Honey Passion Fruit Mead

Carajillo Martini • 24
Belvedere Dirty Brew, Licor 43,
Espresso, Cacao Beans

All classic cocktails available upon request

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Celebration Cakes

Whether it's a birthday, anniversary, graduation or simply 'because' complete your special occasion with a memorable celebration cake. Our expert pastry chefs have designed a range of tropical and Latin American inspired options guaranteed to put a smile on everyone's face.

Guava & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

A wonderfully light banana sponge layered with a sweet guava mousse, guava jelly and creamy vanilla & banana ganache. Finished with a guava glaze and topped with desiccated coconut, dragon fruit spheres, passion fruit, mango, and coconut caviar.

Amazónian Opera

Small 4-6 portions | £45
Large 10-12 portions | £90

Our decadent and unique take on a classic opera cake layered with chocolate biscuit, delicate mousse, rich tonka bean & caramel crèmeux and white coffee Chantilly cream. Decorated with a dark chocolate glaze and shards, tropical micro herbs, and a handmade chocolate crumb.

Contains* | gluten, dairy, eggs, almonds, gelatine

Dulce de Leche Peanut & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

Deliciously light banana sponge with a crunchy peanut praline layered with an exotic apricot and passion fruit jelly, silky peanut butter cream and dulce de leche mousse. Roasted peanuts and hand-crafted milk chocolate 'petals' are then used to decorate the golden dulce de leche glaze.

Contains* | gluten, dairy, eggs, peanuts

Gift Boxes

Brigadeiros

£10 per box

Our traditional Brazilian chocolate truffles, ready to take home.
The perfect end to your lunch or dinner (4 pieces).



IF YOU WOULD LIKE MORE INFORMATION
ON HIRING AMAZÓNICO LONDON EXCLUSIVELY,
PLEASE CONTACT US TO DISCUSS YOUR REQUIREMENTS.

FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.

OPENING HOURS
MONDAY - SATURDAY 12:00 PM - 1:00 AM
SUNDAY 12:00 PM - MIDNIGHT

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