
Amazónica
CELEBRATE
THE HOLIDAYS IN
JUNGLE STYLE
DIFC PAVILION, DUBAI
AMAZONICORESTAURANT.COM/DUBAI

Sweeten the Season

Christmas Brigadeiros

Brazil's beloved sweet, wrapped up for the festive season. Our Christmas brigadeiros come beautifully boxed and ready to give — a little cheer for a colleague, a thank-you for a friend, or the perfect treat to bring along to a holiday dinner.

Flavours

Candied Orange & Dark Chocolate • Ginger Cookie Spice
Pistachio • Cherry Chocolate

Box of 4	Box of 16
• AED 60 •	• AED 180 •

Pre-order now • Available from the first week of December
To order: Reservations@amazonico.ae • +971 4 571 3999





Jungle Bell Brunch

Friday 25th & Saturday 26th December
12pm – 4:30pm

Celebrate a magical, tropical Christmas with us, where shimmering fairy lights and golden décor create a festive atmosphere. Our resident DJs will keep the energy high with electro-tropical beats while you enjoy a feast of our signature Latin American dishes, plus some special holiday additions. Join us for two days of celebration as we bring the jungle to life this Christmas.

After-party menu available at Paraíso Rooftop.

Book your table now:
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Amazónico BRUNCH jungle bell

Friday 25th & Saturday 26th December
12pm – 4:30pm

BITES

Amasijos (D)
Truffle **cassava** cheese bread, arepas con hogao

Tiradito de Corvina
Sea bass, yellow leche de tigre, lime, red onion, yuzu gel

STARTERS

• To share •

Amazónico Maki (V)
Mango, **avocado**, coconut, cacao nibs

Causa de Bonito & Aguacate
Bonito belly, yellow chilli potato, avocado, egg, lime

Chirashi Maki
Hamachi, **tuna**, **salmon**, avocado, cucumber, lime, spicy rocoto

Buñuelos de Yuca (D)
Cassava croquetas, cheese, chipotle sauce

Croqueta de Pato (G)
Duck confit croquetas, spicy jalapeño & avocado cream

MAIN COURSES

• Choice of **one** •

Pavita Ají Panca
Turkey breast, achiote & ají panca, corn tamal, gravy of orange-panela

Arroz con Pato (D)
Traditional Peruvian rice, **duck** leg confit, coriander, corn, quail egg

Costillitas de Ternera
Grilled **veal** ribs marinated in membrillo BBQ, apple salad

Lubina Moqueca
Sea bass, moqueca sauce, coconut, coriander, palm hearts

Ají de Calabaza & Hongos
Roasted **pumpkin**, ají amarillo, coconut, wild mushrooms, crispy quinoa

SIDE

Ensalada del Barrio Chino (N)
Gem lettuce, melon, tomato, white radish, peanut–sesame dressing

DESSERTS

• To share •

Piña Rostizada (D)(G)
Roasted caramelised **pineapple**, quimbolito cake, coconut sorbet

Flan de Dulce de Leche (D)
Creamy **dulce de leche** custard

Polvorones (G)(N)
Festive **almond** shortbreads

Higos con Queso (D)(N)
Goat cheese mousse, fig confit, pecan crumble

(D) Dairy (S) Shellfish (G) Gluten (N) Nuts (V) Vegan / Vegetarian

Menu items are subject to change

Amazónico BRUNCH jungle bell

COCKTAILS

Sangria Blanca
Tanqueray London Dry Gin, Cocchi Americano, Lemon, Tropical Fruit Wine, Aloe Vera

Tigre (Alcohol-free option)
Santiago 8 & 11 Rum, Brazil Nuts, Batida de Coco, Passion Fruit, Lime

Palomito (Alcohol-free option)
Casamigos Blanco Tequila, Mango-Jalapeño, Lime, Pink Grapefruit Soda

Carajillo Martini
Santiago de Cuba Carta Blanca, Licor 43, Cacao, Coffee

SPIRITS & BEER

Vodka • Tequila • Whiskey • Gin • Beer

CHAMPAGNE

NV Veuve Clicquot, Brut
Champagne, France

WINE

White
2024 Viña Palomeras Blanco
Navarra, Spain

Rosé
2024 M de Minuty, Château Minuty
Provence, France

Red
2019 Crianza, Navajas
Rioja, Spain

AMAZONIAN OASIS
• AED 595 •

Juices, Soft Drinks and Mocktails

JUNGLE SPIRITS
• AED 695 •

Wine, Beer and Cocktails

TROPICAL BUBBLES
• AED 795 •

Wine, Beer, Cocktails and Champagne

Our rates are in AED – inclusive of 5% VAT and subject to a 7% Municipality fee.
Menu items are subject to change


Amazónico Paraíso
BY AMAZÓNICO
GLAMAZÓNICO
NEW YEAR'S EVE 2026

GLAMAZÓNICO

Thursday 31st December

Step into the jungle, reimagined for one unforgettable night. As the clock counts down to 2027, Glamazónico transforms Amazónico into a world where the wild meets the refined. A celebration like no other.

Dance beneath glittering lights and lush greenery as we welcome the New Year in true Amazónico style. Savour an exquisite à la carte menu crafted for the occasion, sip on signature cocktails, and lose yourself in the rhythm as live performers, musicians, and DJs bring the pulse of the rainforest to life, across the Lounge and up to Paraíso Rooftop.

This is New Year's Eve, wilder than ever.





MIDNIGHT MOMENT

As midnight approaches, gather beneath the stars, count down together and raise a toast to new beginnings, Amazónico style.



Dress code
Jungle Glamour

Entertainment
Live artists, percussionists & resident DJs performing in the Lounge and Paraíso Rooftop.

Countdown | Midnight
Ring in 2027 under Dubai's sparkling skyline.

TIMINGS & INFORMATION

Amazónico

Glamazónico
9:30pm till late
Bottle service and à la carte

Lounge Dining & Restaurant
AED 1,000 minimum spend per person

Lounge Bar
AED 1,500 minimum spend per person

Paraíso
BY AMAZÓNICO

Tables
Bottle service and bites menu
Minimum spend from AED 2,000 to AED 10,000

Private Dining Room
Minimum spend AED 22,000
Set menu or à la carte
Up to 22 guests

Reservation Policy:
100% pre-payment is required to secure all reservations
2 weeks or less before NYE: 50% of pre-payment is non-refundable
1 week or less before NYE: 100% of pre-payment is non-refundable
Rooftop & Lounge: 21 and over only. Restaurant: 10 and over.

Año Nuevo

NEW YEAR'S BRUNCH
Friday 1st & Saturday 2nd January
12pm – 4:30pm

Begin the New Year in the heart of the Amazon. Join us for a vibrant brunch filled with Amazónico's signature flavours, tropical rhythms and lively entertainment — the perfect way to celebrate the first days of the year with family and friends.

After-party menu available at Paraíso Rooftop.

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Amazónico BRUNCH *año nuevo*

Friday 1st & Saturday 2nd January
12pm – 4:30pm

BITES

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

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

STARTERS

• To share •

Chirashi Maki
Hamachi, **tuna**, **salmon**, avocado, cucumber, lime, spicy rocoto

Empanada de Bacalao (G)
Cod empanada, pico de gallo

Ginshake Nigiri (G)(N)
King **salmon**, banana miso cream, chives

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

Langostino Meloso (S)(G)(N)
Shrimp, garlic and ginger sauce

MAIN COURSES

• Choice of **one** •

Picanha Brasileña
Brazilian-style grilled rump **steak**

Pecho al Caballo
Smoked beef brisket, hogao sauce, fried egg, potatoes

Cachete de Res (D)
Slow-cooked **beef** cheek, lulo-red wine reduction, spicy carrot purée

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

Corvina Romesco (N)
Fresh **sea bass**, romesco sauce, stir-fried green vegetables

Picantón Caipira (G)
Spanish corn-fed baby **chicken** marinated in Peruvian chillies

DESSERTS

• To share •

Piña Rostizada (D)(G)
Roasted caramelised **pineapple**, quimbolito cake, coconut sorbet

Tropical Tres Leches (D)(G)
Coconut milk cake, **tropical crémeux**, kumquat, saffron ice cream

(D) Dairy (S) Shellfish (G) Gluten (N) Nuts (V) Vegan / Vegetarian
Menu items are subject to change

Amazónico BRUNCH
año nuevo

COCKTAILS

Paloma Naranja (Alcohol-free option)
Tequila Blanco, Mango-Jalapeño Agave,
Lime, Franklin & Sons Grapefruit Soda

Aperol Spritz
Aperol, Sparkling Wine,
Franklin & Sons Soda Water

Sangria Blanca
Tanqueray London Dry Gin, Carpano Bianco,
Lemon, Tropical Fruit Wine, Aloe Vera

Año Nuevo Mojito
Ketel One Vodka, Yuzu Sake, Spiced Mango,
Mint, Franklin & Sons Tonic Water

LONG DRINKS & BEER

Vodka • Whiskey • Gin • Beer

• Choose a mixer •
Coca-Cola, Sprite, Tonic Water, Soda Water,
Ginger Beer, Pink Grapefruit Soda

CHAMPAGNE

NV Veuve Clicquot, Brut
Champagne, France

WINE

White
2022 Chardonnay, Reserva, Caliterra
Aconcagua Valley, Chile

Rosé
2024 Cinsault Rosé, La Petite Gargotte
Pays d'Oc, France

Red
2022 Tempranillo, Cosecha, Campo Viejo
Rioja, Spain

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• AED 595 •

Juices, Soft Drinks
and Mocktails

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FOR FURTHER DETAILS
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