

Flojas y Verduras Frescas

Salad & Vegetables

Tambo Achiote • 24

Marinated **chicken breast**, lettuce, chickpeas, anchovy dressing

Camarones Melosos • 26

Shrimp, mango, peanuts, garlic & ginger mayo, Baerii Vintage **caviar**

Ensalada Amazónica • 19

Mango, avocado, confit tomato, kalamansi citrus

Alcachofa • 24

Seasonal **artichokes**, dry aged **wagyu beef**, watermelon, parmesan cheese

Crudo y Marinados

Raw & Marinated

Hamachi Tiradito • 32

Thinly sliced **yellowtail**, passion pulp, shiso leaves dressing

Atun Okinamasu con Caviar • 52

Toro tuna tartare, coconut, Baerii Vintage **caviar**

Tuna Laqueado • 32

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

Aguachile • 26

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

Langosta • 37

Lobster tail, coconut gazpacho, grape, yuyo seaweed

Salmon Tiradito • 25

Scottish **salmon**, yuzu & miso cream, mango salad

Perlas del Mar

Caviars

Sturia Baerii Vintage

50gr • **180** 125gr • **450**

Sturia Oscietra

50gr • **220** 125gr • **550**

Sturia Beluga

50gr • **550** 125gr • **1375**

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri

3 Variations (6 pieces) • **38**
6 Variations (12 pieces) • **76**

Amazónico Maki • 18

Mango, avocado, coconut, cacao nibs

Sashimi

3 Variations (9 pieces) • **46**
5 Variations (15 pieces) • **82**

Langosta Maki • 38

Lobster tail, pickled cucumber, Peruvian chilli cream

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Pão de Queijo • 12

Cassava cheese bread

Pastel de Choclo • 48

Peruvian corn bread, **lobster**, Oscietra **caviar**

Pato • 23

Confit **duck** croquettes, jalapeño & citrus

Ancas de Rana • 28

Fried **frog legs**, spiced mango dressing

Tequeños • 19

Chicken rolls, tybo cheese, coriander sauce

Patacones Mechados • 22

Pulled pork, crispy plantain, achiote seeds

Empanadas • 24

Wagyu beef, black truffle cream

For allergy information please ask a member of staff for our Food Allergen Information Card.

Salteados

Woks

Arroz Chaufa • 34

Red, black and white whole grain rice,
duck breast, fried egg

Wok de 25 Verduras • 28

Seasonal **vegetables**
stir-fried

Arroz con Mariscos • 52

Tiger prawns, **Chilean sea bass**, **mussels**,
creole sauce

Del Río a la Mar

Fish & Seafood

Centollo • 135

Alaskan **king crab**, seafood & dashi flan,
Oscietra **caviar**

Merluza Negra • 58

Chilean **sea bass**, kalamansi,
tamarillo & pepper sauce

Pulpo • 42

Grilled **octopus**, peas, huacatay, almonds

Al Espeto

Lubina • 14 (100 grs)

Line caught **sea bass**

Dorada • 85 (800 grs)

Wild **sea bream**

Langostino • 42 (one piece)

Imperial **tiger prawn**

A La Parrilla

Lenguado • 115 (800 grs)

Wild **Dover sole**

Catch of The Day • MP

Mediterranean wild **fish**

Langosta Espinosa • 35 (100 grs)

Mediterranean **langouste**,
green shiso butter, shichimi

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 38 (250gr)

Argentinian **beef rib-eye**

Solomillo de Res • 52 (250gr)

Dry aged retinta **beef fillet**

Entraña • 58 (250gr)

Chimichurri marinated **Angus skirt steak**

Costilla Huacatay • 48 (300gr)

Rack of lamb, smoked chilli, lime & oregano

Picanton Caipira • 36 (250gr)

Coriander marinated **baby chicken**

Solomillo de Wagyu • 188 (400gr)

Chilean **wagyu fillet**

Picanha Rodizio • 48 (250gr)

Brazilian style grilled **rump steak**

Bife Japones • 215 (200gr)

A5 Kagoshima **wagyu sirloin**

T-Bone • 250 (1.5kg - For Two)

45 days dry-aged **Blonda Española**

Acompañamientos

Sides

Brocoli y Zanahoria • 14

Chargrilled **broccoli**, baby carrots,
spicy panela

Mazorca • 14

Grilled **corn**, black truffle cream,
goat cheese, pickled chilli

Ensalada Mixta • 12

Mixed green leaves, cherry tomatoes,
lemon dressing

Papas al Horno • 12

Josper grilled **new potatoes**,
thyme & rosemary

Esparragos • 16

Seasonal **asparagus**,
spicy huancaína sauce

Tomates • 14

Heritage tomatoes, lemongrass & ginger
dressing, goat cheese