



PRIVATE DINING
& EVENTS

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

The image shows the interior of the Amazonico London restaurant. The ceiling is covered in a dense, shimmering mosaic of small, rectangular tiles in various shades of gold, red, and brown. The walls are decorated with large, abstract, colorful patterns in shades of blue, green, and gold. The floor is dark, and the tables are set with white tablecloths, white plates, and glasses. The lighting is warm and ambient, creating a sophisticated and immersive atmosphere. In the foreground, there are several round tables set for dining, each with a white tablecloth, white plates, and glasses. The tables are arranged in a way that allows for easy movement and conversation. The overall design is a blend of modern and traditional elements, creating a unique and memorable dining experience.

*“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.

Through taste, touch and sight, visitors are taken on a sensory journey along the flow of the Amazon river, exploring the cultural and gastronomic heritage of the region. Discover true Latin American hospitality along with a vibrant atmosphere that is perfect for memorable entertaining, whatever the occasion.



Private Dining

Designed by internationally renowned artist Lázaro Rosa-Violan, 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 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 your 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

Seated Occasions

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.

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 license 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, Vitelio Reyes 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.





Macapá £95

Amazónico Bites

Tequeños
Chicken rolls, tybo cheese,
coriander sauce

Pão de Queijo
Brazilian cassava
cheese bread

Guacamole
Guacamole, green plantain crisp

Vegetables & Marinated

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

Aguachile
Mexican style stone bass ceviche,
avocado cream, jalapeño

Hamachi Tiradito
Thinly sliced yellowtail, passion pulp, shiso leaves dressing

Main Courses

Ojo de Bife
Argentinian beef rib eye

Lubina Espeto
Sea bass

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

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Brocoli 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

Crema de Choclo
Corn brûlée, coconut sponge,
vanilla ice cream

Brigadeiros
Traditional Brazilian chocolate truffles

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.

Santarém
£125

Amazónico Bites

Pão de Queijo
Brazilian **cassava** cheese bread

Empanadas
Wagyu **beef**, huitlacoche cream

Cangrejo
Dover **crab**, spicy cassava cake, tomatillo sauce

Vegetables & Marinated

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

Choclo con Queso
Peruvian **corn** salad, smoked burrata,
botija olives

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

Salmon
Scottish **salmon**, chicory,
apple & ginger dressing

Main Courses

Solomillo de Res
28 day dry-aged Hereford
beef fillet

Pulpo
Grilled **octopus**, roasted peppers &
aubergines, botija olives, almonds

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

Moqueca
Seasonal spring **vegetables**,
spicy coconut broth, steam rice

Esparragos
Grilled British **asparagus**,
almonds ocopa sauce

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

Desserts

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

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

Brigadeiros
Traditional Brazilian **chocolate** truffles

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Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.





Iquitos

£145

Amazónico Bites

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Atun Okinamasu

Toro tuna tartare, coconut

Pastel de Choclo

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

Vegetables & Marinated

Ensalada Amazónica

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

Aguachile

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

Alcachofa

Artichokes, dry-aged wagyu beef, yuzu-yogurt

Ceviche de Camaron

Marinated **purple prawns**, rocoto chilli, papaya, cancha corn

Main Courses

Solomillo de Wagyu

Chilean **wagyu** fillet

Lubina Espeto

Sea bass

Langostino

Imperial **tiger prawn**, nikkei sauce

Costilla Huacatay

Black mint marinated **lamb chops**

...

Brocoli y Zanahoria

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

Esparragos

Grilled British **asparagus**, almonds ocopa sauce

Desserts

Piña Rostizada

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

Chocolate al Moctezuma

Hot **chocolate** fondant, avocado ice cream

Brigadeiros

Traditional Brazilian **chocolate** truffles

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Gold Bites

Choose 4 dishes from below section: £5 (Excluding premium items)

Guacamole con Erizo

Guacamole, **sea urchin**,
green plantain crisp

Amazónico Maki

Mango, avocado, coconut, cacao nibs

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi citrus

Tuna Laqueado

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

Salmon Tiradito

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

Atun Okinamasu con Caviar • 11

Toro tuna tartar, coconut,
Baerii vintage caviar

Atun Picante Maki

Spicy red **tuna** tartar, cucumber,
green apple, chive

Zapallo

Charred **kabocha**, dry-aged wagyu beef,
black truffle cashew cream

Aguachile

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

Langostino Pibil

Prawn tempura, teriyaki sauce, achiote miso

Hamachi Maki

Yellowtail, green papaya, citrus mayo,
yuzu tobiko

Oscietra Caviar 2 • 11

Serve with blinis & sour cream

Pastel de Choclo • 14

Steamed Peruvian corn cake, Scottish **lobster**, **Oscietra caviar**

Flot Canapes

Choose 4 dishes from the below selection: £6,5

Tequeños

Marinated **chicken** rolls, tybo cheese,
coriander sauce

Cangrejo • 9

Dover crab, spicy cassava cake,
tomatillo sauce

Ancas de Rana

Fried **frog legs**, spiced mango dressing

Poblano Patacones

Crispy **plantain**, goats cheese, kimchi paste

Patacones Mechados

Pulled pork, crispy plantain,
achiote seeds

Empanadas

Wagyu beef, huitlacoche cream

Entraña

Chimichurri marinated **skirt steak**

Merluza Negra

Chilean bass, kalamansi,
tamarillo & pepper sauce

Anticucho de Pollo

Chargrilled **chicken** thighs,
panca chilli

Picanha Roll

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

Sweet Bites

Choose two dishes from the below selection: £3,50

Alfajores

Shortbread **biscuit**, dulce de leche, coconut

Piña Rostizada

Roasted caramel glazed **pineapple**,
corn cake

Brigadeiros

Selection of traditional
Brazilian **chocolate** truffles

Espeto de Frutas

Seasonal **fruits**, black mint glaze

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Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.*





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 below for your event.

The Signatures

Amazonegroni • 16

Our Latin twist on a Negroni - Pineapple Infused Canaima Gin, Vermouth De Jerez, Campari

Rainforest Old Fashioned • 21

Zacapa Centenario 23 Years Rum, Fermented Bacuri, Chambord, Green Strawberry Mah Kwan Bitter

Save the Jungle • 16

An exotic interpretation of the traditional Caipirinha
Yaguara Cachaça, Lime, Tamarillo, Anise

Sangria Blanca • 17

Our tropical take on the Spanish favourite Amazzoni Gin, Aguardiente, Tropical Fruit Wine, White Port, Aloe Vera

The Classics

Tommy's Margarita • 23

The Mexican-party starter
Casamigos Blanco Tequila, Lime, Agave

Old Fashioned • 18

A short and powerful tippie
Bulleit Bourbon, Aromatic Bitters Syrup, Orange Oils

Espresso Martini • 18

The crowd-pleasing post dinner drink
Ketel One Vodka, Coffee Liquor, Espresso

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.

Contains* | gluten, dairy, eggs, gelatine

Amazonian 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 cremeux 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 passionfruit 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)

() can be made free from upon request and 72 hours' notice given*



Amazónico

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: 12PM - 1AM
SUNDAY: 12PM - MIDNIGHT

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