



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, irregular pieces, creating a textured, metallic effect. The walls are dark, with a large, intricate wooden sculpture in the background. The floor is dark, and the tables are round with white tablecloths. The tables are set with white plates, glasses, and napkins. There are several large, green plants in the foreground and background. The lighting is warm and ambient, with many small, glowing lights scattered throughout the space. The overall atmosphere is sophisticated and modern.

*“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

...

**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

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.





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

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.

## *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

*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.*





## 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

+44 20 7404 5000  
EVENTS@AMAZONICO.CO.UK  
WWW.AMAZONICORESTAURANT.COM/LONDON