



PRIVATE DINING
& EVENTS

Amazonico

PLACE DU CASINO, 98000 MONACO
WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO

*“Discover an immersive
and diverse environment
ideal for entertaining”*

Amazónico Monte-Carlo

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, with locations now in London, Dubai and Monte-Carlo.

Situated in the heart of Place du Casino, Amazónico takes guest 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.



A long, elegantly set dining table on a terrace. The table is covered with a white tablecloth and is set with white plates, silverware, and glassware. The chairs are made of light-colored wicker and have beige cushions. The terrace is surrounded by lush green plants and a decorative metal railing. In the background, there is a grand, ornate building with multiple domes and intricate architectural details.

Private Dining Terrace

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Terrace can comfortably accommodate groups up to 30 guests seated on one long imperial table. The perfect setting for celebrations, birthday dinners and everything in-between.

Features

- Alfresco dining
- Amazónico printed menus and placecards
- Disabled access

Capacity

Seated: 30 guests

A photograph of an outdoor restaurant terrace. The terrace is set up with several round tables covered in white tablecloths, each with a gold candle holder and green glassware. The chairs are made of light-colored wood with a woven backrest. The terrace is surrounded by lush green plants in large pots. In the background, there is a grand, ornate building with classical architectural details, including statues and columns. The sky is clear and blue, and the ocean is visible in the distance. The overall atmosphere is elegant and sophisticated.

Restaurant Terrace

Amazónico's formal outdoor dining oasis, where luscious foliage, opulent seating and exotic jungle textures set the stage. Perfect for both seated and standing receptions, guests can enjoy the breath-taking views of Place du Casino. As the evening unfolds, guests will be entertained with our Latin-inspired live bands serenading the restaurant with Jazz, Bossa Nova & Cuban rhythms.

Features

- Alfresco dining
- Amazónico printed menus and placecards
- Disabled access

Capacity

- Seated dinners: up to 180 guests
- Standing receptions: up to 300 guests
- (Available for full exclusive hire only)

The image shows a sophisticated lounge or bar area. In the foreground, there are several round tables with light-colored upholstered chairs. The tables are set with white plates, glasses, and small lit candles. In the background, a curved bar with a wooden finish is visible, featuring shelves with various bottles and decorative items. The ceiling is a key feature, with large, circular, illuminated light fixtures that resemble clusters of red berries or flowers. The walls are dark, and there are large windows with sheer curtains. The overall atmosphere is warm and elegant.

The Bar & Lounge

Experience the high-energy at our Bar & Lounge, where a vibrant atmosphere meets electrifying sounds of our resident DJs. Bringing Amazonico's signature elec-tropical music to life every night, seamlessly merging electro beats with Latin American inspirations.

Features

- Dedicated bar
- DJ booth
- Disabled access

Capacity

Seated: up to 120 indoor & 50 outdoor guests
Standing: 300 guests

The Club

Discover our Club, tucked away down a leopard-print staircase and adorned with a mesmerising midnight sky-like ceiling. This tropical jungle-inspired space provides the ultimate atmosphere to immerse yourself in Amazónico's vibrant energy, accommodating up to 200 for canapé and cocktails.

Features

- Dedicated bar
- DJ booth
- Amazónico printed canapé menus

Capacity

Standing: 200 guests



Select Your Menu

Executive Chef, Jerome Lorvellec 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.



Macapa

€150

Amazónico Bites

Pão de Queijo
Cassava cheese bread

Patacones Mechados
Pulled **pork**, crispy plantain, achiote seeds

Vegetables & Marinated

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

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

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

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

Main Courses

Ojo de Bife
Argentinian **beef** rib eye

Langostino
Imperial **tiger prawn**

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

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Ensalada Mixta
Mixed **green leaves**, cherry tomatoes,
lemon oil dressing

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

Desserts

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

Isla de Caldas
Steam **merengue**, Colombian arabica
coffee creme anglaise, hazelnut praline

Brigadeiros
Selection of traditional **Brazilian**
chocolate truffles

*Menu is based on a sharing concept for the whole table.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.*





Santarem

€190

Amazónico Bites

Pão de Queijo

Cassava cheese bread

Pato

Confit **duck** croquettes,
jalapeño & citrus

Tequeños

Chicken rolls, tybo cheese,
coriander sauce

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi, citrus

Hamachi Tiradito

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

Camarones Melosos

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

Tuna Laqueado

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

Main Courses

Solomillo de Res

Dry aged retinta **beef fillet**

Dorada

Wild **sea bream**

Pulpo

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

Costilla Huacatay

Rack of **Lamb**, smoked chilli,
lime & oregano

...

Ensalada Mixta

Mixed **green leaves**, cherry tomatoes,
lemon dressing

Papas al Horno

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

Desserts

Piña Rostizada

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

Chocolate Moctezuma

Hot **chocolate** fondant,
lucuma sorbet

Brigadeiros

Selection of traditional **Brazilian**
chocolate truffles

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Iquitos

€245

Amazónico Bites

Pão de Queijo

Cassava cheese bread

Atun Okinamasu

Toro tuna tartare, coconut,
Baerii vintage caviar

Pastel de Choclo

Peruvian corn bread, lobster,
Oscietra caviar

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

Tuna Laqueado

Seared akami tuna, manao crunch,
pineapple, tamarillo ponzu

Main Courses

Solomillo de Wagyu

Chilean wagyu fillet

Lubina

Line caught sea bass

Langostino

Imperial tiger prawn

Costilla Huacatay

Rack of Lamb, smoked chilli,
lime & oregano

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Esparragos

Seasonal asparagus,
spicy huancaína sauce

Papas al Horno

Josper grilled new potatoes,
thyme & rosemary

Desserts

Piña Rostizada

Roasted caramel glazed pineapple,
corn cake, coconut sorbet

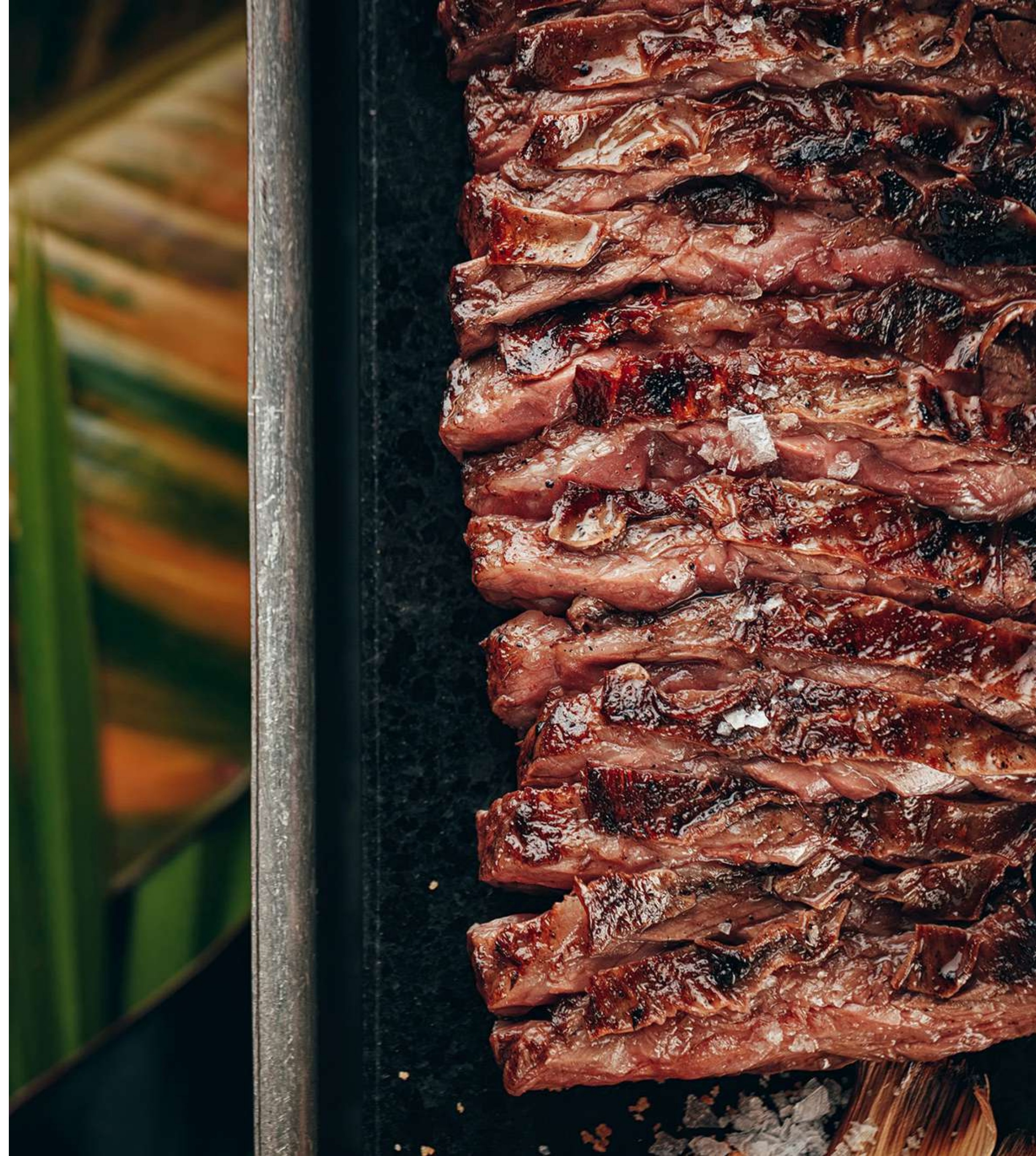
Crujiente

White chocolate & banana mille feuilles,
yuzu & passion fruit sorbet

Brigadeiros

Selection of traditional Brazilian
chocolate truffles

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Leblon
€350

Amazónico Bites

Pão de Queijo

Cassava cheese bread, **black truffle**

Atun Okinamasu

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

Pastel de Choclo

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

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

Tuna Laqueado

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

Main Courses

Bife Japonês

A5 Kagoshima
wagyu beef sirloin

Langosta Espinosa

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

Lubina

Line caught **sea bass**

Costilla Huacatay

Rack of Lamb, smoked chilli,
lime & oregano

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Esparragos

Seasonal **asparagus**,
spicy huancaína sauce

Papas al Horno

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

Desserts

Piña Rostizada

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

Crujiente

White **chocolate & banana** mille feuilles,
yuzu & passion fruit sorbet

Brigadeiros

Selection of traditional **Brazilian**
chocolate truffles

*Menu is based on a sharing concept for the whole table.
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Gold Canapé

Selection of 4 canapés: 24€

Selection of 6 canapés: 36€

Selection of 8 canapés: 48€

Priced per person (Excluding premium bites)

Alcachofa

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

Atun Picante

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

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Langostino Pibil

Prawn tempura, teriyaki sauce, achiote miso

Salmon Tiradito

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

Aguachile

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

Hamachi Maki

Yellowtail, green papaya, citrus mayo, yuzu tobiko

Amazónico Maki

Mango, avocado, coconut, cacao nibs

Premium Canapé

Priced per piece

Atun Okinamasu • 18

Toro tuna tartare, coconut

Pastel de Choclo • 14

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

Empanadas Wagyu • 10

Wagyu beef, black truffle cream

Oscietra Caviar • 19

Served with blinis, guacamole, sour cream

Hot Canapé

Selection of 4 canapés: 28€

Selection of 6 canapés: 42€

Selection of 8 canapés: 56€

Priced person (Excluding premium bites)

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Pão de Queijo

Cassava cheese bread

Merluzza Negra

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

Patacones Mechados

Pulled pork, crispy plantain, achiote seeds

Ancas de Rana

Fried **frog legs**, spiced mango dressing

Patacones Poblano

Crispy **plantain**, goat cheese, kimchi

Bocadillos de Picanha

Picanha slider, chimichuri mayo, pickled onions

Anticucho de Pollo

Chargrilled **chicken thighs**, panca chilli

Sweet Canapé

Selection of 4 canapés: 20€

Selection of 6 canapés: 30€

Selection of 8 canapés: 40€

Macaron

White **chocolate** & tonka

Piña Rostizada

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

Isla de Caldas

Steam **merengue**, Colombian arabica coffee creme anglaise, hazelnut praline

Espeto de Frutas

Seasonal **fruit** espeto, fresh mint

Brigadeiros

Selection of **Brazilian chocolate truffles**

Tropical Tapioca

Coconut & kaffir lime **tapioca** pearls, yuzu cream, spicy mango



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.

Tropical Cheesecake

Small 4-6 portions | 102€
Large 8-12 portions | 204€

A wonderfully light coconut dacquoise layered with a zingy lime cream cheese, mango mousse and topped with a tropical fruit compote. It is beautifully finished with desiccated coconut and hand decorated with white chocolate 'leaves'.

Dairy - Eggs - Gluten Free

Chocolate Cake

Small 4-6 portions | 102€
Large 8-12 portions | 204€

Our decadent and unique take of the classic chocolate cake features layers of delicate mousse, rich crèmeux, and sponge. Buckwheat crumbles add an exciting crunch, while a luscious dark chocolate glaze envelops the entire creation, topped with handmade chocolate 'roots'.

*Dairy - Eggs - Gluten Free
Alcohol Free - *Vegetarian*

Dulce de Leche Peanut & Banana


Small 4-6 portions | 102€
Large 8-12 portions | 204€

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.

*Dairy - Eggs
Alcohol Free - Nuts

() can be made free upon request*

Must be ordered with a minimum of 48 hours' notice prior to the event and personalised messages are available upon request.



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

FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.

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OPENING HOURS
MONDAY - SUNDAY: 6PM - 2AM

Amazónico

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