

# Hojas y Verduras Frescas

## Salads & Vegetables

**Tambo Achiote • 78** (S)(D)(G)  
Marinated **chicken breast**, lettuce,  
anchovy dressing

**Ensalada Amazónica • 68** (V)  
**Avocado**, mango, confit tomato,  
kalamansi citrus

**Ensalada de Cangrejo • 150** (S)  
King **crab**, carrot, radish, rice vermicelli,  
sweet chilli garlic dressing

## Crudo y Marinados

### Raw & Marinated

**Hamachi Tiradito • 88** (G)  
Thinly sliced **yellowtail**, passion fruit,  
shiso leaves dressing

**Atun Okinamasu con Caviar • 195**  
**Toro tuna** tartare, seaweed, coconut,  
Baerii **caviar**

**Lomo Tataki • 94**  
**Prime beef tenderloin**, jalapeño,  
yellow chilli, grated truffle

**Chutoro Passion • 145** (G)  
Spicy seared **chutoro**, passion fruit rocoto,  
seaweed, pickled fennel

**Aguachile • 85**  
Mexican style **sea bass** ceviche,  
avocado cream, jalapeño

**Carabinero Crudo • 180** (S)  
Raw **red prawn**, sea bass,  
carrot sauce, dill

**Causa de Langostino • 95** (S)(D)  
**Prawns**, yellow potato, chipotle mayo,  
beetroot wasabi purée, horseradish

**Ostras • 195** (S)  
**6 Oysters** - Mango and celery,  
peri peri, ponzu dressing

## Perlas del Mar

### Caviar

**Oscietra**  
50gr • **920**

**Kristal**  
50gr • **1100**

**Beluga**  
50gr • **3250**

*Served with sweet potato blinis, avocado mousse, egg white pearls*

## Japazónico

### Sushi & Maki

**Amazónico Maki • 66** (V)(GF)  
**Mango**, avocado, coconut, cacao nibs

**Toro Nigiri • 70**  
**Tuna** belly, karashi, truffle oil

**Uni • 95** (G)  
Fresh Japanese **uni**, nori tempura, ikura

**Sashimi Moriawase • 160**  
3 variations (9 pieces)

*Our full sushi menu is available on request*

## Petiscos Amazónicos

### Amazónico Bites

**Pan de Queso • 35** (V)(D)  
**Cassava** cheese bread

**Guacamole con Erizo • 88** (S)  
Guacamole, **sea urchin**, green plantain crisp

**Langostino Meloso • 90** (S)(N)  
**Shrimps**, garlic and ginger sauce, mango, caviar, peanuts

**Ajiaco • 70** (D)  
**Pumpkin** gnocchi, baby corn, ají amarillo  
feta cheese, selection of mushrooms

**Tamal • 65** (V)(G)  
Steamed **corn dough**, mushroom ragù,  
salsa criolla

**Patacones Mechados • 90**  
Crispy plantain, pulled **veal**, achiote seeds

**Kofta de Cordero • 80** (D)  
Marinated **lamb** kofta, tamarind, yoghurt sauce

**Poblano Patacones • 82** (D)(V)  
Crispy plantain, **burrata**, corn, kimchi

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance  
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts*

# Salteados

## Woks

**Arroz Chaufa • 115** (G)  
Red and black whole grain **rice**,  
grilled **duck**, fried egg

**Escabeche del Mar • 155** (S)  
**Shrimp, squid, mussels, clams**, escabeche sauce,  
white beans tacu tacu

**Arroz con Mariscos • 218** (S)  
**Octopus, shrimp & mussels** wok, Arborio rice,  
Peruvian chillies, lime

## Del Rio a la Mar

### Fish

**Pulpo al Olivo • 105** (120gr)(D)  
Spanish **octopus**, botija olives, quinoa,  
potato purée

**Arroz Cartagenero • 240** (S)(D)  
Japanese **amadai**, coconut rice, prawn sauce

**Corvina del Pacifico • 250**  
**Wild stone bass**, yellow chilli sauce,  
rustic cassava, chorizo, coriander

**Carabinero En Su Jugo • 155** (per pc)(S)(D)  
Spanish **red prawn**, sea salt, butter

### Al Espeto

**Lubina • 320**  
Sea bass

**Rodaballo • 650** (per kg)  
Turbot

**Pargo Rojo • 700** (per kg)  
Japanese amadai

## Carnes a la Parrilla

### Charcoal Grilled Meats

**Picanton Caipira • 210** (S)(G)  
Spanish corn-fed **baby chicken**  
marinated in Peruvian chillies

**Solomillo de Res • 325** (250gr)  
USDA prime **tenderloin**

**Entraña Marinada • 260** (300gr)  
Chimichurri marinated **skirt steak**

**Bife Angosto Wagyu • 380** (300gr)  
Grass-fed **Wagyu sirloin**

**Ojo de Bife • 320** (400gr)  
250 days grain-fed  
Australian Black Angus **rib-eye**

**Hokkaido Wagyu • 590** (200gr)  
Japanese **Wagyu sirloin**, grade A5

**Jarrete de Cordero • 235** (D)(G)  
16 hours slow cooked **lamb** shank  
marinated in chilli huacatay, cassava

**Costilla de Cordero • 260** (250gr)  
Grass-fed Australian **lamb** rack,  
pumpkin, corn, black truffle, salsa verde

**Picanha • 290** (240gr)  
Brazilian style grilled  
**rump steak**

**Asado de Tira • 385** (450gr)  
36 hours slow cooked **short ribs**,  
mashed potatoes, physalis chutney

**Chuleton de Bife • 680** (1kg)  
Black Angus **rib of beef**

**Tomahawk • 1,200** (1.3kg)  
Australian **Wagyu** grade A4-A5

## Acompañamientos

### Sides

**Mazorca • 42** (D)(V)  
Grilled **corn**, chipotle butter, coriander,  
Comté and Grana Padano cheese

**Espárragos y Ajo Negro • 45** (N)(V)  
**Broccolini asparagus**, black garlic sauce

**Tostones de Papa • 46** (V)  
Crispy fried crushed **potatoes**,  
chilli casero, marigold sauce

**Wok de 25 Verduras • 45** (V)  
Stir-fried seasonal **vegetables**

**Yuca Bravas • 45** (V)  
Crispy fried **cassava**,  
tomato chipotle sauce

**Boniato al Grill • 42** (D)  
Mashed **sweet potatoes**, miso butter,  
cacao nibs