

Flojas y Verduras Frescas

Salads & Vegetables

Tambo Achiote • 82 (S)(D)(G)
Marinated **chicken breast**, lettuce,
anchovy dressing

Ensalada Amazónica • 72 (V)
Avocado, mango, confit tomato,
kalamansi citrus

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

Crudo y Marinados Raw & Marinated

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

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

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

Tiradito de Vieras • 120 (S)
Hokkaido scallops, jalapeño citrus juice,
coriander, cucumber

Lomo Tataki • 96
Prime beef tenderloin, jalapeño,
yellow chili, grated truffle

Aguachile • 88
Mexican style **sea bass** ceviche,
avocado cream, jalapeño

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 • **950**

Kristal
50gr • **1150**

Beluga
50gr • **3250**

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

Japazónico Sushi & Maki

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

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

Toro Nigiri • 70
Tuna belly, karashi, truffle oil

Sashimi Moriawase • 160
3 variations (9 pieces)

Our full sushi menu is available on request

Petiscos Amazónicos Amazónico Bites

Pan de Queso • 40 (V)(D)
Cassava cheese bread

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

Guacamole con Erizo • 90 (S)
Guacamole, **sea urchin**, green plantain crisp

Kofta de Cordero • 85 (D)
Marinated **lamb** kofta, tamarind, yoghurt sauce

Langostino Meloso • 92 (S)(N)
Shrimps, garlic and ginger sauce, mango, caviar, peanuts

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

Ajiaco • 75 (D)
Pumpkin gnocchi, baby corn, ají amarillo,
feta cheese, selection of mushrooms

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

*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 • 125 (G)

Red and black whole grain **rice**,
grilled **duck**, fried egg

Arroz con Mariscos • 230 (S)

Octopus, shrimp & mussels wok, Arborio rice,
Peruvian chilis, lime

Escabeche del Mar • 155 (S)

Shrimp, squid, mussels, clams, escabeche sauce,
white beans tacu tacu

Carabinero En Su Jugo • 155 (per pc)(S)(D)

Spanish **red prawn**,
sea salt, butter

Del Rio a la Mar

Fish

Pulpo al Olivo • 110 (120gr)(D)

Spanish **octopus**, botija olives, quinoa,
potato purée

Arroz Cartagenero • 250 (S)(D)

Japanese **amadai**, coconut rice,
prawn sauce

Corvina del Pacifico • 250

Wild stone bass, yellow chili sauce,
rustic cassava, chorizo, coriander

Chupe de Langosta • 320 (S)

Peruvian **lobster** chowder,
poached egg, crunchy vegetables

Al Espeto

Lubina • 350 (per kg)

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 chilis

Solomillo de Res • 325 (250gr)

USDA prime **tenderloin**

Entraña Marinada • 270 (300gr)

Chimichurri marinated **skirt steak**

Bife Angosto Wagyu • 400 (300gr)

Grass-fed **Wagyu sirloin**

Ojo de Bife • 340 (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 chili 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 • 700 (1kg)

Black Angus **rib of beef**

Tomahawk • 1,200 (1.3kg)

Australian **Wagyu**, grade A4-A5

Acompañamientos

Sides

Mazorca • 45 (D)(V)

Grilled **corn**, chipotle butter, coriander,
Comté and Grana Padano cheese

Espárragos y Ajo Negro • 50 (N)(V)

Broccolini asparagus, black garlic sauce

Tostones de Papa • 50 (V)

Crispy fried crushed **potatoes**,
chili 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 • 45 (D)

Mashed **sweet potatoes**, miso butter,
cacao nibs