

Flojas y Verduras Frescas

Salad & Vegetables

Tambo Achiote • 24

Marinated **chicken breast**, lettuce, chickpeas, anchovy dressing

Ensalada Amazónica • 19

Mango, avocado, confit tomato, kalamansi citrus

Camarones Melosos • 27

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

Crudo y Marinados

Raw & Marinated

Hamachi Tiradito • 32

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

Aguachile • 27

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

Atun Okinamasu con Caviar • 55

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

Tuna Laqueado • 34

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

Salmon Tiradito • 26

Scottish **salmon**, yuzu-truffle dressing, black sesame

Perlas del Mar

Caviars

Sturia Baerii Vintage
50gr • **180** 125gr • **450**

Sturia Oscietra
50gr • **220** 125gr • **550**

Sturia Beluga
50gr • **550** 125gr • **1375**

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri

3 Variations (6 pieces) • **38**
6 Variations (12 pieces) • **76**

Sashimi

3 Variations (9 pieces) • **46**
5 Variations (15 pieces) • **82**

Amazónico Maki • 18

Mango, avocado, coconut, cacao nibs

Langostino Pibil • 26

Prawn tempura, teriyaki sauce, achiote miso

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Pão de Queijo • 12

Cassava cheese bread

Quisquilla • 23

Purple **prawn** tartare, seafood chupe croquette, mango-miso

Empanadas • 26

Wagyu beef, black truffle cream

Ancas de Rana • 28

Fried **frog legs**, spiced mango dressing

Tequeños • 21

Chicken rolls, tybo cheese, coriander sauce

Patacones Mechados • 19

Pulled pork, crispy plantain, achiote seeds

Salteados

Woks

Arroz Chaufa • 35

Red, black and white whole grain rice,
duck breast, fried egg

Seco de Hongos • 28

Seasonal winter **mushrooms**,
roasted vegetable jus, slow cooked egg

Arroz con Mariscos • 55

Tiger prawns, Chilean sea bass, mussels, octopus
creole sauce

Del Río a la Mar

Fish & Seafood

Pulpo • 42

Grilled **octopus**, cauliflower-tonka puree,
botija olive dressing

Merluza Negra • 58

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

Al Espeto

Lubina • 14 (per 100grs)

Line caught **sea bass**

Dorada • 85 (800 grs)

Wild **sea bream**

Langostino • 42 (one piece)

Imperial **tiger prawn**

A La Parrilla

Lenguado • 115 (800 grs)

Wild **Dover sole**

Vieiras • 44

Mediterranean **scallops**, miso-parsnip puree,
Baerii vintage caviar

Catch of the day • MP

Mediterranean **wild fish**

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 42 (250gr)

Argentinian **beef rib-eye**

Solomillo de Res • 54 (250gr)

Dry aged retinta **beef fillet**

Entraña • 58 (250gr)

Chimichurri marinated **Angus skirt steak**

Costilla Huacatay • 48 (300gr)

Rack of lamb, smoked chilli, lime & oregano

Picanton Caipira • 38 (250gr)

Coriander marinated **baby chicken**

Solomillo de Wagyu • 188 (400gr)

Chilean **wagyu filet**

Picanha Rodizio • 48 (250gr)

Brazilian style grilled **rump steak**

Bife Japones • 225 (200gr)

A5 Kagoshima **wagyu sirloin**

T-Bone • 250 (1.5kg - For Two)

45 days dry-aged **Blonda Española**

Acompañamientos

Sides

Brocoli y Zanahoria • 14

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

Boniato • 14

Grilled **sweet potato**, cinammon-panela
dressing, pistacho

Ensalada Mixta • 12

Mixed green leaves, cherry tomatoes,
lemon dressing

Papas al Horno • 12

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

Wok de 25 Verduras • 16

Seasonal **vegetables**,
stir-fried

Queso Grillado • 14

Grilled **halloumi cheese**, sun dried tomato,
anchovies.