



# Amazónico Asado

Saturday and Sunday | 12pm – 4pm  
£65 per person

## Petiscos Bites

### Pão de Queijo

Brazilian **cassava** cheese bread

### Guacamole

**Avocado**, red chilli, crispy plantain



## Entrantes Starters

### Ensalada Amazónica

**Mango, avocado**, confit tomato,  
kalamansi citrus

### Aguachile

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

### Maki Especial

Weekly special **maki**



## Parrilla Mixta Grilled Meats

*A feasting platter designed to be shared*

### Picanha de Res

Brazilian style grilled **rump steak**

### Picanha de Cordero

Grilled **lamb rump**

### Chancho

Crispy **pork** belly

### Picanton Caipira

Coriander marinated baby **chicken**

## Acompañantes Sides

### Broccoli y Zanahoria

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

### Ensalada Mixta

**Mixed green leaves**, cherry tomatoes,  
orange truffle dressing

### Mazorca

Grilled **sweet corn**, panca chilli butter



## Postres Desserts

### Tapioca Tropical

Coconut & kaffir lime **tapioca pearls**,  
yuzu cream, chilli infused mango

### Piña Rostizada

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



*For allergy information please ask a member of staff for our Food Allergen Information Card.  
Prices are VAT inclusive and a discretionary 13% service charge will be added to your bill.*



## Cocktails

### Save the Jungle 16

Cachaca, Tamarillo, Star Anise, Lime

### Jardinero 19

Volcan Tequila Blanco, Lemon Verbena,  
Thai Basil, White Peppercorn Paragon,  
Yuzu Sake, Papaya Pepper

### Jungle Bell Mojito 25

Belvedere Pure, Yuzu Sake,  
Lime, Spiced Mango Syrup, Mint, Tonic

## Champagnes

NV Veuve Clicquot Ponsardin, Brut Yellow Label	90
NV Ruinart, Blanc de Blancs	150
2013 Dom Pérignon	290
NV Veuve Clicquot Ponsardin, Rosé	105

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