

Amazónico

PRIVATE DINING
& EVENTS

Amazónico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

The image shows the interior of the Amazonico London restaurant. The room is filled with round tables covered in white tablecloths, each set with white plates, silverware, and glassware. The tables are arranged in a circular pattern. The ceiling is a striking feature, covered in a dense, textured material that reflects light, creating a shimmering effect. The walls are decorated with large, abstract, colorful murals. The lighting is warm and ambient, with several large, spherical pendant lights hanging from the ceiling. The overall atmosphere is elegant and sophisticated.

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

Amazónico London

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. In 2019 the couple decided to open their first international site, Amazónico London situated in the heart of Mayfair on Berkeley Square.

This holiday season, Amazónico London will provide the tropical heat needed to stay warm all winter long. Through taste, touch and sight guests will embark on a unique sensory journey along the flow of the Amazon River, exploring the cultural and gastronomic heritage of the region. Discover true Latin American hospitality amidst lush festive decorations and a vibrant atmosphere, perfect for memorable holiday entertaining. Celebrate Christmas with an exotic twist, making your festive gatherings truly unforgettable.



Private Dining

Designed by internationally renowned artist Lázaro Rosa-Violan, our Private Dining Room is a truly unique space. The interiors showcase dramatic features that reflect a bird's eye view above the lush canopies of the Amazon jungle. Created using natural and raw materials the walls are adorned with a custom-made carpet in a variety of textures and tones. The rainforest green shades alongside mirrored surfaces create water-like reflections and stunning freestanding lamps create elegant and impressive atmosphere that suits both lunch and dinner occasions.

Conveniently situated on the ground floor and accessible through the main dining room guests are able to soak up the restaurant vibe as they are escorted to the intimate space ahead of your event.

For Larger Events

Be it lunch or dinner, The Private Room can comfortably accommodate groups of 22 guests seated on one long centralised table. Experience the same exceptional service and hospitality as the main restaurant in a more exclusive setting that is guaranteed to impress.

Features

- Amazónico printed menus and placecards
- Docking station to play your own music
- Disabled access

Capacity

Seated: up to 22 guests



For Smaller Occasions

For more intimate events our Private Room transforms into a smaller space by way of a beautiful mirrored retracting wall. This can be closed to create two separate dining areas seating between 6 and 12 guests.

Features

- Amazónico printed menus and placecards
- Docking station to play your own music
- Disabled access

Capacity

Seated: from 6 - 12 guests



OCTO

Exclusive Private Dining

Step through the kitchen and down the golden staircase to discover our unique and exclusive space hidden beneath the restaurant. Taking inspiration from life under the Amazon River, OCTO is gleaming with rich metallic and teal tones and textures. This discreet and luxurious space can accommodate 52 guests for seated lunches and dinners, featuring a dedicated bar and DJ booth.

Features

- Dedicated bar
- DJ booth
- Amazónico printed menus and placecards

Capacity

Seated: up to 52 guests



OCTO

Standing Receptions

OCTO offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 80 guests, complete with its own dedicated bar and DJ booth, guests can embark on a multi-sensory journey nestled beneath the restaurant. We also have the possibility of a late license upon enquiry and availability.

Features

Dedicated bar
DJ booth
Amazónico printed menus and placecards

Capacity

Standing: up to 80 guests





Select Your Menu

Executive Chef, Vitelio Reyes 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.



Ipanema

- LUNCH ONLY -

£95

Amazónico Bites

Tequeños

Chicken rolls, tybo cheese, coriander sauce

Patacones Mechados

Pulled pork, crispy plantain, achiote seeds

Empanadas

Wagyu beef, huitlacoche cream

Starters

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Tambo Achiote

Marinated chicken breast, lettuce, chickpeas, anchovy dressing

Aguachile

Mexican style stone bass ceviche, avocado cream, jalapeño

Main Courses

Ojo de Bife

Argentinian beef rib eye

Lubina

Sea bass

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Brocoli y Zanahoria

Chargrilled broccoli, baby carrots, spicy panela

Papas al Horno

Josper grilled new potatoes, thyme & rosemary

Desserts

Piña Rostizada

Roasted caramel glazed pineapple, corn cake, coconut sorbet

Chocolate al Moctezuma

Hot chocolate fondant, avocado ice cream

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.

Macapa
£130

Amazónico Bites

Empanadas

Wagyu beef, huitlacoche cream

Guacamole

Avocado, chilli, green plantain

Cangrejo

Dover **crab**, spicy cassava, tomatillo sauce

Starters

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi citrus

Hojas de Invierno

Grilled **radicchio**, kohlrabi, black
truffle & tofu cream, iberico ham

Hamachi Tiradito

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

Aguachile

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

Main Courses

Entraña

Chimichurri marinated
skirt steak

Merluza

Chilean **bass**, celeriac,
passion fruit leche de tigre

Arroz Chaufa

Red, black and white whole grain **rice**, fried egg

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Brocoli y Zanahoria

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

Chirivia

Roasted **parsnips**,
ginger & garlic glaze

Desserts

Piña Rostizada

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

Crema de Choclo

Corn brûlée, coconut sponge,
vanilla ice cream

Brigadeiros

Selection of traditional Brazilian **chocolate truffles**

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Prices are VAT inclusive and a discretionary 13% service charge will be added to your bill.





Santarem

£160

Amazónico Bites

Empanadas

Wagyu beef, huitlacoche cream

Pão de Queijo

Brazilian **cassava** cheese bread

Quisquila

Mediterranean purple **prawn** tartare,
chupe croquette, lardo

Starters

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi citrus

Salmon

Scottish **salmon**, spicy apple &
ginger dressing, endives

Hojas de Invierno

Grilled **radicchio**, kohlrabi,
black truffle & tofu cream

Tuna Laqueado

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

Main Courses

Wagyu Ojo de Bife

Westholme wagyu **rib eye**

Lubina

Wild **sea bass**

Pulpo

Grilled **octopus**, roasted peppers &
aubergines, Botija olives, almonds

Carapulcra

Stir-fry maitake **mushrooms**,
dried Peruvian potatoes, cashews

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Brocoli y Zanahoria

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

Papas al Horno

Josper grilled rosemary,
new potatoes

Desserts

Piña Rostizada

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

Crema de Choclo

Corn brûlée, coconut sponge,
vanilla ice cream

Brigadeiros

Selection of traditional Brazilian **chocolate truffles**

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Iquitos
£195

Amazónico Bites

Truffle Pão de Queijo
Cassava cheese bread, seasonal
black truffle

Empanadas
Wagyu beef,
huitlacoche cream

Atun Okinamasu
Toro Tuna tartare, coconut, Baerii Vintage caviar

Starters

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

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

Langosta
Scottish lobster, smoked black grapes,
aged parmesan leche de tigre

Tuna Laqueado
Seared Akami tuna, manao crunch,
pineapple, tamarillo ponzu

Main Courses

Chuleton
35 day dry-aged Black Angus
bone-in rib eye

Carabinero
Scarlet king prawn, pearl barley,
seafood bisque

Aguja
Line caught swordfish steak

Costilla Huacatay
Black mint marinated lamb chops

...

Brocoli y Zanahoria
Chargrilled broccoli, baby carrots,
spicy panela

Apio Nabo
Sautéed celeriac, black truffle
butter, cocoa nibs

Desserts

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

Brigadeiros
Selection of traditional Brazilian
chocolate truffles

Chocolate al Moctezuma
Hot chocolate fondant,
avocado ice cream

Mani
Peanut & dulce de leche rocher,
dark chocolate cremeux, kumquat gel

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Selection of 8 bites: £60 | Selection of 10 bites: £75 | Selection of 12 bites: £90

Priced per person (Excluding premium bites)

Gold Bites

Guacamole con Erizo
Guacamole, sea urchin, green plantain crisp

Lomi-Lomi
Ora King salmon, avocado, coriander, salmon roe

Ensalada Amazónica
Mango, avocado, confit tomato, kalamansi citrus

Salmon
Scottish salmon, chicory, apple & ginger dressing

Setas
Seasonal wild mushrooms, spicy cassava cake, cured egg yolk

Aguachile
Mexican style stone bass ceviche, avocado cream, jalapeño

Langostino Pibil
Prawn tempura, teriyaki sauce, achiote miso

Hamachi Maki
Yellowtail, green papaya, citrus mayo, yuzu tobiko

Amazónico Maki
Mango, avocado, coconut, cacao nibs

Flot Bites

Tequeños
Chicken rolls, tybo cheese, coriander sauce

Pão de Queijo
Brazilian cassava cheese bread

Merluza Negra
Chilean bass, celeriac, passion fruit leche de tigre

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

Premium Bites

Atun Okinamasu • 18
Toro tuna tartare, coconut

Pastel de Choclo • 14
Peruvian corn bread, lobster, Oscietra caviar

Langosta Maki • 12
Scottish lobster, avocado mango-miso, black garlic

Empanadas Wagyu • 9
Wagyu beef, huitlacoche

Oscietra Caviar • 20
Served with blinis, guacamole, sour cream

Truffle Pão de Queijo • 12
Cassava cheese bread Perigord truffle

Sweet Bites

Alfajores
Shortbread biscuit, dulce de leche, coconut

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

Barquillo
Miso caramel, chocolate glaze, banana compote

Espeto de Frutas
Seasonal fruit espeto, fresh mint

Brigadeiros
Selection of Brazilian chocolate truffles

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Cocktail Selection

Our expert bar team have curated a list of tropical and classic drinks that are ideal for entertaining. Choose up to three from the below for your event.

The Signatures

Amazonegroni • 16

Our Latin twist on a Negroni - Pineapple Infused Canaima Gin, Vermouth De Jerez, Campari

Rainforest Old Fashioned • 21

Zacapa Centenario 23 Years Rum, Fermented Bacuri, Chambord, Green Strawberry Mah Kwan Bitter

Save the Jungle • 16

An exotic interpretation of the traditional Caipirinha
Yaguara Cachaça, Lime, Tamarillo, Anise

Sangria Blanca • 17

Our tropical take on the Spanish favourite Amazzoni Gin, Aguardiente, Tropical Fruit Wine, White Port, Aloe Vera

The Classics

Tommy's Margarita • 23

The Mexican-party starter
Casamigos Blanco Tequila, Lime, Agave

Old Fashioned • 18

A short and powerful tippie
Bulleit Bourbon, Aromatic Bitters Syrup, Orange Oils

Espresso Martini • 18

The crowd-pleasing post dinner drink
Ketel One Vodka, Coffee Liquor, Espresso

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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.

Guava & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

A wonderfully light banana sponge layered with a sweet guava mousse, guava jelly and creamy vanilla & banana ganache. Finished with a guava glaze and topped with desiccated coconut, dragon fruit spheres, passion fruit, mango, and coconut caviar.

Contains* | gluten, dairy, eggs, gelatine

Amazonian Opera

Small 4-6 portions | £45
Large 10-12 portions | £90

Our decadent and unique take on a classic opera cake layered with chocolate biscuit, delicate mousse, rich tonka bean & caramel cremeux and white coffee Chantilly cream. Decorated with a dark chocolate glaze and shards, tropical micro herbs, and a handmade chocolate crumb.

Contains* | gluten, dairy, eggs, almonds, gelatine

Dulce de Leche Peanut & Banana

Small 4-6 portions | £45
Large 10-12 portions | £90

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.

Contains* | gluten, dairy, eggs, peanuts

Gift Boxes

Brigadeiros

£10 per box

Our traditional Brazilian chocolate truffles, ready to take home.
The perfect end to your lunch or dinner. (4 pieces)

TROPICALIA

New Year's Eve

Ring in the New Year at Amazónico with a one-night-only Carnival-inspired celebration. Dive into a world of dazzling lights and mesmerizing performances. With the legendary Louie Vega headlining, followed by an electrifying lineup of musical acts, this promises to be a night you won't forget.

Early Evening Experience

£140 PER PERSON

Join us from 5:30pm until 7:30pm for a bespoke dinner. Prepare for the festivities ahead with a 2-hour dining experience.

Exclusive Carnival Experiences

£725 PER PERSON - DOM PERIGNON (BAND VIEW)

£595 PER PERSON - RUINART R

The ultimate way to celebrate NYE at Amazónico. Join us from 8pm onwards and celebrate in style all night long.

Private Dining

£725 PER PERSON - DOM PERIGNON

For guests seeking a more intimate experience whilst enjoying spirited sounds from our live bands.

Party Without Dining

£275 PER PERSON

Enjoy an open bar from 11 pm offering a bespoke selection of your favourite spirits and exotic drinks.



Amazonico

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

**FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.**

OPENING HOURS
MONDAY - SATURDAY 12:00 PM - 1:00 AM
SUNDAY 12:00 PM - MIDNIGHT

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