



PRIVATE DINING
& EVENTS

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

The image shows the interior of the Amazonico London restaurant. The ceiling is covered in a dense, shimmering mosaic of small, irregular pieces, creating a textured, metallic effect. The walls are dark, with some sections featuring intricate, colorful patterns. The lighting is warm and ambient, with several large, spherical pendant lights hanging from the ceiling. The tables are round, covered with white tablecloths, and set with white plates, glasses, and silverware. The chairs are dark wood with a curved backrest. The overall atmosphere is sophisticated and modern.

*“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.

Through taste, touch and sight, visitors are taken on a sensory journey along the flow of the Amazon river, exploring the cultural and gastronomic heritage of the region. Discover true Latin American hospitality along with a vibrant atmosphere that is perfect for memorable entertaining, whatever the occasion.



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.





Macapá £95

Amazónico Bites

Tequeños
Chicken rolls, tybo cheese,
coriander sauce

Pão de Queijo
Brazilian cassava
cheese bread

Guacamole
Guacamole, green plantain crisp

Vegetables & Marinated

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

Aguachile
Mexican style stone bass ceviche,
avocado cream, jalapeño

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

Main Courses

Ojo de Bife
Argentinian beef rib eye

Lubina Espeto
Sea bass

Arroz Chaufa
Red, black and white whole grain rice, fried egg

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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

Crema de Choclo
Corn brûlée, coconut sponge,
vanilla ice cream

Brigadeiros
Traditional Brazilian chocolate truffles

Santarém

£125

Amazónico Bites

Pão de Queijo

Brazilian **cassava** cheese bread

Empanadas

Wagyu beef, huitlacoche cream

Cangrejo

Dover crab, spicy cassava cake, tomatillo sauce

Vegetables & Marinated

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Hojas de Invierno

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

Hamachi Tiradito

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

Salmon

Scottish **salmon**, chicory, apple & ginger dressing

Main Courses

Solomillo de Res

28 day dry-aged Hereford **beef fillet**

Pulpo

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

Merluza

Chilean bass, celeriac, passion fruit leche de tigre

Carapulcra

Stir-fried maitake **mushrooms**, dried Peruvian potatoes, nikkei cashew sauce

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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

Brigadeiros

Traditional Brazilian **chocolate truffles**

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.





Iquitos £145

Amazónico Bites

Tequeños
Chicken rolls, tybo cheese,
coriander sauce

Atun Okinamasu
Toro tuna tartare,
coconut

Quisquilla
Mediterranean purple prawn tartare, chupe croquette, lardo

Vegetables & Marinated

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

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

Hojas de invierno
Grilled radicchio, kohlrabi, iberico ham,
black truffle & tofu cream

Aguachile
Mexican style stone bass ceviche,
avocado cream, jalapeño

Main Courses

Solomillo de Wagyu
Chilean wagyu fillet

Lubina Espeto
Sea bass

Camarones
Flamed tiger prawns, chargrilled tomato
sauce, jalapeño, chimichurri, corn tortilla

Costilla Huacatay
Black mint marinated
lamb chops

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Brocoli y Zanahoria
Chargrilled broccoli, baby carrots,
spicy panela

Chirivia
Roasted parsnips,
garlic & ginger glaze

Desserts

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

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

Brigadeiros
Traditional Brazilian chocolate truffles

Selection of 8 canapés: 55£ Selection of 10 canapés: 65£ Selection of 12 canapés: 85£
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

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.





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 Amazoni 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

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
(*) can be made free from upon request and 72 hours' notice given

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
(*) can be made free from upon request and 72 hours' notice given

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
(*) can be made free from upon request and 72 hours' notice given

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)

The background of the advertisement is a lush, tropical scene. It features large, broad green leaves with prominent veins, some in shades of deep green and others in a more vibrant, almost blue-green hue. A bright yellow Bird of Paradise flower is in bloom on the right side. A small butterfly with orange and black wings is perched on a leaf on the left side. The overall lighting is dramatic, with strong highlights and deep shadows, creating a sense of depth and texture.

Amazónico

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: 12PM - 1AM
SUNDAY: 12PM - MIDNIGHT

+44 20 7404 5000
EVENTS@AMAZONICO.CO.UK
WWW.AMAZONICORESTAURANT.COM/LONDON