

# Hojas y Verduras Frescas

## Salad & Vegetables

### Setas • 23

Seasonal wild **mushrooms**, crispy potatoes, miso cured egg yolk

### Hojas de Invierno • 18

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

### Ensalada Amazónica • 20

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

### Tambo Achiote • 19

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

## Crudo y Marinados

### Raw & Marinated

### Tuna Laqueado • 30

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

### Hamachi Tiradito • 32

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

### Atun Okinamasu con Caviar • 42

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

### Salmon • 25

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

### Aguachile • 28

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

### Langosta • 33

Scottish **lobster**, smoked grapes, aged parmesan leche de tigre

### Tataki de Lomo • 40

Shio koji marinated Australian **wagyu sirloin**, nikkei cashew sauce, dry aged confit garlic

## Perlas del Mar

### Caviars

**Sturia Baerii Vintage** (50gr) • 155

**Sturia Oscietra** (50gr) • 190

**Sturia Beluga** (50gr) • 445

*Served with blinis, guacamole, sour cream*

## Japazónico

### Sushis & Makis

### Nigiri

3 Variations (6 Pieces) • 38

6 Variations (12 Pieces) • 68

### Amazónico Maki • 16

**Mango**, **avocado**, coconut, cacao nibs

### Sashimi

3 Variations (9 Pieces) • 34

5 Variations (15 Pieces) • 60

### Lomi-Lomi • 18

Ora King **salmon**, avocado, coriander, salmon roe

*Our full sushi menu is available on request*

## Petiscos Amazónicos

### Amazonico Bites

### Tequeños • 18

**Chicken** rolls, tybo cheese, coriander sauce

### Guacamole con Erizo • 28

**Guacamole**, sea urchin, green plantain crisp

### Empanadas • 24

**Wagyu beef**, huitlacoche cream

### Quisquilla • 25

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

### Cangrejo • 25

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

### Ancas de Rana • 19

Fried **frog legs**, spiced mango dressing

### Patacones Mechados • 19

Pulled **pork**, crispy plantain, achiote seeds

### Pastel de Choclo • 48

Peruvian corn bread, Scottish **lobster**, Oscietra **caviar**

# Salteados

## Woks

### Arroz Chaufa • 29

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

### Carapulcra • 27

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

### Camarones • 34

Flamed **tiger prawns**, char-grilled tomato sauce,  
jalapeño, chimichurri, corn tortilla

## Del Río a la Mar

### Fish & Seafood

### Carabinero • 42

Scarlet **king prawn**, pearl barley,  
seafood bisquete

### Merluza • 48

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

### Pulpo • 40

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

### Al Espeto

**Lubina • 48** (700gr)  
**Sea bass**

### A La Parrilla

**Lenguado • 68** (700gr)  
**Wild Dover sole**

**Langostino • 40** (Per Piece)  
Imperial **Tiger prawn**

**Aguja • 54** (500gr)  
Line caught **swordfish steak**

## Carnes a la Parrilla

### Charcoal Grilled Meats

**Ojo de Bife • 42** (250gr)  
Argentinian **beef rib eye**

**Wagyu Ojo de Bife • 95** (300gr)  
Westholme **wagyu rib eye**

**Entraña • 52** (250gr)  
Chimichurri marinated **skirt steak**

**Picanton Caipira • 36** (250gr)  
Coriander marinated **baby chicken**

**Solomillo de Res • 55** (250gr)  
28 day dry-aged Hereford **beef fillet**

**Solomillo de Wagyu • 175** (400gr)  
Chilean **wagyu fillet**

**Picanha • 45** (250gr)  
Brazilian style grilled **rump steak**

**Costilla Huacatay • 44** (300gr)  
Black mint marinated **lamb chops**

**Solomo de Wagyu • 190** (500gr)  
Australian **wagyu beef sirloin**

**Chuleton • 168** (1kg)  
35 day dry-aged Black Angus  
bone-in **rib eye**

**T-Bone • 195** (1.5kg - For Two)  
45 day dry-aged  
**west country beef**

## Acompañamientos

### Sides

**Brocoli y Zanahoria • 13**  
Chargrilled **broccoli**, baby **carrots**,  
spicy panela

**Ensalada Mixta • 12**  
**Mixed green leaves**, cherry tomatoes,  
orange truffle dressing

**Chirivia • 13**  
Roasted **parsnips**,  
garlic & ginger glaze

**Queso Fundido • 15**  
Argentinian-style baked **cheese**,  
sun dried tomato, anchovies

**Papas al Horno • 12**  
Josper grilled **new potatoes**,  
thyme & rosemary

**Col Rizada • 15**  
Charred **collard greens**, pisco glaze pears,  
black olives dressing