

Flojas y Verduras Frescas

Salads & Vegetables

Tambo Achiote • 85 (D)

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

Ensalada de Cangrejo • 150 (S)

King **crab**, carrot, radish, rice vermicelli, sweet chili garlic dressing

Ensalada Amazónica • 75 (V)

Avocado, mango, confit tomato, kalamansi citrus

Ensalada de la Sierra • 70 (V)

Grilled **palm heart**, squash, avocado, roasted capsicum, artichoke, quinoa, rocoto dressing

Crudo y Marinados

Raw & Marinated

Hamachi Tiradito • 85

Thinly sliced **yellowtail**, passion fruit, shiso dressing

Atun Okinamasu con Caviar • 195

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

Lomo Tataki • 95

Prime beef tenderloin, jalapeño, yellow chili, grated truffle

Causa de Langosta • 125 (S)(G)

Lobster, crispy yellow potatoes, chipotle mayo, beetroot wasabi purée, horseradish

Ceviche Guayaco • 90 (S)

Argentinian **prawns**, sea bass, orange, coriander, crispy plantain

Tiradito de Vieras • 120 (S)

Hokkaido scallops, jalapeño, citrus juice, coriander, cucumber

Aguachile • 90

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

Ostras • 195 (S)

6 Oysters - Mango and celery, peri peri, ponzu dressing

Perlas del Mar

Caviar

Oscietra

50gr • 950

Kristal

50gr • 1150

Beluga

50gr • 3250

Served with sweet potato blinis, avocado mousse, egg white pearls

Japazónico

Sushi & Maki

Hokkaido Scallop Nigiri • 85 (S)

Japanese **scallop**, foie gras

Uni • 95 (G)

Fresh Japanese **uni**, nori tempura, ikura

Tuna Moriawase • 420 (15 pieces)

Otoro, chutoro, akami, nigiris and sashimi

Our full sushi menu is available on request

Petiscos Amazónicos

Amazónico Bites

Pan de Queso • 40 (V)(D)

Cassava cheese bread

Guacamole con Erizo • 90 (S)

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

Langostino Meloso • 95 (S)(N)

Shrimps, garlic and ginger sauce, mango, caviar, peanuts

Ajiaco • 75 (D)

Pumpkin gnocchi, baby corn, ají amarillo feta cheese, selection of mushrooms

Patacones Mechados • 90

Crispy plantain, pulled **veal**, achiote seeds

Kofta de Cordero • 90 (D)

Marinated **lamb** kofta, tamarind, yoghurt sauce

Wagyu A5 Anticucho • 45 (per piece)

Japanese **Wagyu** A5 skewer, anticucho miso sauce, lime dressing

Coliflor Asada • 70 (D)(N)

Roasted **cauliflower**, creamy garlic sauce, eggplant mousseline

Pulpo al Olivo • 110 (120gr)(D)

Spanish **octopus**, botija olives, quinoa, potato purée

Salteados

Woks

Arroz Chaufa • 130 (G)

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

Arroz con Mariscos • 230 (S)

Octopus, shrimp & mussels wok, Arborio rice,
Peruvian chilis, lime

Escabeche del Mar • 160 (S)

Shrimp, squid, mussels, clams, escabeche sauce,
white beans tacu tacu

Carabinero En Su Jugo • 155 (per pc)(S)(D)

Spanish **red prawn**,
sea salt, butter

Del Rio a la Mar

Fish

Patarashca • 410

Grilled whole **sea bass**, wrapped in plantain leaves
Amazónico stew

Arroz Cartagenero • 255 (S)(D)

Japanese **amadaï**, coconut rice,
prawn sauce

Corvina del Pacifico • 250

Wild stone bass, yellow chilis sauce,
rustic cassava, chorizo, coriander

Moqueca • 320 (S)

Traditional Brazilian stew, **lobster**,
prawns, cocunut milk

Al Espeto

Lubina • 370 (per kg)

Sea bass

Rodaballo • 650 (per kg)

Turbot

Pargo Rojo • 700 (per kg)

Japanese amadaï

Carnes a la Parrilla

Charcoal Grilled Meats

Picanton Caipira • 210

Spanish corn-fed **baby chicken**
marinated in Peruvian chilis

Solomillo de Res • 335 (250gr)

Australian Black Angus MB4 **tenderloin**

Entraña Marinada • 280 (300gr)

Chimichurri marinated **skirt steak**

Bife Angosto Wagyu • 400 (300gr)

Grass-fed **wagyu sirloin**

Ojo de Bife • 360 (400gr)

250 days grain-fed
Australian Black Angus **rib-eye**

Beef Angosto Wagyu • 590 (200gr)

Australian **wagyu sirloin** grade 10+

Jarrete de Cordero • 245 (D)(G)

16 hours slow cooked **lamb** shank
marinated in chili huacatay, cassava

Costilla de Cordero • 260 (250gr)

Grass-fed Australian **lamb** rack,
pumpkin, black truffle, salsa verde

Picanha • 310 (240gr)

Brazilian style grilled **rump steak**

Cachete de Res • 270

Slow cooked **beef cheeks**, lulo-red wine reduction,
spicy carrot purée

Tomahawk • 1,200 (1.3kg)

Australian **Wagyu**
grade A4-A5

T-Bone • 1500

50-day dry-aged T-bone **steak**,
Black Angus, USDA Prime

Acompañamientos

Sides

Mazorca • 45 (D)(V)(G)

Grilled **corn**, chipotle butter, coriander,
Comté and Grana Padano cheese

Espárragos y Ajo Negro • 50 (N)(V)

Broccolini, asparagus, black garlic sauce

Tostones de Papa • 50 (V)

Crispy fried crushed **potatoes**,
chili casero, marigold sauce

Wok de 25 Verduras • 45 (V)

Stir-fried seasonal **vegetables**

Yuca Bravas • 45 (V)

Crispy fried **cassava**,
tomato chipotle sauce

Boniato al Grill • 45 (D)

Mashed **sweet potatoes**, miso butter,
cacao nibs

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts*