



# 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

Cachaça, 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
2015 Veuve Clicquot La Grande Dame	160
2013 Dom Pérignon	290
NV Veuve Clicquot Ponsardin, Rosé	105

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