

# Hojas y Verduras Frescas

## Salad & Vegetables

### Calabacin • 23

Seasonal **courgettes**,  
cod & garlic brandade

### 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 • 41

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

## 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

### Calamar • 23

Crispy Scottish **baby squid**, sancho pepper,  
spicy strawberry sauce

### 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

### Ventresca • 35

Confit bluefin **tuna** belly,  
gazpacho gelée, Peruvian corn cake

# Salteados

## Woks

### Arroz Chaufa • 29

Red, black and white whole grain **rice**, wild shot mallard **duck**, fried egg

### Guisante • 26

Scottish squid, farmed **peas**, egg yolk, shimeji mushroom

### Camarones • 34

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

## Del Río a la Mar

### Fish & Seafood

### Langosta • 58

Shio koji marinated **lobster** tail, sautee corn, coconut bisque

### Merluza • 48

Spicy marinated Chilean **bass**, edame & broadbeans, watercress

### Atun • 55

Braised bluefin **tuna** Kama, sea urchin, demi glace

### Al Espeto

### Lubina • 48 (700gr)

Sea bass

### A La Parrilla

### Lenguado • 68 (700gr)

Wild **Dover sole**

### Langostino • 40 (Per Piece)

Imperial **Tiger prawn**

### Pulpo • 42

Spanish **octopus**

## 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**

### Solomo de Wagyu • 190 (500gr)

Australian **wagyu beef sirloin**

### Costilla Huacatay • 44 (300gr)

Black mint marinated **lamb chops**

### 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

Char-grilled **broccoli**, baby **carrots**, spicy panela

### Esparragos • 17

Char-grilled British **asparagus**, almond cream, Idiazabal cheese

### Papas al Horno • 12

Josper grilled **new potatoes**, thyme & rosemary

### Ensalada Mixta • 12

Mixed **green leaves**, cherry tomatoes, orange truffle dressing

### Queso Fundido • 15

Argentinian-style baked **cheese**, sun dried tomato, anchovies

### Col Rizada • 15

Charred **collard greens**, pisco glaze pears, black olives dressing