

Amazónico

Fresh Vegetables and Leaves

Tandoori salad 19€

Tandoor Baked Wild Picanton with Seasoned Lettuce and Spiced Croutons

Amazonic salad 23€

Timbale of Tomato Confit, Mango and Avocado, Seasoned with Kalamansi Sauce

Andean Wachwa Salad 25€

Quinoa, Duck, Kiwi, Latin Cheese Wok Dressed with Yuzu Vinaigrette

Amazonic Petiscos

Homemade Choricitos with Chilean Pebre 18€

Small Creole Sausages Sautéed with Tomato, Onion, Coriander and Vegetables

Rolls with Lamb Korma to the Tandoor 21€

Shoulder at low temperature and Curry Korma with Orange Sauce, Carrot and Tikka Massala

Babaganush with Naan to the Tandoori 22€

Roasted and spiced aubergine with pomegranate

Pibil Style Fried Plantains 22€

Fried Plantain with Pork and Achiote

Lamb Kofta with Yogurt and Tamarindo 23€

Lamb Marinated in Indian Spices Roasted in a Tandoor Oven

Frog Legs with Mango and Habanero Sauce 23€

Frog Legs Marinated in Miso and Sake

Humita with Baeri Caviar and Male Banana 37€

Corn Cake, Avocado Cream, Caviar and Male Banana

Moriwase Sushi Amazónico

Amazonian Uramaki 18€

Avocado, Mango, Ali oli Coconut and Cacao

Spicy Tuna and Cucumber Uramaki 19€

Spicy Tuna, Cucumber and Sour Apple Tartar Filling

Usuzukuri Hamachi with Cherry Tomato 25€

Thinly Sliced Ambarjack with Japanese Dressing

Sashimi Moriwase 25€

Selection of 3 Sashimi Cuts

Bluefin Tuna Poke with Cashews and Wild Rice 28€

Marinated Hawaiian Tuna with Sesame and Pineapple

Niguri Moriwase 30€

Selection of Amazonian Niguiris

White prawn Aguachile 30€

Cured White Prawn with Avocado Cream and Jalapeño

Yarikahuade Carabinero Prawns with Purple Corn 35€

Carabinero Prawn Ceviche Marinated in Lime and Yuzu with its Head Roasted

Tomato Dashi with King Crab 35€

Tomato water spiced with King Crab, Lima and Pamplina

Oysters

Ponzu Oyster 10€

Oyster with Japanese Citrus Sauce with Passion Fruit

Tomato Oyster 10€

Oyster with Spicy Thai Tomato Tartare

Kalamansi Oyster 10€

Oyster with Filipino Citrus Vinaigrette

The prior freezing of the fish to be consumed raw or semi-raw is carried out, in compliance with ROYAL DECREE 1420/2006, of December 1, on prevention of parasitosis by Anisakis.

Information on allergens available to the consumer as established in Regulation EU 1169/2011.

Prices include 10% VAT. Aperitif and bread from our workshop € 3.

This price will be increased by 10% on the terrace.

Wok and stir-fry

25 Vegetable Wok 23€
Seasonal Vegetables Sautéed in the Wok

Kaeng Khiao Mussels 25€
Sautéed with Mussels and Green Curry Wok

Duck Chaufa 26€
Three Types of Brown Rice With Char-Grilled Wild Blue Duck

River Prawn and Coconut Curry 27€
South Indian Curry with Coconut Milk and Basmati Rice

Sautéed Quinoa, Crayfish and Lulo Juice 32€
Three Species of Quinoa with Crayfish and Lulo Juice

Char-grilled fish

Huelva Carabinero Prawn 19€/ud

Grilled Marinated Squid and Broccoli with Peanut Butter 27€

Grilled Octopus with Mojo de Huacatay 28€

Estero Sea Bass 29€

**Teppanyaki style Black hake with roasted aubergine
and banana chips 34€**

**Grilled Wild Turbot
with Vegetable Garnish(2 people) 65€**

Meat

Skirt Steak Marinated with Chimichurri 33€
Black Angus, Nebraska

Char-grilled Beef Tenderloin 35€
Avileña and Charoles, National

Rack of Aged Beef (2 people) 92€
SSimmental, Matured for 40 days, Germany

Black Angus Thone (2 people) 92€
Black Angus, Nebraska

Creole and Brazilians

Char-Grilled Poussin Caipira 22€
Marinated Free Range Chicken with Aromatic Herbs

Costela Gaucha 27€
Cruce Avileña and Retinta, National. Cooked at low temperature with Coffee BBQ

Picaña (Rump Cap) Rodicio 29€
Red Angus, Brasil

Argentine Rib Eye 32€
Red Angus, Argentina

If you want to try our Amazonian cuisine
we recommend our tasting menu: **78,00€** per person
(the menu will only be served to full tables)

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