

Fresh Vegetables and Leaves

Tandoori salad

Tandoor baked wild picanton with seasoned lettuce and spiced croutons

Amazonic salad

Timbale of tomato confit, mango and avocado, seasoned with kalamansi sauce

King Crab salad

Mix lettuce, snow peas, king crab, orange, sesame, soy and honey vinaigrette

Amazonic Petiscs

Wagyu rib and sisho leaf ssam

Homemade choricitos with chilean pebre

Babaganush with naan to the Tandoori

Roasted and spiced aubergine with pomegranate

Pibil style fried plantains

Tandoori rolls

Stuffed with lamb and vegetables korma, mint yogurth sauce

Lamb kofta

Marinated lamb masala, tamarind and yogurth sauce

Frog legs with mango and habanero sauce

Sea Urchin Guacamole

Moriwase Sushi Amazonico

Caviar oscietra

Amazonian uramaki

Avocado, mango, ali oli, coconut and cocoa

Special uramaki

Salmon, avocado, cucumber and salmon roe

Shrimp uramaki

Shrimp tempura, teriyaki and annatto sauce

Spicy tuna and cucumber uramaki

Spicy tuna, cucumber and sour apple tartar filling

Usuzukuri hamachi with cherry tomato

Thinly sliced ambarjack with japanese dressing

Sashimi moriwase

Selection of 3 sashimi cuts

Tuna and cashew Poke

Hawaiian-style tartare with sesame, pineapple, cashews and wild rice

Niguri moriwase

Selection of amazonian niguiris

White prawn aguachile

Cured white prawn with avocado cream and jalapeño

Tartar trio

Hamachi tartar in yellow ají, salmon tartar, capers and spicy yolk, red tuna tartar, green olive and pickled mustard

Yarikahua

Carabinero prawn ceviche marinated in lime and yuzu with its head roasted

Toro okinamasu

Toro tartare with caviar

Oysters

Tomato oyster

With spicy thai tomato sauce

Ponzu oyster

With japanese citrus sauce
and Passion Fruit

Kalamansi oyster

With filipino citrus vinaigrette

Wok and stir-fry

25 Vegetable wok

Seasonal vegetables sautéed in the wok

Kaeng khiao mussels

Sautéed with mussels and green curry wok

Duck chaufa

Three types of brown rice with
char-grilled wild blue duck

River prawn and coconut curry

South indian curry with coconut milk
and basmati rice

Sautéed quinoa, crayfish and lulo juice

Three species of quinoa with crayfish and lulo juice

Char-grilled fish

Huelva carabinero prawn

Teppanyaki style black hake

With roasted aubergine and banana chips

Sea bass on the fire

Baby squid in wok with soy sauce and sautéed vegetables

Butter roasted lobster

Baked lobster with green shiso leaf
and ginger butter

Grilled sole

Grilled wild turbot

With vegetable garnish

Grilled king crab leg

with seafood sauce and pamplinas salad

Meat

Skirt steak marinated with chimichurri

Black angus, Nebraska

Suckling lamb shoulder with huacatay sauce

Char-grilled beef tenderloin

Avileña and charoles, National

Rack of aged beef

Simmental, matured for 40 days, Germany

Black angus tbone •

Black angus, Nebraska

Wagyu tenderloin

Wagyu, Chile

Japanese wagyu

Japanese wagyu, with green sprouts
and banana chips

Creole meats

Char-grilled poussin caipira

Marinated free range chicken
with aromatic herbs

Argentine rib eye

Red angus, Argentina

Picaña (rump cap) rodicio

Red angus, Brasil

If you want to try our **Amazonian
cuisine** we recommend our

Tasting menu

Per person
(the menu will only be served to full tables)