

Welcome to Amazonia

Amazonia is many things.
It's a food concept that draws its inspirations from the
Americas, from south to north.
But it's also an atmosphere which provides energy, joy
and warmth. It's a place where you can escape from the
everyday stress and enjoy an evening with friends, family
or loved ones. We welcome you to our universe.

A

Wine/sparkling

SPARKLING

Moet & Chandon Brut	165,-
Masia Salat Cava Brut Nature	103,-
Bottega Prosecco Brut	125,-

HOUSE PREMIUM WHITE

Terrazas De Los Andes Chardonnay, 19	160,-
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WHITE WINES

House white	103,-
BAR Ein Liter Riesling 13, Weingut Schneider	118,-
Petit Chablis 14, Louis Moreau	135,-
Sancerre 18, David Sautereau	155,-

HOUSE PREMIUM RED

Terrazas De Los Andes Malbec Reserva 17	160,-
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RED WINES

House red	103,-
Bourgogne Pinot Noir 17, Nuiton-Beaunois	145,-
Barbera d 'Alba 18, Borgogno	148,-

Beer

DRAFT BEER

Pils Frydenlund 0,4	103,-
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BOTTLE BEERS

Carlsberg	103,-
Corona	110,-
Asahi Super Dry	110,-
Stella Artois	118,-
Kronenbourg 1664	110,-
Kronenbourg 1664 Blanc (wheat)	115,-
Brooklyn IPA	118,-
Ginger Joe Ginger Beer	103,-
Somersby Pear Cider	103,-
Shaker Pineapple	103,-
Garage Hard Seltzer	103,-

WE ARE CASHLESS

In order to provide a safe environment for our guests and employees, we have decided to become cashless. We believe that this helps slow down the risk of spreading any diseases and also prevents the circulation of cash originating from criminal activity.

Snacks

Chiccarones <i>Served with Chipotle mayo</i>	95,-
House guacamole <i>Served with fried corn tortillas</i>	110,-
Piementos de padron	75,-
Oysters (3pcs) <i>Served with mango vinaigrette and green chili</i>	120,-

Smaller

Mini tacos (2pcs) <i>Marinated tuna, avocado-mango salsa and spring onion (Fisk, gluten)</i>	135,-
"Tiradito" (sashimi from peru) <i>Thinly sliced raw halibut with passionfruit sauce, radish and crunchy corn (Fisk, selleri)</i>	135,-
Ceviche <i>Citrus marinated raw cod with "leche de tigre", sweet potato and cilantro (Fisk, selleri)</i>	145,-
Ensalada de ceviche <i>Salmon, pea puré, "leche de tigre", croudité and peanuts (Fisk, selleri, peanøtter)</i>	165,-
Tostadas (2pcs) <i>Fried tortillas, charred pork shoulder, pickled red onion and feta cheese (Laktose)</i>	140,-
Quesedilla <i>Pulled chicken, cheese, spring onion and chipotle salsa roja (Gluten, laktose)</i>	135,-

Bigger

Amazonia Taco

All tacos served on corn tortillas. All servings include 2 tacos.

Al Pastor (pork) 105,-
Onion, coriander and pineapple

Picanha (beef) 110,-
Salsa roja, onionsalad and coriander

Portobello Mushroom (veg) 95,-
Humita, coriander, corn and pineapple salsa (laktosae)

Tomahawk 1200,- per kg

(pre order 48hrs in advance)

Served with Chimichurri, ask your waiter for condiments

Wagyu "Hot stone" 320,- per 100gr

Ask your waiter for condiments

Picanha 190,-

Grilled top sirloin of beef.

Served with Chimichurri

Halibut on the bone 190,-

Grilled filet of halibut.

Served with Pommegranate salsa

(Fisk)

Half gratinated lobster Price of the day

Ask your waiter for condiments

(Skalldyr, laktose, gluten)

Sides

Broccolini 65,-

Lemon butter with sesame oil and peanuts

(Laktose, sesam)

Corn on the cobb 65,-

Chili butter, parmesan and parsley (Laktose)

Sweet potato fries 65,-

Served with parmesan and rosemary

Grilled heart salad 55,-

Served with aji verde and parmesan (Laktose)

Salsas

Aji verde 45,-

Pommegranate salsa 45,-

Chimichurri 45,-

Grilled pineapple salsa 45,-

Salsa roja 45,-

Ask your waiter for wine recommendations!

Happy ending

- Chocolate "Bomba"** 135,-
*Dulche de leche, popcorn and milk ice cream
(Gluten, laktose)*
- Key lime pie** 135,-
*Meringue, burnt white chocolate and
yoghurt sorbet
(Gluten, egg, laktose)*

Digestivo

(After dinner drinks)

- Pornstar Martini** 148,-
*Bacardi Superior, Fruit de Passion, passionfruit
puré, fresh lemon juice og vanilla sugar and egg white.
Served with a shot of sparkling wine
(Egg, sulfite)*
- Pisco Sour** 142,-
*Barsol pisco, fresh lime juice, sugar syrup,
angostura bitter and egg white
(Egg)*
- Caipirinha** 142,-
Leblon cachacha, fresh lime juice and sugar syrup
- Patron Margarita** 142,-
Tequila Patron Silver, triple sec, agave syrup and fresh lime
- Metro** 142,-
Hennessy Vs. passionfruit, fresh mint, ginger beer and lime