



To Share

WARM

MIX EMPANADITAS (9 UNIDADES) \$16.500

Crispy empanadas filled with traditional lomo saltado (beef stir-fry), classic ají de gallina (creamy chicken), and a mix of octopus, shrimp, and cheese.

CAMARONES CROCANTES \$16.500

Delicious and crunchy panko-breaded shrimp tails, served over a sweet potato quenelle with Nikkei and passion fruit sauce.

OSTIONES EN CONCHA(9U) \$19.000

Delicious scallop shells prepared "Amares style" with red chimichurri, butter, and citrus notes. (Served warm).

Cold Bar

TIRADITOS AMARES (NUEVO360°) \$23.500

A trio of tiraditos: octopus, Chilean abalone (locos), and fresh catch, each in its own sauce (acevichada, rocoto, and smoked yellow chili). Served with avocado chalaquita salsa, crispy quinoa, and a rice cracker.

CARPACCIO DE LOCOS(ÁREA MANEJO) \$20.500

Slices of Chilean abalone (locos) served over a potato-mayo tartare with capers, cilantro in a Merkén emulsion, roasted avocado cubes, and rustic nori bread croutons. Crowned with caviar, Merkén oil, chives, and beetroot powder.

PULPO AL OLIVO (TIRADITO) \$19.500

Marinated octopus slices served with an onion, tomato, and cilantro chalaquita salsa and roasted avocado. Finished with a creamy olive sauce.

DEGUSTACIÓN CAUSITAS AMARES \$21.500

Delicate potato dough varieties (yellow chili and beetroot), topped with curry shrimp, fish in acevichada sauce, and octopus in olive cream.

TATAKI RES PONZU \$19.500

Seared cuts of beef tenderloin accompanied by citrus ponzu sauce, chimichurri, sriracha, and smoky accents.

Seasonal Specials

OSTRAS CALBUCO EN SUS SALSAS \$17.000

12 Victoria-sized oysters in three sauces with toast: smoked yellow chili, rocoto mizo and ponzu.

OSTRAS CALBUCO (12U VICTORIAS) \$15.000

Natural Victoria oysters with lime and olive oil, served with toast.

OSTIÓN EN CONCHA DEL NORTE (9U) \$21.000

Northern oysters in shell with mini piure tartare, chocha, chalaquita, avocado and rocoto/yellow chili oil.

CHOCHAS AMARES (TONGOY) \$19.000

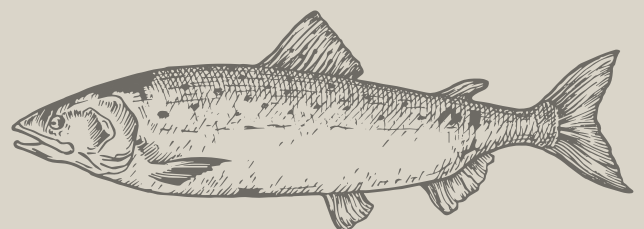
Fresh tender chochas from Tongoy with asparagus leche de tigre, roasted avocado and chalaquita.

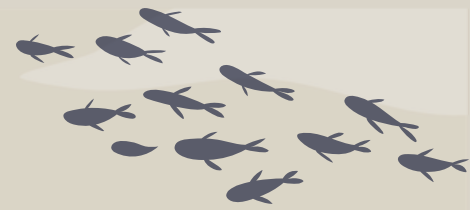
TORTILLAS DE CHOCLO (6U) \$19.500

Crispy corn tortillas topped with ceviche of the day and salmon in acevichada sauce.

ERIZOS A LA CHALACA \$18.500

Fresh river urchin tongues marinated in yellow chili leche de tigre with crunchy quinoa, topped with avocado chalaquita.





Ceviches

CEVICHE PERUANO C/S \$17.000

Fish of the day with leche de tigre, cilantro, red onion, served with sweet potato and corn.

CEVICHE CHALACO 2.0 \$19.500

Fish of the day, shrimp and octopus in Pica lemon juice, rocoto sauce, served with fried calamari & octopus and yuca.

CEVICHE NIKKEI \$17.500

Salmon and avocado with creamy acevichada sauce, rice cracker and avocado chalaquita.

CEVICHE NOGARO \$18.000

Salmon, roasted avocado, tuna, octopus and urchin on Japanese rice base with yellow chili leche de tigre, cancha corn crumbs, dried bonito, cilantro and rocoto oil.

CEVICHE VEGGIE \$15.000

Mushrooms with avocado criolla, yellow chili sauce and crunchy quinoa.

CEVICHE CALIENTE AHUMADO \$18.000

Rockfish ceviche on mashed yuca & sweet potato purée with smoked yellow chili leche de tigre, cancha corn and katsuobushi.

Tiraditos

TIRADITO ORIENTAL \$18.500

Prime fish cuts in a Peruvian-Oriental fusion of miso and tamarind with citrus notes, finished with bonito furikake and oyster sauce.

TIRADITO ITALO PERUANO \$18.000

Slices of Catch of the Day in Grana Padano-infused tiger's milk, topped with crispy capers, shaved toasted garlic, fresh basil, seared avocado, and tapioca crunch.

Salads

ENSALADA AMARES \$14.000

Chicken Sesame-breaded mixed greens, caramelized walnuts, green apple, cherry tomatoes and honey dressing.

ENSALADA DE ATÚN \$14.500

Mixed greens, cherry tomatoes, English tuna chunks with spice crust, candied peanuts and avocado.





Fish & Seafood

PESCADO AMARES \$19.500

Fish fillet in a creamy shrimp sauce, accompanied by smoked mushroom, garlic, and cilantro mashed potatoes.

PULPO A LAS BRASA \$21.000

Octopus in Anticuchera sauce, served with Potato Mille-feuille au gratin in Huancaína sauce and Chimichurri.

ATÚN ORIENTAL \$17.500

Sesame-Crusted Seared Tuna, served with creamy sweet potato purée, bold Nikkei sauce, and scallion oil.

PESCADO A LO MACHO \$19.500

Northern "Mojadito" Rice, accompanied by fish in a delicately spiced sauce with octopus, shrimp, razor clams, and calamari. For the Daring!

ARROZ MELOSO \$21.000

Oven-baked tomato rice with shrimp and razor clams, topped with crispy fish bites, onion & chili salsa, and a creamy lime-chili mayo.

PESCA AL AJO Y ALCAPARRAS \$19.500

Fried Catch of the Day fillet smothered in a lemon-caper sauce with crispy garlic, served with yellow chili mashed potatoes and chimichurri.

LASAÑA DE CHUPE JAIBA DE CAMARONES \$18.000

Thin, delicate egg pasta layered with a traditional creamy crab stew, gratinated with shrimp and a rich seafood reduction.

RISOTTO BATAYAKI DE ATÚN \$21.000

Seared Tuna (medium-rare) over a creamy Parmesan risotto, topped with Batayaki sauce, avocado "chalaquita" salsa, and bacon dust.

ARROZ CON MARISCOS \$18.500

Creamy Coastal Rice with shrimp, octopus, razor clams, and calamari, prepared with a shrimp bisque and served with "salsa criolla" and assorted shellfish.

Meats & Other

LOMO SALTADO \$18.500

Stir-fried beef with onion, tomatoes, soy sauce served with fries, rice and a fried egg.

GNOCCHI ANDINOS \$19.500

Beef filet with yellow chili sauce, goat cheese, gnocchi and bacon powder.

PAPPADELLE A LA HUANCAÍNA \$18.500

Pappardelle in huancaína sauce with beef strips & seared shrimp wrapped in serrano ham.

RISOTTO CON FILETE SALTADO \$20.000

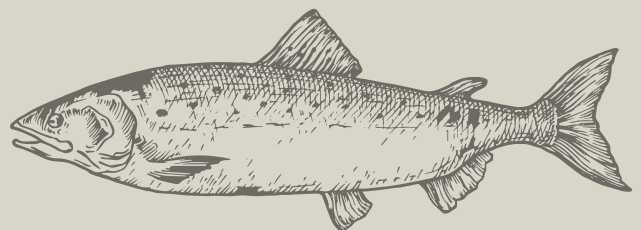
Arborio rice in a creamy chili sauce with demi-glace and saltado filet.

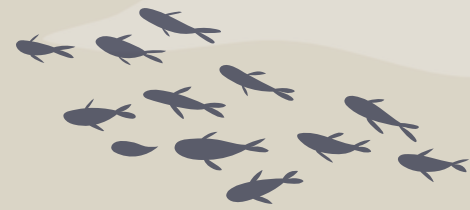
RISOTTO NORTEÑO CON FILETE \$19.500

Creamy northern-style risotto with filet, finished with chalaquita sauce.

SORRENTINOS AJÍ GALLINA Y CAMARÓN \$18.500

Pasta stuffed with creamy ají de gallina and shrimp in bisque and yellow chili sauce



**KIDS' MENU (UP TO 12 YEARS OLD)****\$12.000**

Grilled or Breaded Chicken (180g) served with French fries or white rice.

"Before ordering, please let our staff know if you have any food allergies or specific nutritional needs."

Desserts

"Because you can't have just one. Here is an exciting variety of recipes, Amares style."

BOMBÓN SNICKER**\$7.500**

Dark chocolate bonbon with a Belgian chocolate mousse filling and a creamy peanut center, finished with a toffee glaze and toasted peanuts.

CREMA VOLTEADA**\$7.500**

Classic slow-cooked custard with liquid caramel, citrus cream, and white chocolate.

TORTA DE CHOCOLATE**\$8.500**

Soft cake glazed in dark chocolate with a creamy chocolate filling, vanilla cream, and mango-passion fruit gel.

SUSPIRO LIMEÑO**\$7.500**

Silky yolk-based manjar accompanied by a Port-infused meringue and forest fruit gel.

CRÉME BRULÉE**\$7.500**

Creamy custard infused with vanilla and egg yolks, slow-baked at a low temperature, finished with a crisp caramelized sugar crust.

HELADOS BY ANTONINO**\$6.500**

"Premium handcrafted ice cream, featuring tropical and classic traditional flavors."

