

Welcome to Amazonia

Amazonia is many things:

It's delicious, colorful and exciting food rooted in
the latin world and cuisine.

It's colorful, innovative and tasty drinks.

But it's also a feeling and an atmosphere of
energy, joy and warmth.

It's a place where you can escape from the everyday
stress and enjoy a sensory experience with friends, family
or loved ones. We welcome you to our universe.

Enjoy the stay.

A large, stylized, black letter 'A' in a cursive or script font, positioned at the bottom center of the page.

Signature Cocktails

Pornstar Martini 156,-
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 148,-
Barsol pisco, fresh lime juice, sugar syrup, angostura bitter and egg white (Egg)

Caipirinha 148,-
Leblon cachacha, fresh lime juice and sugar syrup

Patron Margarita 148,-
Tequila Patron Silver, triple sec, Besos agave syrup and lime

Metro 148,-
Hennessy Vs. passionfruit, fresh mint, ginger beer and lime

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.

#AMAZONIABYBAR

Wine/sparkling by the glass

SPARKLING

Moët & Chandon Brut 175,-
 Husets Cava 109,-
 Bottega Prosecco Brut 129,-

House rosé wine 129,-

HOUSE PREMIUM WHITE

Terrazas De Los Andes Chardonnay, 19 170,-

WHITE WINES

House white wine 109,-
 BAR Ein Liter Riesling 13, Weingut Schneider 125,-
 Petit Chablis 14, Louis Moreau 145,-
 Sancerre 18, David Sautereau 160,-

HOUSE PREMIUM RED

Terrazas De Los Andes Malbec Reserva 17 170,-

RED WINES

House red wine 115,-
 Zinfandel "Camp" 17 150,-

Beer

DRAFT BEER

Pils Frydenlund 0,4 110,-

BOTTLE BEERS

Carlsberg 110,-
 Corona 120,-
 Asahi Super Dry 120,-
 Stella Artois 120,-
 Angelo Poretti 120,-
 Kronenbourg 1664 Blanc (wheat) 125,-
 Brooklyn IPA 130,-
 Ginger Joe Ginger Beer 120,-
 Somersby Pear Cider 120,-

Carlsberg Non-Alcoholic 75,-
 Red Bull Regular/Sugar free/Tropical 75,-

(Our beer contains malted barley)

Snacks

Chicharones <i>Served with Chipotle mayo (egg)</i>	95,-
House guacamole <i>Served with fried corn tortillas</i>	115,-
Pimientos de padron	75,-
Quesadilla <i>Pulled chicken, cheese, spring onion and chipotle salsa roja (Gluten, laktose)</i>	140,-

Smaller

Oysters (3pcs) <i>Served with mango vinaigrette and green chilli (Bløtdyr)</i>	145,-
Mini tacos (2pcs) <i>Marinated tuna, mango-avocado salsa and spring onion (Fisk, Gluten)</i>	155,-
"Tiradito" (sashimi from peru) <i>Thinly sliced raw halibut with passionfruit sauce, radish and crunchy corn (Fisk, selleri)</i>	140,-
Ceviche <i>Citrus marinated raw cod with "leche de tigre", sweet potato and cilantro (Fisk, selleri)</i>	150,-
Tostadas (2pcs) <i>Fried tortilla, roasted pumpkin puré, marinated charred pork, pickled red onion, fetacheese (Laktose)</i>	150,-

Tacos

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

Picanha (beef)	165,-
Salsa roja, onion salad and coriander	
Al Pastor (pork)	155,-
Salsa roja, onion and grilled pineapple	
Portobello Mushroom (veg)	135,-
Humita, coriander, corn and pineapple salsa (laktose)	

Drinks

Sides

Broccolini	69,-
<i>Lemon butter with sesame oil and pinenuts (Laktose, sesam, pinjekjerner)</i>	
Corn on the cobb	69,-
<i>Chili butter, parmes and and parsley (Laktose)</i>	
Sweet potato fries	69,-
<i>Served with parmesan and rosemary (Laktose)</i>	
Grilled heart salad	59,-
<i>Served with aji verde and parmesan (Laktose, egg)</i>	

Bigger

Tomahawk	1500,-
<i>(pre order 24hrs, serves aprox. 4 people) Served with charred broccolini, sweet potato fries, corn on the cobb, chipotle mayo and chimichurri. (pinjekjerner, laktose, sesam)</i>	

Half gratinated lobster	
<i>(pre order 24 hrs) Ask your waiter for condiments and daily price</i>	

Entrecôte	295,-
<i>Grilled Norwegian entrecôte. Served with Chimichurri</i>	

Halibut on the bone	295,-
<i>Grilled halibut. Served with pomegranate salsa (Fisk)</i>	

Salsas

Aji verde (Laktose, egg)	45,-
Pomegranate salsa	45,-
Chimichurri	45,-
Chipotle Mayo	45,-
Salsa roja	45,-

Ask your waiter for wine recommendations!

Happy ending

Key lime pie 135,-
*Meringue, burnt white chocolate and
yoghurt sorbet
(Gluten, egg, laktose)*

Chocolate & Corn 135,-
*Chili-chocolate espuma, cornflake brittle. aerated white chocolate,
sweet corn icecream and caramel popcorn
(Laktose, sesam)*

Digestivo

(After dinner drinks)

Succo di Calabria 152,-
*Amaro del Capo, Carpano Bitters, fresh lemon juice, agave syrup
mandarine juice, ginger and Fever Tree Mediterranean tonic*

Spiced Negroni 152,-
Star of Bombay gin, Martini bitter and Martini Rubino

Espresso Martini 152,-
*Grey Goose Vodka, Borghetti Espresso Liqueur, fresh cold espresso,
sugar syrup and vanilla suga*

Amaretto Sour 152,-
*Disaronno Amaretto, fresh lemon juice, sugar syrup, eggwhite and
Angostura Bitters*

Land and Sea 152,-
Union 55 Salted Rum, fresh lime juice, sugar syrup and eggwhite