Amares COSTAFUSION | 16 AÑOS ANIVERSARIO

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) **$19.500**
Delicious scallop shells prepared "Amares style" with red chimichurri, butter, and citrus notes. (Served warm).

Cold Bar

TIRADITOS AMARES (NUEVO360°) **$24.000**
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 **$22.500**
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 **$18.500**
12 Victoria-sized oysters in three sauces with toast: smoked yellow chili, rocoto mizo and ponzu.

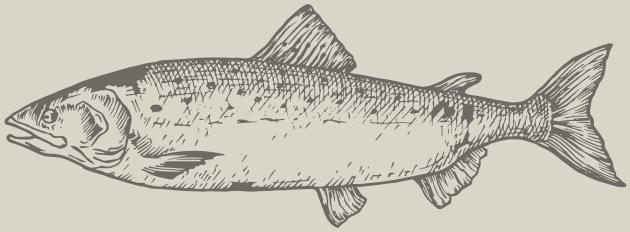
OSTRAS CALBUCO (12U VICTORIAS) **$16.000**
Natural Victoria oysters with lime and olive oil, served with toast.

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) **$20.500**
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.



AGREGA: TRUFA NEGRA FRESCA (3 GRAMOS) $6.000.

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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 — $18.500
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 — $16.000
Mushrooms with avocado criolla, yellow chili sauce and crunchy quinoa.

CEVICHE CALIENTE AHUMADO — $19.000
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 — $18.500
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 — $14.500
Chicken Sesame-breaded mixed greens, caramelized walnuts, green apple, cherry tomatoes and honey dressing.

ENSALADA DE ATÚN — $15.500
Mixed greens, cherry tomatoes, English tuna chunks with spice crust, candied peanuts and avocado.

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Fish & Seafood

PESCADO AMARES — **$20.500**
Fish fillet in a creamy shrimp sauce, accompanied by smoked mushroom, garlic, and cilantro mashed potatoes.

PULPO A LAS BRASA — **$21.500**
Octopus in Anticuchera sauce, served with Potato Mille-feuille au gratin in Huancaína sauce and Chimichurri.

ATÚN ORIENTAL — **$18.000**
Sesame-Crusted Seared Tuna, served with creamy sweet potato purée, bold Nikkei sauce, and scallion oil.

PESCADO A LO MACHO — **$20.500**
Northern "Mojadito" Rice, accompanied by fish in a delicately spiced sauce with octopus, shrimp, razor clams, and calamari. For the Daring!

ARROZ MELOSO — **$22.000**
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 — **$18.500**
Thin, delicate egg pasta layered with a traditional creamy crab stew, gratinated with shrimp and a rich seafood reduction.

RISOTTO BATAYAKI DE ATÚN — **$21.500**
Seared Tuna (medium-rare) over a creamy Parmesan risotto, topped with Batayaki sauce, avocado "chalaquita" salsa, and bacon dust.

ARROZ CON MARISCOS — **$19.000**
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.

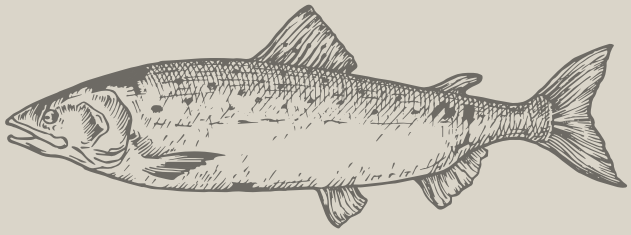
GNOCCHI ANDINOS — **$20.500**
Beef filet with yellow chili sauce, goat cheese, gnocchi and bacon powder.

PAPPARDELLE A LA HUANCAÍNA — **$19.500**
Pappardelle in huancaína sauce with beef strips & seared shrimp wrapped in serrano ham.

RISOTTO CON FILETE SALTADO — **$20.500**
Arborio rice in a creamy chili sauce with demi-glace and saltado filet.

RISOTTO NORTEÑO CON FILETE — **$20.500**
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



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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 — $8.000

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

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.

MOUSSE DE MARACUYA — $7.500

Creamy and crunchy, peanut and white chocolate cookie.

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 — $7.000

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

Tripadvisor Travelers' Choice Awards 2025

Siguenos @amaresbistro