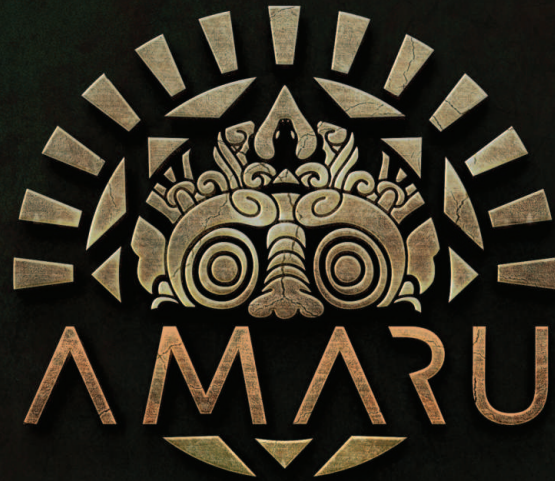




D U B A I

AT AMARU, EVERY NIGHT IS A JOURNEY. WHETHER GUESTS COME FOR A ROMANTIC DINNER, A LIVELY NIGHT OUT WITH FRIENDS, A CULTURAL EXPLORATION THROUGH FOOD AND MUSIC, OR FOR AN EVENT, THEY LEAVE WITH A PIECE OF LATIN AMERICA IN THEIR HEARTS. IT'S A PLACE WHERE THE PAST MEETS THE PRESENT, WHERE FIRE AND PASSION FUEL THE EXPERIENCE, AND WHERE EVERY VISIT FEELS LIKE AN ADVENTURE.



MAIN DINING

Welcoming you in the heart of AMARU.
- GROUND FLOOR



The image shows the interior of a restaurant room. A large, ornate chandelier hangs from a circular ceiling. The walls are covered in a pattern of overlapping, colorful circles. In the foreground, there is a dark table with several chairs around it. The lighting is warm and focused on the chandelier and the table.

EMBER ROOM

A private 6 to 10 seat Chef's Table experience showcasing a curated menu led by our Executive Chef & Beverage Manager.

- GROUND FLOOR

VIP AREA

A discreet VIP seating designed for guests seeking privacy and comfort within AMARU's vibrant atmosphere.

- GROUND FLOOR





THE BAR

The Central or Lounge Bar buzzes with life, setting the vibes for the space and the Meeting Point for all.

- GROUND FLOOR

The image shows the interior of a restaurant named 'LA GALLERIA'. The space is dimly lit with warm, ambient lighting. In the foreground, there are several square tables with dark, possibly black, surfaces. Each table is set with white plates, glasses, and cutlery. The chairs are upholstered in a patterned fabric, likely a mix of brown and beige. A large, cylindrical pillar with a textured, dark blue or black surface and a glowing ring near the top stands prominently in the center. In the background, a bar area is visible with various bottles and a decorative wall. The overall atmosphere is sophisticated and modern.

LA GALLERIA

Dining space offering elevated views of the Ground Floor
and an adaptable layout ideal for exclusive gatherings.

- FIRST FLOOR

EVENTS AREA

A versatile corporate-ready area designed for 30+ pax, featuring projection capabilities for presentations, branded content, and dynamic visual storytelling.

- FIRST FLOOR



CANAPE UNO MENU AED 290

COLD CANAPES

** PACIFIC GOLD (G,SF)

Peruvian classic ceviche, wild sea bass, rocoto, calamari & tiger's milk

TUNA TOSTADA

Tuna, avocado, crispy homemade tortilla, yuzu, chipotle, edible gold

AREPA REINA PEPIADA

Smoked chicken breast, avocado & red crispy quinoa

** TRUFFLE CORN (Andes) (D,V)

Trio corn, pomegranate, fresh truffle, goat cheese, baby gem, cherry tomatoes, roasted sesame paste

HOT CANAPES

SHIITAKE ANTICUCHO (D,V)

Chargrilled shiitake mushrooms, anticuchera ají amarillo, mozzarella, chives, chipotle

** EMPANADAS DE LOMO (G,D)

Traditional beef empanada, tenderloin, coriander ají amarillo sauce, homemade dough

HARVEST EMPANADA (G,D,V)

Wild mushrooms, shiitake, porcini, portobello, mozzarella, ají rocoto

COXINHA & FOIE (A,G,D)

Slow-cooked duck breast, requeijão, foie emulsion & catupiry, spirulina

MINI TACO DE COSTILLA

Slow-cooked ribs, demi-glace, tatemada sauce, avocado emulsion

DESSERT

MINI ALFAJORES





CANAPE DOS MENU AED 360

COLD CANAPES

GUAC-GUAC (VG)

Fresh Mexican avocados, heirloom tomatoes, tatemada, mixed totopos

CAUSA REY (SF)

Kamchatka (king) crab, Peruvian papa amarilla, avocado fuerte, ají amarillo

** ESPIRALES DE ZAPALLITO (VG)

Zucchini marinated with dill, mirin & yuzu with wild cucumber & mint gazpacho

** PACIFIC GOLD (G,SF)

Peruvian classic ceviche, wild sea bass, rocoto, calamari & tiger's milk

TUNA TOSTADA

Tuna, avocado, crispy homemade tortilla, yuzu, chipotle, edible gold

AREPA REINA PEPIADA

Smoked chicken breast, avocado & red crispy quinoa

HOT CANAPES

SHIITAKE ANTICUCHO (D,V)

Chargrilled shiitake mushrooms, anticuchera ají amarillo, mozzarella, chives, chipotle

** EMPANADAS DE LOMO (G,D)

Traditional beef empanada, tenderloin, coriander ají amarillo sauce, homemade dough

HARVEST EMPANADA (G,D,V)

Wild mushrooms, shiitake, porcini, portobello, mozzarella, ají rocoto

COXINHA & FOIE (A,G,D)

Slow-cooked duck breast, requeijão, foie emulsion & catupiry, spirulina

MINI EGGPLANT A LA BRASA (G,V)

Aubergine, white miso, organic tomato tartare, black garlic, smoked emulsion

** 36hr. ASADO NEGRO (A,D)

Compressed short ribs, cassava & butternut squash purée, coriander powder, jaggery, lime segments, black quinoa

DESSERT

MINI CHURROS

MINI ALFAJORES

VEGETARIAN MENU AED 300

SHARING MENU

WELCOME BITE

GUAC-GUAC (VG)

Fresh Mexican avocados, heirloom tomatoes, tatemada, mixed totopos

HARVEST EMPANADA (G,D,V)

Wild mushrooms, shiitake, porcini, portobello, mozzarella, ají rocoto

STARTER

TRUFFLE CORN SALAD (D,V)

Trio corn, pomegranate, fresh truffle, goat cheese, baby gem, cherry tomatoes, roasted sesame paste

ESPIRALES DE ZAPALLITO (VG)

Zucchini marinated with dill, mirin & yuzu with wild cucumber & mint gazpacho

SHIITAKE ANTICUCHO (D,V)

Chargrilled shiitake mushrooms, anticuchera ají amarillo, mozzarella, chives, chipotle

MAINS

ASPARAGUS SHISO (G,VG)

White & green char-grilled asparagus, shiso cress, red & white pickled radish, asparagus purée, tenkatsu

ROASTED CAULIFLOWER (G,D,V)

Glazed cauliflower, crispy yellow cauliflower, purple purée

SIDES

PAPAS ROSTIZADAS (D,V)

Native crispy potatoes, huancaína, baladí cheese, botija olives, coriander

YUCAS (D,V)

Charcoal, cassava, rocoto dip

DESSERT

DULCE DE LECHE FONDANTE (G,D)

Warm dulce de leche fondant & fresh banana-passion fruit sorbet





SILVER MENU AED 350

STARTER

EDAMAME

Steamed, maras salt

SMOKED TUNA TIRADITO (A)

Pisco tuna tataki, smoked ají amarillo, sweet potato gel, avo emulsion, ají amarillo pepper

AREPA REINA PEPIADA

Smoked chicken breast, avocado, red crispy quinoa

HARVEST EMPANADA (G,D,V)

Wild mushrooms, shiitake, porcini, portobello, mozzarella, ají rocoto

TLAYUDA DE CHORIZO (D,G)

Flat corn crispy bread, beef chorizo, short ribs, caramelized onion, provolone, jalapeno

** TRUFFLE CORN (Andes) (D,V)

Trio corn, pomegranate, fresh truffle, goat cheese, baby gem, cherry tomatoes, roasted sesame paste

MAINS

** 36hr. ASADO NEGRO (A,D)

Compressed short ribs, cassava & butternut squash purée, coriander powder, jaggery, lime segments, black quinoa

EGGPLANT A LA BRASA (G,V)

Aubergine, white miso, organic tomato tartare, black garlic, smoked emulsion

SIDES

FRIES (D,VG)

Double fried potatoes, Parmesan cheese

DESSERT

DULCE DE LECHE FONDANTE (G,D)

Warm dulce de leche fondant & fresh banana-passion fruit sorbet

GOLD MENU AED 550

STARTER

EDAMAME

Steamed, maras salt

GUAC - GUAC (VG)

Fresh Mexican avocados, heirloom tomatoes, tatemada, mixed totopos

** OCTOPUS YUZU CEVICHE (SF)

Slow cooked purple corn octopus, botija olives, cancha, octopus paper

TUNA TOSTADA

Akami Tuna, avocado, crispy homemade tortilla, yuzu, chipotle

AMARU SALAD (D,G)

Baby spinach, persimmon, avocado, manchego cheese, kiwi, roasted asparagus

SHIITAKE ANTICUCHO (D,V)

Chargrilled shiitake mushrooms, anticuchera aji amarillo, mozzarella, chives, chipotle

** BEEF EMPANADA (G,D)

Traditional beef empanada, tenderloin, coriander aji amarillo sauce, homemade dough

MAINS

** 36hr. ASADO NEGRO (D)

Compressed short ribs, cassava and butternut squash purée, coriander powder, jagger, lime segments, black quinoa

GRILLED BABY CHICKEN

Peruvian marination, soy sauce, cumin, garlic, mixed herbs, pickle radish

SIDES

FRIES (D,VG)

Double fried potatoes, Parmesan cheese

GRILLED VEGETABLES (VG)

Seasonal vegetables

DESSERT

DULCE DE LECHE FONDANTE (G,D)

Warm dulce de leche fondant & fresh banana-passion fruit sorbet

ALFAJORES (G,D)

Cloudy cookies, lucuma arequipe, coconut





PLATINUM MENU AED 750

STARTERS

EDAMAME

Steamed, maras salt

GUAC - GUAC (VG)

Fresh Mexican avocados, heirloom tomatoes, tatemada, mixed totopos

** PACIFIC GOLD CEVICHE (G,SF)

Peruvian classic ceviche, wild sea bass, rocoto, calamari, tiger's milk

KING CRAB (SF)

Kamchatka (king) crab, Peruvian papa amarilla, avocado fuerte, aji amarillo

AMARU SALAD (D,G)

Baby spinach, persimmon, avocado, manchego cheese, kiwi, roasted asparagus

SLOW COOKED BEEF TACO

Slow-cooked ribs, demi-glace, tatemada sauce, avocado emulsion

SHIITAKE ANTICUCHO (D,V)

Chargrilled shiitake mushrooms, anticuchera aji amarillo, mozzarella, chives, chipotle

MAINS

CHARGRILLED RIB EYE (D)

300g 7-8 wagyu rib eye, yuzu ponzu, maras salt, chimichurri

** PATAGONIAN ANCESTRAL (D)

Chilean sea bass, white miso, anticuchera, potato coriander foam, quinoa

EGGPLANT A LA BRASA (G,V)

Aubergine, white miso, organic tomato tartare, black garlic, smoked emulsion

SIDES

YUCAS (D,V)

Charcoal, cassava, rocoto dip

ASPARAGUS SHISO (G,VG)

White & green char-grilled asparagus, shiso cress,
red & white pickled radish, asparagus purée, tenkatsu

DESSERT

DULCE DE LECHE FONDANTE (G,D)

Warm dulce de leche fondant & fresh banana-passion fruit sorbet

ALFAJORES (G,D)

Cloudy cookies, lucuma arequipe, coconut

AMARU CHURROS (G,D)

A timeless Latin American churro, fried to golden perfection, paired with slow-cooked dulce de leche and a bold 75% dark chocolate sauce.

HOUSE PACKAGE

2.5HRS FOR AED 350.
3.5 HRS FOR AED 500.
ON EVERY ADDITIONAL HOUR AED 150

HOUSE SPIRITS

VODKA: KETEL ONE
GIN: TANQUERAY
TEQUILA: EL JIMADOR BLANCO & REPOSADO
RUM: BACARDI
WHISKY: JOHNNY WALKER RED LABEL
PISCO: 1615 ITALIA

BEER

MODELLO

WINE

FRONTERA RED WINE: CABERNET SAUVIGNON
FRONTERA WHITE WINE: SAUVIGNON BLANC
FRONTERA ROSÉ

ALCOHOL SUBJECT TO AVAILABILITY
ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE.





PREMIUM PACKAGE

2.5HRS FOR AED 450.
3.5HRS FOR AED 650.
ON EVERY ADDITIONAL HOUR AED 150

PREMIUM SPIRITS

VODKA: BELVEDERE | GREY GOOSE
GIN: TANQUERAY TEN | HENDRICK'S
TEQUILA: DON JULIO | PATRON
RUM: BACARDI 8 AÑOS
WHISKY: JOHNNY WALKER BLACK LABEL | JOHNNY WALKER
DOUBLE BLACK LABEL | GLENFIDDICH 12Y
PISCO: 1516 ITALIA

BEER

NOAM | MODELLO

WINE

FRONTERA RED WINE: CABERNET SAUVIGNON CATENA | ALAMOS MALBEC
FRONTERA WHITE WINE: WITHER HILLS SAUVIGNON BLANC
LAPOSTOLLE LE ROSÉ | FRONTERA ROSÉ
CINZANO PROSECCO D.O.C

COCKTAILS

MARGARITA | PALOMA | MOSCOW MULE | MOJITO | SOURS |
ESPRESSO MARTINI | OLD FASHIONED | NEGRONI |
APEROL SPRITZ | PISCO SPRITZ | AROMA Y PASSION

NON-ALCOHOLIC PACKAGE

2.5HRS FOR AED 150.
3.5HRS FOR AED 210.
ON EVERY ADDITIONAL HOUR AED 75

SOFT DRINKS

PEPSI | PEPSI ZERO | SEVEN UP | SEVEN UP ZERO

JUICE

FRESH ORANGE | FRESH PINK GRAPEFRUIT |
LEMONADE | APPLE JUICE | CRANBERRY

NON-ALCOHOLIC COCKTAILS

PASSION FRUIT MARTINI | ESPRESSO MARTINI | MOJITO

SOBER WHISPERS

ANCESTRAL COLADA

WATER

ACQUA PANNA | SAN PELLEGRINO

TEA

HERBAL TEA | ENGLISH BREAKFAST | EARL GREY | GREEN TEA

COFFEE

ESPRESSO | DOPPIO | AMERICANO | CAPPUCCINO | LATTE | FLAT WHITE

ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE.





NON-ALCOHOLIC PREMIUM PACKAGE

2.5HRS FOR AED 150.

3.5HRS FOR AED 210.

ON EVERY ADDITIONAL HOUR AED 75

SOFT DRINKS

PEPSI | PEPSI ZERO | SEVEN UP | SEVEN UP ZERO

JUICE

FRESH ORANGE | FRESH PINK GRAPEFRUIT |
FRESH PINEAPPLE | LEMONADE | APPLE JUICE | CRANBERRY

NON-ALCOHOLIC COCKTAILS

PASSION FRUIT MARTINI | ESPRESSO MARTINI | MOJITO

SOBER WHISPERS

ANCESTRAL COLADA | PINK FAIRY | PALOMA ZERO

WATER

ACQUA PANNA | SAN PELLEGRINO

TEA

HERBAL TEA | ENGLISH BREAKFAST | EARL GREY | GREEN TEA

COFFEE

ESPRESSO | DOPPIO | AMERICANO | CAPPUCCINO | LATTE | FLAT WHITE





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