

Authentic Latin Cuisine
AMAZONIA
Restaurant & Wine Bar

Menu

Appetizers

• **CALAMARI**

Fried squid with balsamic reduction and peppers, cherry tomatoes... \$6.95

• **CEVICHE**

Fresh Tilapia, rings of squid and mussels served only with silt, onion species-flavored juice... \$6.95

• **MUSSELS SEAFOOD**

Served with tomato sauce and seasoned with fine species... \$8.95

• **CHORIZO AMAZONIA STYLE**

Grill, served with roasted bread and salad... \$7.95

• **STUFFED PORTABELLA**

Baked stuffed with tuna and vegetables seasoned with species... \$7.95

• **GARLIC SHRIMP**

Sautéed shrimp with garlic and peppers... \$7.95

• **FRIED PIES**

Stuffed with meat or chicken with vegetables and potatoes seasoned with fine herbs accompanied by
Amazonia style sauce... \$7.95

• **TABLE OF LATINO CHEESES**

Mixed cheeses and cold meats smoked accompanied with tomato and garlic bread... \$10.95

• **TORTILLA AMAZONIA STYLE**

Mashed Yucca served with cheese to skillet... \$5.95

• **TABLE BITE OF MILANESE**

Scallop of chicken breaded fried with fine flour bread, served with sausages and fries... \$9.95

• **MONTADITOS**

Four pieces of mixed roasted Iberian tapas style Mediterranean bread... \$5.95

• **VENEZUELAN AREPAS**

Flatbread made of ground maize grilled, baked, fried, boiled or steamed. Topped or filled with meat,
eggs, tomatoes, salad, cheese, shrimp, or fish.



SALADS

- **VEGETABLE DRUM**

Tomato, cheese and zucchini grilled with olive oil... \$7.95

- **AMAZONIA SALAD**

Mixed lettuce, cheese, oregano, tomato, onion and peppers... \$5.95

- **CARPACCIO AMAZONIA STYLE**

Fine Carpaccio seasoned with species, served with arugula, capers and Parmesan cheese... \$10.95

- **MOZZARELLA SALAD**

Lettuce, tomatoes, mozzarella cheese, onion and basil sauce... \$7.95

- **SEASONAL SALAD**

- Mixed lettuce, tomato, corn, pepper and tuna... \$6.95

SOUPS

- **VEGETABLE SOUP**

Zucchini, tomato, onion and potatoes cooked with broth of veal... \$3.95

- **SOUP OF THE DAY**

Soup chicken with rice and vegetables... \$3.95

- **SOUP AMAZONIA STYLE**

Peanut cream, accompanied by beef, potatoes, exquisite herbs and seasoning of the chef... \$4.95

PASTAS & VEGETARIANS

- **SPAGHETTI BOLOGNESE**

Fine pasta served with tomato sauce and meat, sautéed vegetables... \$10.95

- **FOUR CHEESE MACARONI**

Pasta served with various cheeses and bacon... \$9.95

- **GRILLED VEGETABLES**

Peppers, tomatoes, Zucchini, all grilled accompanied by roasted potatoes... \$6.95

- **PASTA AMAZONIA STYLE**

Cake with thin baked pasta, stuffed with cream cheese, tomatoes, and seasoned with fine herb sauce... \$9.95



DELICACIES FROM THE SEA

- **SALMON**

Salmon grilled with fine herbs, accompanied by asparagus,
Mashed potatoes and vegetable stew... \$17.95

- **SUQUET FISH**

Braised monkfish sauce, accompanied by clams, mussels, calamari, shrimp and potatoes,
Garlic and onion... \$15.95

- **SEA FOOD & LOBSTER PAELLA**

Mediterranean style with clams, mussels, calamari, shrimp and lobster, served with rice, saffron
and fine spices... \$29.95

- **COUNTRY PAELLA**

Served with garlic sausage, ribs, pork and chicken, rice, saffron and vegetables... \$15.95

- **MIXED PAELLA**

Served with clams, mussels, calamari, chorizo and chicken, served with rice, saffron
and fine spices... \$15.95

- **MARISCADA**

Grilled clams, mussels, calamari, shrimp, and lobster is optional... \$24.95

- **CEVICHE CLASSIC**

Fresh tilapia, clams, mussels, shrimp, calamari with lemon juice and species... \$15.95

- **BROCHETTE AMAZONIA STYLE**

Skewer of shrimp on the grill with fine herbs, accompanied by the chef salad... \$14.95

SIDES

- Fries... \$2.25
- Mashed potatoes... \$2.25
 - Broccoli... \$3.95
 - Asparagus... \$4.95
- Vegetables grilled... \$4.25



CHICKEN

- **CHICKEN SUQUET**

Served In sauce to the Andean style, with fine species, accompanied by rice with vegetables and stew of potatoes and cheese... \$13.95

- **GRILLED CHICKEN**

Chicken breast grilled, served with roasted potatoes, served with rice and salad of the chef... \$13.95

- **SCALLOP CHICKEN**

Fried chicken breast breaded with fine bread, served with rice, saffron and fried... \$12.95

- **CHICKEN TENDERS**

Stuffed Sirloin fried, served with mashed potatoes or French fries... \$7.95

- **ROLL CHICKEN BAKED**

Chicken combined with spinach, cheese, mushrooms and peppers, covered with fine bread, all baked, accompanied by mashed potatoes and vegetable soup... \$14.95

GRILLED

- **RIBEYE & ROQUEFORT / CHIMICHURRI**

16oz rib eye grilled, served with mashed potatoes or rice and grilled vegetables... \$18.95

- **RIBS LAMBS**

10oz of ribs lambs to grill accompanied by asparagus and roasted potatoes... \$22.95

- **BROCHETTE AMAZONIA STYLE**

Mixed meat, chicken, chorizo and pork, all grilled accompanied by grilled vegetables... \$16.95

- **CEBON STONE**

35oz of flesh to stone, accompanied by mashed potatoes and asparagus... \$34.95

- **MIXED GRILLED MEATS**

Ribeye, seasoned chicken, ribs and sausage strips, accompanied by rice and chef salad... \$32.95

- **SIRLOIN**

10oz of sirloin grilled, served with mashed potatoes, asparagus and grilled vegetable... \$24.95

- **CHULETON AMAZONIA STYLE**

20oz of excellent beef steak to grilled, served with baked potatoes and asparagus... \$29.95

- **RIBS BAKED**

10oz brisket to simmer, served with wine and spices, reduction accompanied by fried cassava and tomato baked... \$19.95



DRINKS

Traditional Favorites

- Italian Margarita... \$7.50
- Frozen Margaritas... \$6.50
- Mango Martini... \$8.00
- Long Island Limoncello... \$7.00

Draft Beers (Available in 14 or 20 oz)

- Shock Top Belgian White (14 oz)... \$5.69
- Shock Top Belgian White (20 oz)... \$6.69
 - Bud Light (14 oz)... \$4.19
 - Bud Light (20 oz)... \$5.19

Wave Domestic Beers

- Bud Light... \$4.00
- Michelob Ultra... \$4.00
- Coors Light... \$4.00
- Miller Light... \$4.00
- Budweiser... \$4.00

Import & Specialty Beers (Subject to availability)

- Samuel Adams Lager... \$ 5.00
 - Peroni... \$ 5.00
 - Heineken... \$ 5.00
 - Stella Artois... \$ 5.00
 - Corona... \$5.00
 - Omission Pale Ale... \$ 5.00
 - Blue Moon Seasonal... \$ 5.00
- Angry Orchard Hard Cider (Gluten-Free)... \$ 5.00



WINE LIST

White Wine

- Hess Collection, Napa, Chardonnay, 2011... \$13.00
- Greg Norman, Eden, Australia, Chardonnay, 2012... \$11.00
 - Indaba, South Africa, Chardonnay, 2012... \$8.00
 - La Cava, Rias Baixas, Albarino, 2012... \$12.00
- SeaGlass, Santa Barbara, Sauvignon Blanc, 2011... \$10.00
- Kim Crawford, Marlborough, NZ, Sauvignon Blanc, 2012... \$9.00
- Terrazze Della Luna, Trentino, Pinot Grigio, 2012... \$10.00
- Santa Julia, Mendoza, Argentina, Pinot Grigio, 2012... \$8.00
 - Ponzi Oregon, Pinot Gris, 2012... \$10.00
 - Selbach, Mosel, Riesling, Qba, 2011... \$9.00
- Montevina, Amador, County, White Zinfandel, 2012... \$6.00

Red Wine

- Arrowood, Sonoma, Cabernet Sauvignon, 2011... \$21.00
- Justin, Paso Robles, Cabernet Sauvignon, 2011... \$13.00
- H3, Horse Heaven Hills, WA, Cabernet Sauvignon, 2010... \$13.00
 - Louis Martini, Sonoma, Cabernet Sauvignon, 2011... \$19.00
- Belle Glos, Meiomi, Sonoma/Monterey/Santa Barbara, Pinot Noir, 2012... \$15.00
 - Mark West, California, Pinot Noir, 2012... \$8.00
 - Cryptic, California, Zin/Cab/Petite Sirah, 2011... \$11.00
- Chateau Ste. Michelle Columbia Valley, Merlot, 2011... \$11.00
 - Catena, Vista Flores, Mendoza, Malbec, 2010... \$10.00
 - Edmeades, Mendocino, Zinfandel, 2010... \$10.00
- Ferarri-Carano, Siena, Sonoma, Sangiovese/Malbec, 2010... \$9.00
- Colby, California, Cab/Zin/Shiraz/Merlot/Pettite Sirah, 2011... \$8.00