



ARIA
AMAZON
DINING
FRIDAY



BREAKFAST

Fresh fruit juice

Seasonal fruits

Selection of dairy products

Cereals and seeds

Oat porridge

Assorted bread rolls

Selection of cold cuts and cheese trays

Fried plantains


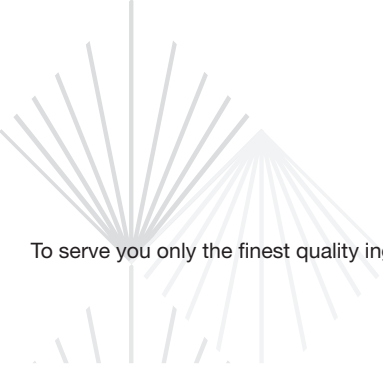
Tamales

Bread pudding

À la carte

Eggs, any style

Banana waffles



To serve you only the finest quality ingredients and freshest produce, our chef may deviate slightly from the menu as required



LUNCH

Corn bread

Avocado, corn and white onion salad

Salad with lettuce hearts and creamy turmeric dressing

Rice with olives, chestnuts and raisins

Leek quiche

Fruit chutney

Oven-roasted chicken

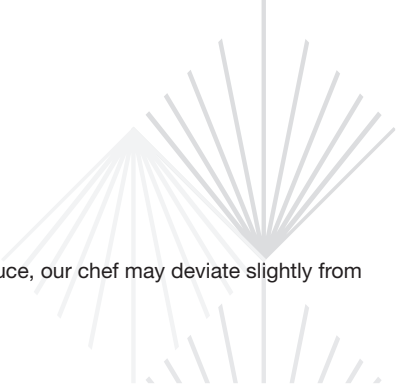
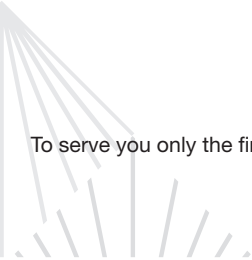
Refried yellow potatoes

Roasted beets and carrots

Fire roasted and marinated sweet chili peppers

Creamy coffee with chocolate and tapioca ice cream

Henna fruit and toffee cake



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DINNER

Brioche with sweet chili butter

Pumpkin and tangerine cream

Baked eggplants and tomatoes

Fresh green salad with cheese vinaigrette

Pork tenderloin with grainy mustard sauce


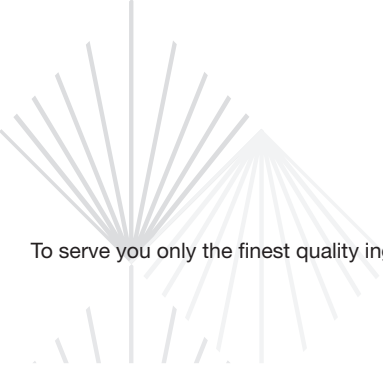
Deep-fried sweet potato fries

Caramelized onions

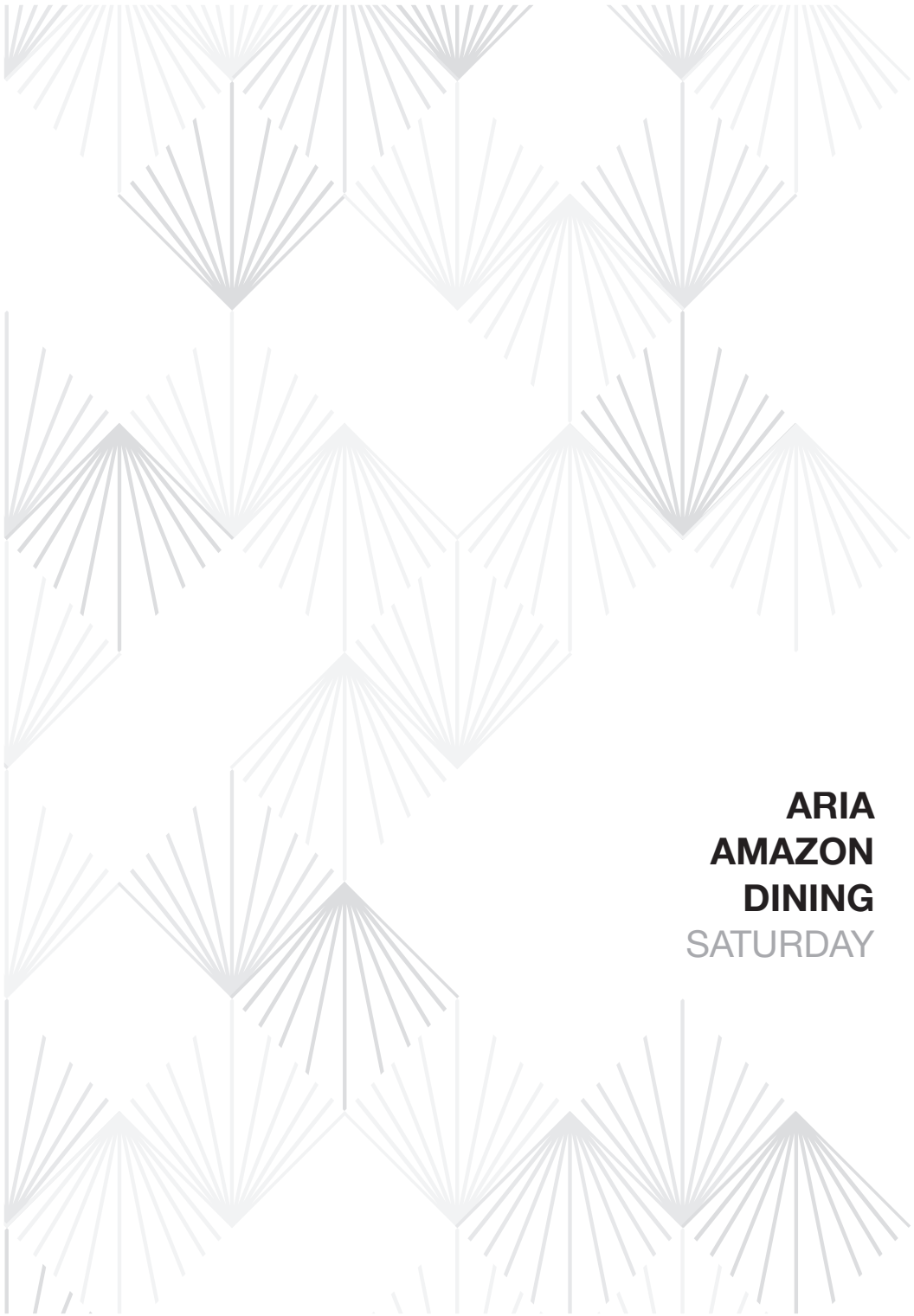
Ginger and carrot granite

Nutmeg and camu camu crème brûlée

Chocolate and peanut butter cones



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ARIA
AMAZON
DINING
SATURDAY



BREAKFAST

Fresh fruit juice

Seasonal fruits

Selection of dairy products

Cereals and seeds

Quinoa and apple porridge

Assorted bread rolls

Selection of cold cuts and cheese trays

Fried plantains


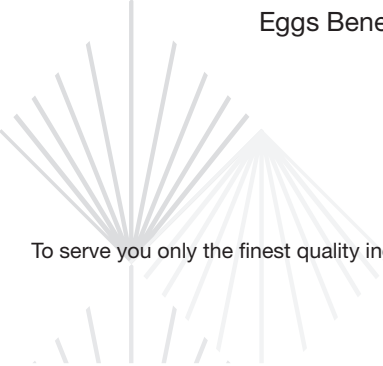
Avocado

Snake fruit muffins

À la carte

Eggs, any style

Eggs Benedict and cocona béarnaise sauce



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LUNCH

Focaccia pugliese

Caprese salad

Shrimp and fresh beans salad

Eggplant parmigiana

Pizzetas with mozzarella and prosciutto

Pumpkin tortellini with sage butter

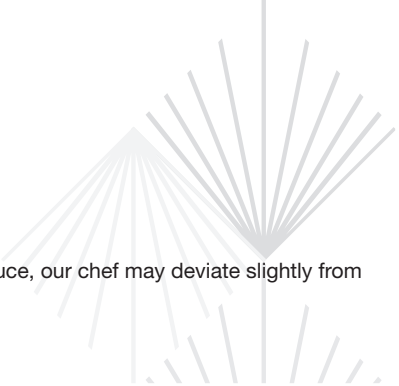
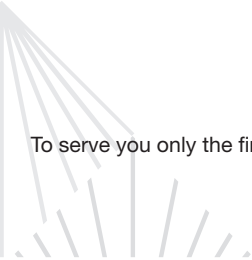

Yucca gnocchi with pesto

Penne in pink vodka sauce

Brasato al barolo with creamy polenta

Tiramisu

Hot apple tart with cinnamon ice cream



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DINNER

Dried tomato bread, grissini with sour cream


Baked leeks au gratin

Carrots with "Sacha Oregano" and wild honey

Duck breast with achiote sauce

Yam root purée


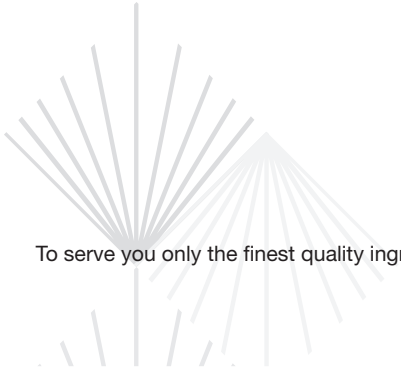
Sautéed greens



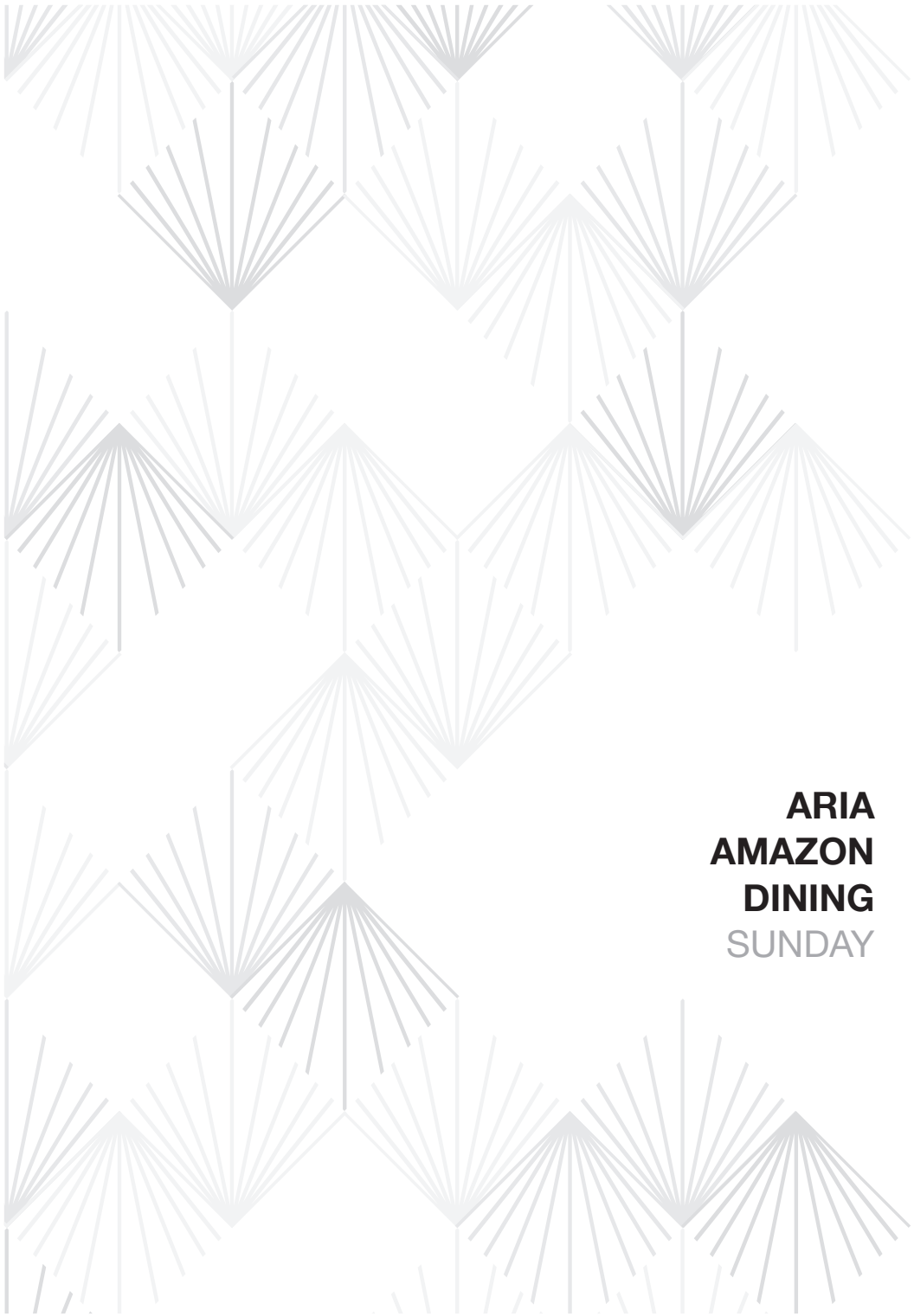
Açaí and camu camu granite

Coconut tapioca with mango sorbet

Bitter chocolate truffles



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ARIA
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DINING
SUNDAY




BREAKFAST

Fresh fruit juice

Fruit salad


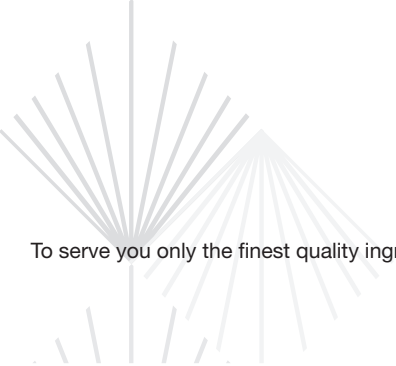
Hot brown ham and griddled cheese sandwich
Poached eggs with avocado and Brazilian nut oil



À la carte

Eggs, any style

Pancakes



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LUNCH

Cheese bread

Amazonian chef's salad

Fresh hearts of palm salad with chestnuts and farina

Spicy river snails with tapioca and turmeric sofrito

Poached paiche salad

Grilled bananas with peanuts and cheese

"Patarashca" (grilled catfish wrapped in bijao leaves)

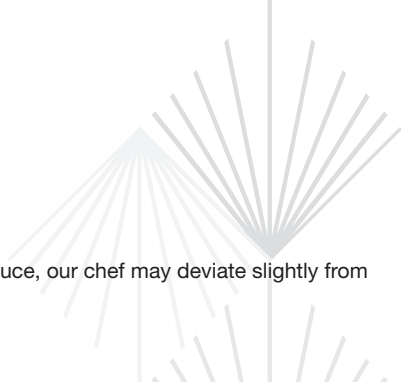
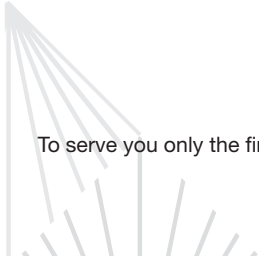
Chicken stewed in fermented palm fruit

Aqua-style sautéed beef tenderloin

Rice and beans

Coconut sweets with vanilla and caramel ice cream

Snake fruit pie with macambo crust




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DINNER

Whole seed bread, crispy pork skin
with Andean bean hummus


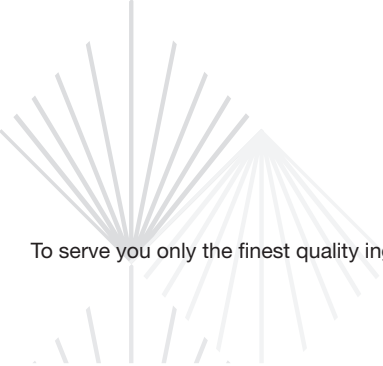
Oven-roasted vegetables
Pickled mushrooms
Fava beans and peas rustic purée
Trout with browned butter
Quinoa tabbouleh



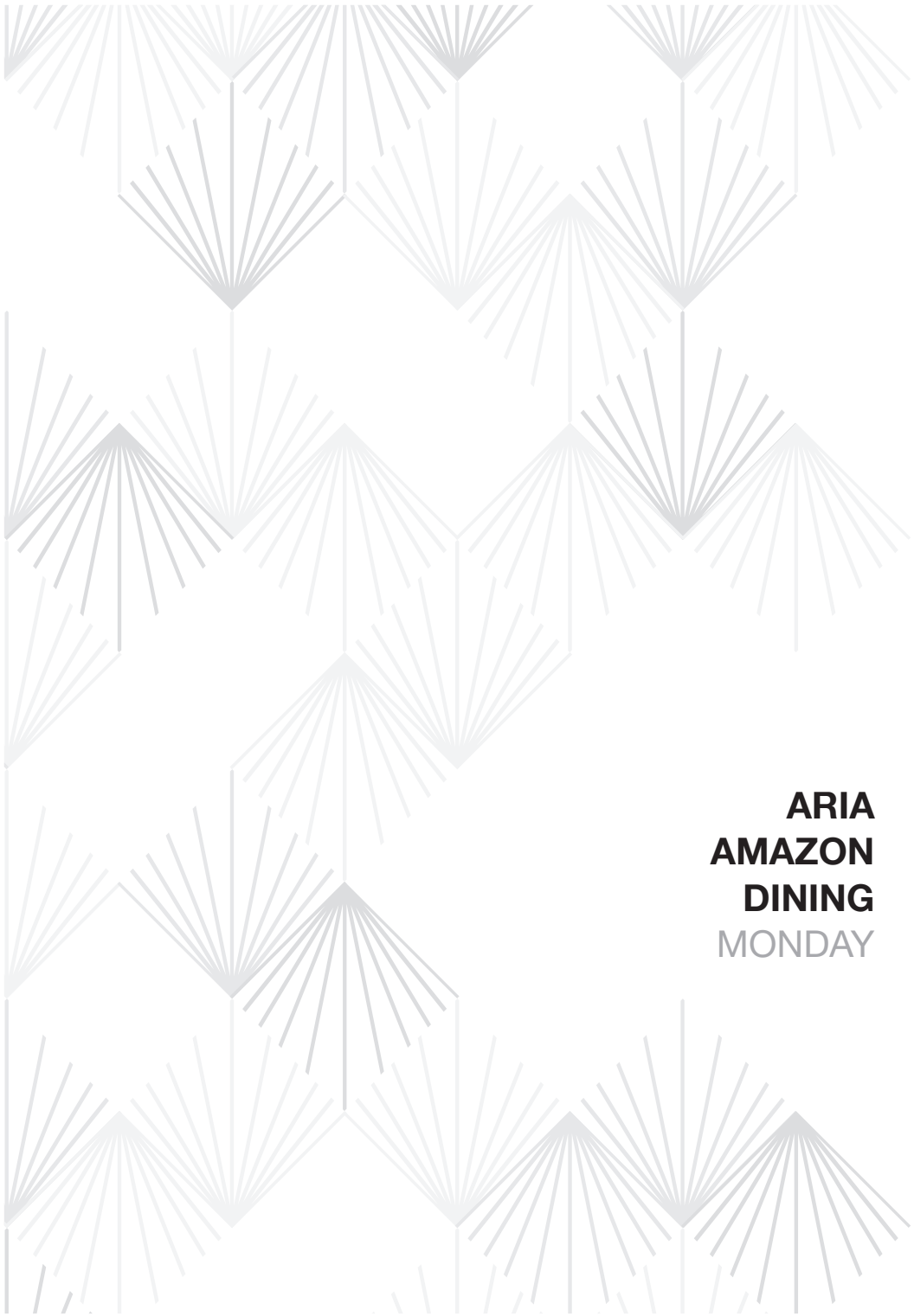
Lime and spearmint granite



Wild Andean blueberries and cream cheese trifle
Coca leaf alfajores



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ARIA
AMAZON
DINING
MONDAY



BREAKFAST

Fresh fruit juice

Seasonal fruits

Selection of dairy products

Cereals and seeds

Oat porridge

Assorted bread rolls

Selection of cold cuts and cheese trays

Humitas (fresh corn tamales)


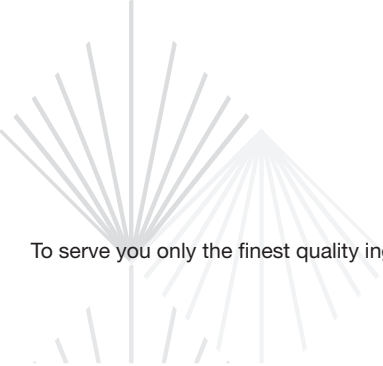
Fried plantains

Pineapple cake

À la carte

Eggs, any style

Banana waffles




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LUNCH

Cassava and black chili bread



Deep-fried ripe plantains with smoked pork loin

Grilled bananas with cheese

Fish wrapped in bijao leaves

Local tomatoes with balsamic vinaigrette

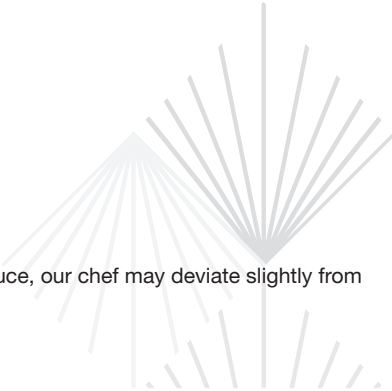
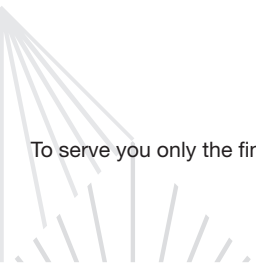
Grilled pumpkins and bananas

Corn with cumin butter

Rice and coconut



Roasted pineapples with three milk cake



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DINNER

Chestnut bread with lime butter

Wild mushroom "Nina Juane"

Cabbage, slipper gourd, lettuce
and white onion salad

Grilled paiche with local sausage sauce
and fire roasted sweet chili

Snake fruit pureé


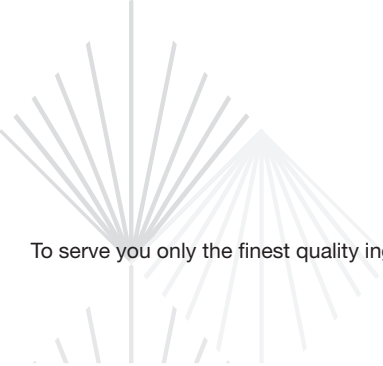
Crunchy avocado

Inchicuchu sauce

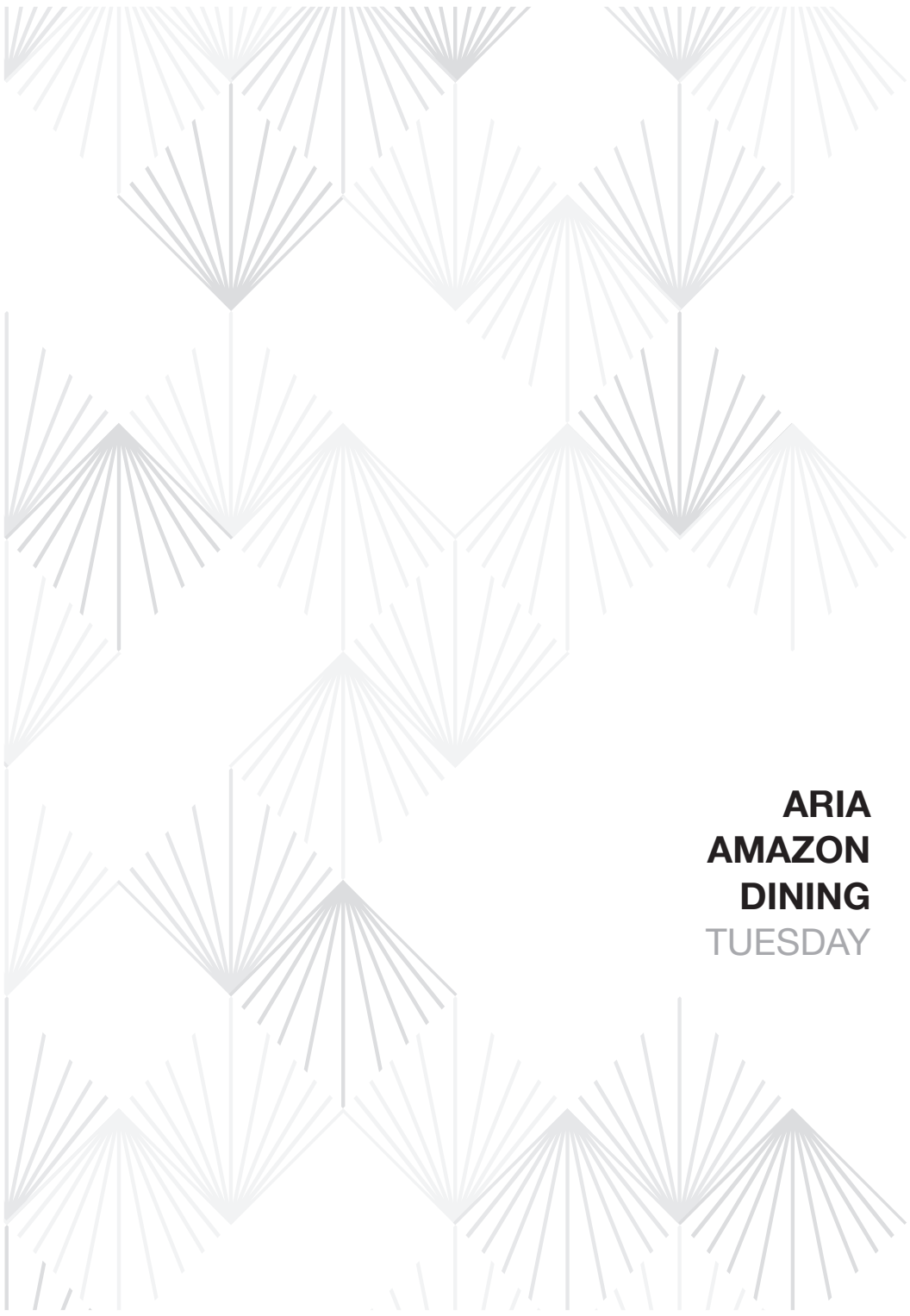
Araza granite

Passion flower textures

Chocolate ñutos filled with ganache



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ARIA
AMAZON
DINING
TUESDAY



BREAKFAST

Fresh fruit juice


Seasonal fruits

Selection of dairy products

Cereals and seeds

Plantains porridge

Assorted bread rolls



Selection of cold cuts and cheese trays

Fried plantains


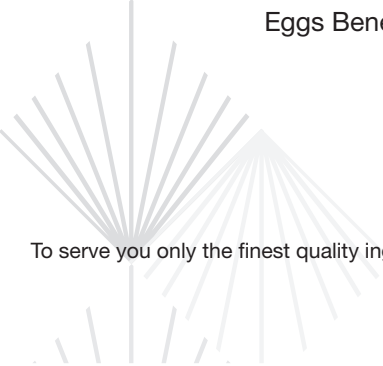
Tamales

Cinnamon roll

À la carte

Eggs, any style

Eggs Benedict and cocona béarnaise sauce



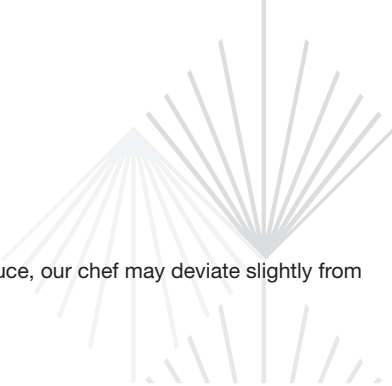
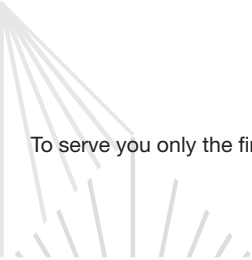
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LUNCH

Egg drop soup
Fried noodle and vegetable salad
with sesame vinaigrette
Fried wontons filled with pork
Amazonian shrimp summer rolls
Grilled chicken skewers
Smoked pancetta with sweet and sour sauce
Amazonian-style stir-fried rice
Sautéed paiche fish in coconut-turmeric sauce
Peking duck with hoisin sauce

Crème caramel
Baked starfruit and Brazilian nut crumble



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DINNER

Olive bread with olive oil, chives and maras salt

Chicken consommé with vegetables

Dried tomato risotto with ginger flowers

Seared lamb tenderloin with cilantro sauce


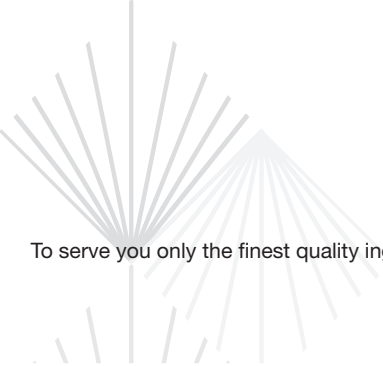
Sautéed spinach and onions

Cashew fruit and lime granite

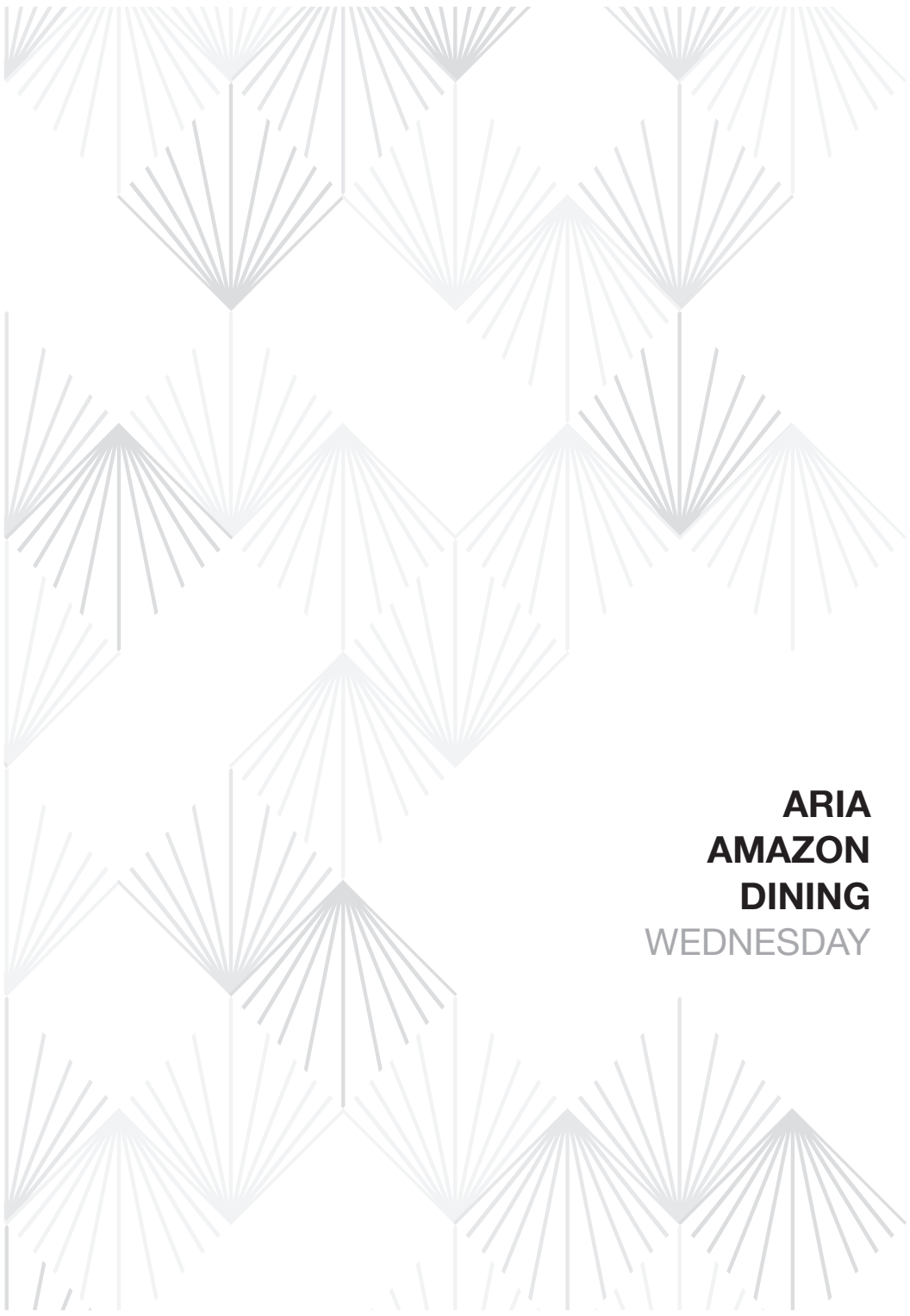
Creamy soursop and banana yogurt

with crunchy quinoa

Macambo nougat



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ARIA
AMAZON
DINING
WEDNESDAY



BREAKFAST

Fresh fruit juice

Seasonal fruits

Selection of dairy products

Cereals and seeds

Rice porridge

Assorted bread rolls



Selection of cold cuts and cheese trays

Fried plantains


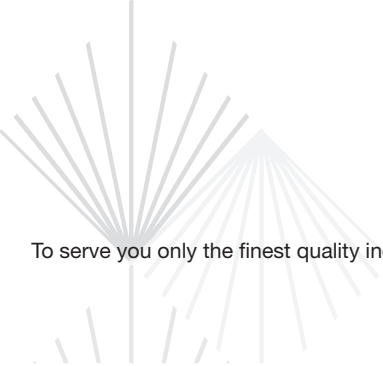
Avocado

Chocolate cake

À la carte

Eggs, any style

Pancakes



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LUNCH

Chicken "Juane" (chicken and rice with turmeric sofrito
wrapped in bijao leaves)

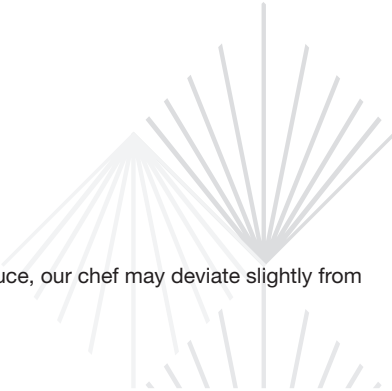
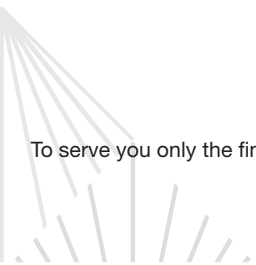
Fresh heart of palm salad with vinaigrette sauce

Paiche turnovers

Deep-fried ripe plantains

Purple corn pudding with local fruit

Alfajores



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DINNER

Pita bread, crackers with
Brazilian nut and chili sauce

Smoked armored catfish broth

Jumbo shrimp sautéed with butter and lime

Regional corn pancake with sour cream

Grilled beef with peanut sauce


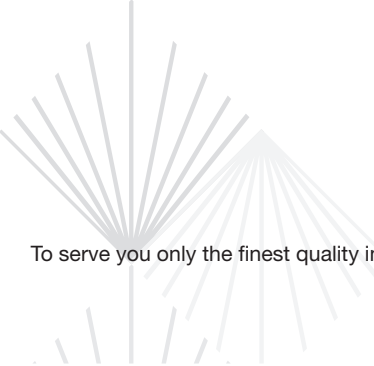
Local leafy green salad

Fresh fruit sour sauce

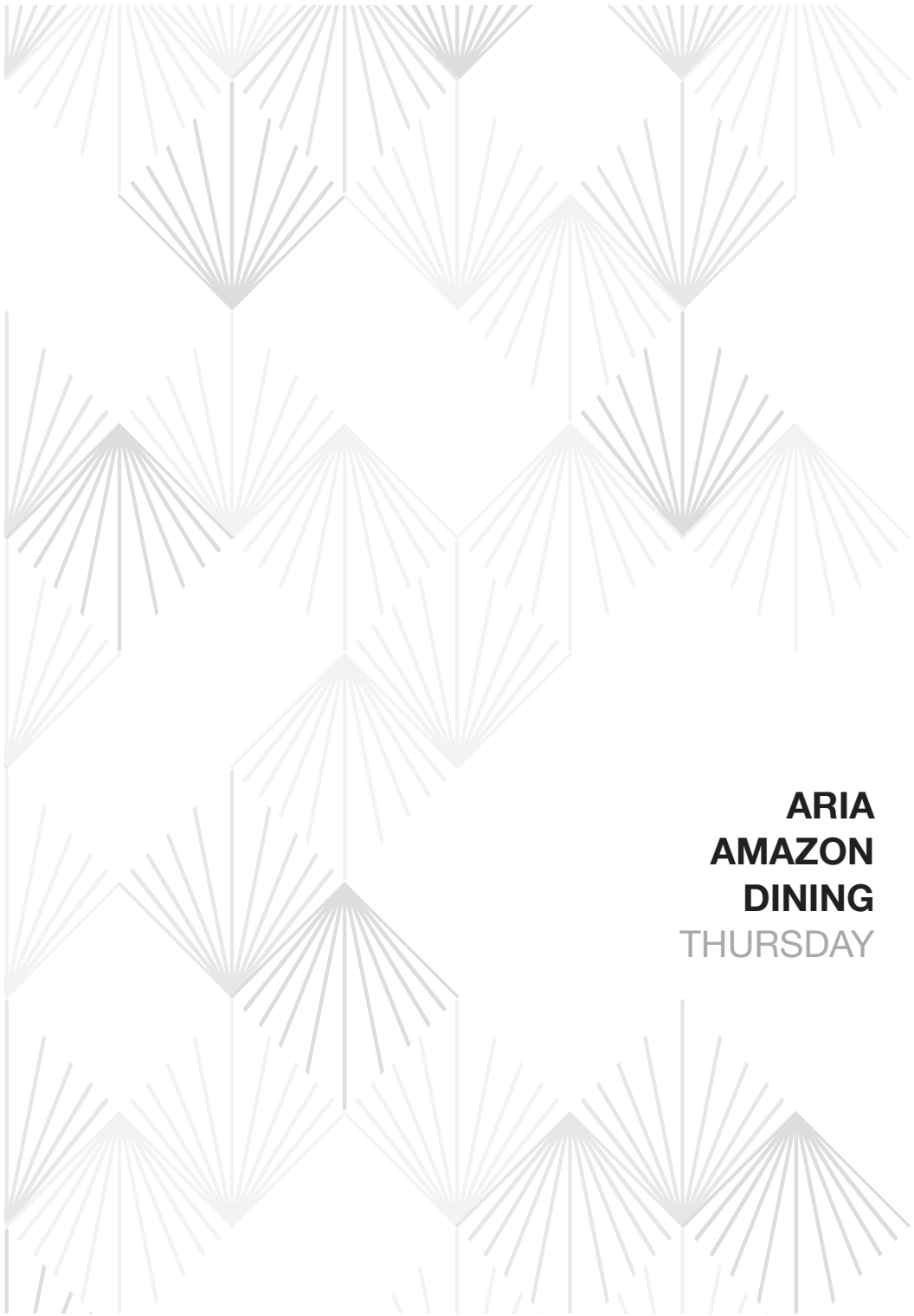
Passion fruit and lemongrass granite

Sweet cucumber and copoazu ice cream

Charapita marshmallows



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ARIA
AMAZON
DINING
THURSDAY



BREAKFAST

Fresh fruit juice

Seasonal fruits

Selection of dairy products

Cereals and seeds

Tapioca porridge

Assorted bread rolls

Selection of cold cuts and cheese trays

Humitas (fresh corn tamales)


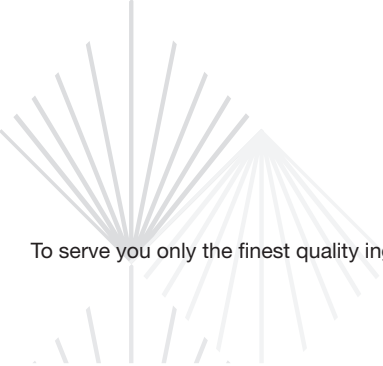
Fried plantains

Carrot cake

À la carte

Eggs, any style

French toast



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LUNCH

Yucca bread

Fresh corn stew

Grilled Amazonian fish ceviche

"Causa" with shrimp escabeche

Cheese and fava beans salad

Fried yucca and deep-fried corn cakes

Pork stewed

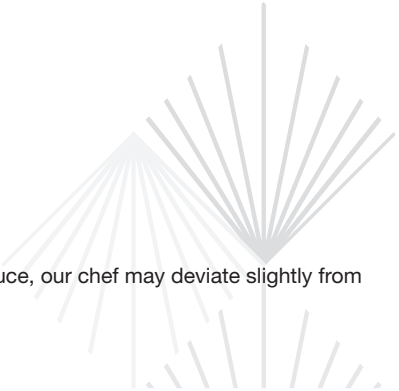
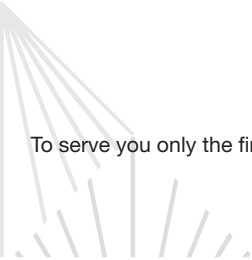
"Arroz con pato"

Poached catfish

Stewed beans

"Suspiro a la Limeña"

Pumpkin and sweet potato donuts



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DINNER

Dadinho with chili jam

Chicken stewed with black chili sauce

Oven-roasted pumpkin and pineapple

Roasted cocona salad


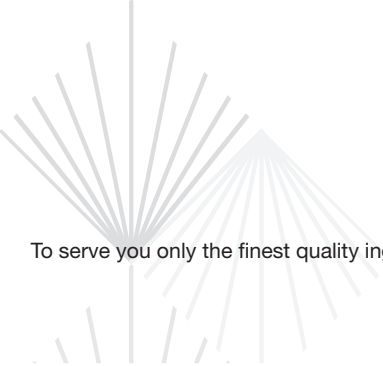
Chestnut farofa

Achiote rice

Starfruit granite

Bitter chocolate mousse

Brazilian nut toffee



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