



# SAMPLE MENU

## 3 NIGHT PROGRAM

At Delfin, every dish is a journey, crafted with the flavors of the Amazon, guided by ancestral wisdom, and prepared with the same care and creativity that shapes your voyage. Plant-forward by design, our cuisine celebrates fruits, seeds, and traditions of the rainforest, sourced in harmony with local communities.

This menu is an invitation to taste the river, the forest, and the stories that weave our world together.



MORNING DELIGHTS

*Begin your day with a carefully curated breakfast inspired by the richness of the Amazon and international classics, prepared fresh each morning to energize your journey along the river.*

EGGS

Boiled  
Scrambled  
Fried  
Omelete

BAKERY

Pancakes  
French toast  
Vainilla Muffin  
Chocolate Muffin

BREAD TYPE

French bread  
Theme bread  
Gluten free bread  
Croissant  
Toast  
Whole toast

CHEESE

Edam  
Gouda  
Fresh cheese  
Cream cheese

CEREAL

Corn flakes  
Fitness  
Granola

HONEY

Bee honey  
Maple honey

NUTS

Pecan  
Almond  
Walnuts  
Brazil nuts

HOT DRINKS

Tea  
Chamomile  
Anise  
Cinnamon and clove

BRITT COFFEE

Gourmet  
Classic  
Intense  
Decaf



## DAY 1

### DINNER

#### APPETIZER

Chonta palm heart salad with tangy tangerine vinaigrette and cured pork powder.

#### MAIN DISH

Amazonian doncella fish with warm cocona sauce and solterito salad with pearl quinoa. Accompanied by oven-baked capirona plantains with butter, charapita chili, and colorful peppers.

#### DESSERT

Anona fruit with copoazú foam and chocolate ganache with powdered nuts.

## DAY 2

### LUNCH

#### APPETIZER

Sea bass tiradito with sachá culantro sauce, peach palm purée, and crispy pildoritas.

#### MAIN DISH

Lomo saltado served with yellow rice and regional sausages.

#### DESSERT

Aguaje cheesecake.

### DINNER

#### APPETIZER

Witina cream with cheese foam and cecina crostini.

#### MAIN DISH

Chicken stuffed with cheese and cecina, served with yuca gnocchi and pickled vegetables.

#### DESSERT

Exotic coconut cream.

Note: This menu is subject to change based on seasonal availability. To allow us to accommodate any dietary restrictions or preferences, please inform your travel agent in advance so our kitchen can be prepared to meet your needs.

## DAY 3

### LUNCH

#### APPETIZER

Garlic shrimp with torched corn and breadfruit purée.

#### MAIN DISH

Paiche patarashca with cocona chili and cecina vinaigrette. Accompanied by tomato, lettuce, and avocado salad with celery vinaigrette.

#### DESSERT

Rum-infused pineapple with caramelized almonds and arazá foam.

### DINNER

#### 7-COURSE TASTING MENU:

Fish tartare.

Freshwater snail concentrate.

Green salad with balsamic oil.

Pijuayo (peach palm) fettuccine.

Corvina with cassava purée.

Lime mojito.

Granadilla (sweet passion fruit) sorbet with vainilla cream.



### OUR CHEFS, YOUR AMAZONIAN JOURNEY

Each dish you enjoy onboard Delfin Amazon Cruises is crafted with passion by our dedicated team of chefs.

Inspired by the flavors of the Peruvian Amazon, they combine the finest local ingredients with culinary creativity to bring you a dining experience that is both authentic and refined.

From river to rainforest, every plate tells a story of tradition, culture, and nature's bounty, designed to delight your senses and deepen your connection with this extraordinary destination.

