



SAMPLE MENU

4 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 sachaculantro sauce, peach palm purée, and crispy pillories.

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

APPETIZER

Doncella fish slices wrapped in hearts of palm with mango tartare and spicy camu camu reduction.

MAIN DISH

Chicken stuffed with cheese and cured meat with yuca gnocchi. Served with pickled artichokes.

DESSERT

Brownie with hunhurahui ice cream and coffee foam.

DAY 4

LUNCH

APPETIZER

Doncella fish Cebiche with cocona, served with macambo purée and crispy pillories.

MAIN DISH

Chicken skewers, Hawaiian-style rice, and plantains. Served with onion tempura and spicy camu camu reduction.

DESSERT

Ravioli filled with silk plantains, served with camu camu ice cream and custard sauce.

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.

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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.

