



# 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.*

<b>EGGS</b>	Boiled Scrambled Fried Omelete
<b>BAKERY</b>	Pancakes French toast Vainilla Muffin Chocolate Muffin
<b>BREAD TYPE</b>	French bread Theme bread Gluten free bread Croissant Toast Whole toast
<b>CHEESE</b>	Edam Gouda Fresh cheese Cream cheese
<b>CEREAL</b>	Corn flakes Fitness Granola
<b>HONEY</b>	Bee honey Maple honey
<b>NUTS</b>	Pecan Almond Walnuts Brazil nuts
<b>HOT DRINKS</b>	Tea Chamomile Anise Cinnamon and clove
<b>BRITT COFFEE</b>	Gourmet Classic Intense Decaf



## DAY 1

### **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

### **APPETIZER**

Sea bass tiradito with sacha culantro sauce, peach palm purée, and crispy pillories.

### **MAIN DISH**

Lomo saltado served with yellow rice and regional sausages.

### **DESSERT**

Aguaje cheesecake.

### **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

### 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.

### 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

### 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.

### 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 Delfín 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.

