



SAMPLE MENU

7 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

Garlic prawns with blow-torched corn and pandisho purée.

MAIN DISH

Doncella in warm cocona sauce with a pearl quinoa solterito and parsley emulsion.
Oven-baked ripe plantains with butter, charapita chili and mixed peppers.

Vegetarian option: Rice tart with grilled tofu, buttered green beans and parsley oil.

DESSERT

Custard apple with copoazú foam, chocolate ganache and powdered Brazil nuts.

DAY 2

LUNCH

APPETIZER

Paiche ceviche with camu camu sauce, charapita chili, peach palm purée, and crispy pillories.

MAIN DISH

Chicken medley with sweet chili charcuterie, green risotto with Amazon coriander and Brussels sprouts. Served with burnt cocona cream and red-wine egg.

Vegetarian option: Spaghetti with olive sauce, capers, artichokes, Brazil nuts and fried bread.

DESSERT

Aguaje cheesecake.

DINNER

APPETIZER

Witina cream with cheese foam and cecina crostini.

MAIN DISH

Beef in its own jus with cheese and cecina-filled ravioli, Hollandaise sauce and Parmesan crisps. Served with cauliflower gratin.

Vegetarian option: Fresh palillo rice with raisins, stuffed caigua and stewed lima beans.

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

Hearts of palm salad with toasted fariña, Brazil nuts and tangerine vinaigrette.

MAIN DISH

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

Vegetarian option: Vegetable skewers with gratinated cheese, fried yuca and special chimichurri.

DESSERT

Rum-infused pineapple with caramelized almonds and arazá foam.

DINNER

APPETIZER

Causa with avocado and mango, topped with lightly cured cecina.

MAIN DISH

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

Vegetarian option: Yuca gnocchi in pesto sauce with mushrooms and spinach in butter, served with pita bread topped with gratinated cheese.

DESSERT

Brownie with hunhurahui ice cream and coffee foam.

DAY 4

LUNCH

APPETIZER

Traditional hen inchicapi soup with crispy yuca cubes, sachá culantro strips and charapita chili.

MAIN DISH

Pork loin in mushroom sauce, creamy cecina rice and candied ginger. Served with onion tempura and spicy camu camu reduction.

Vegetarian option: Lentil burger with grilled pineapple, beetroot rice and oven-baked ripe plantains, served with pickled avocado.

DESSERT

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

DINNER

APPETIZER

Doncella carpaccio with taperiba and crispy Brazil nut shavings with cheese sauce.

MAIN DISH

Chicken and bacon skewers with regional chimichurri, fried plantain rounds (patacones) and Hawaiian-style rice. Served with skin-on fried pillories.

Vegetarian option: Chickpea steak with peanut sauce, asparagus and Parmesan potatoes.

DESSERT

Taperiba semifreddo with caramelized Brazil nuts, zapote foam and flambéed plantain slices.

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DAY 5

LUNCH

APPETIZER

Vitello tonnato with crispy Brazil nuts and thin fried yuca slices.

MAIN DISH

Grilled chicken with gratinated asparagus and creamy witina purée. Served with shrimp fried rice.

Vegetarian option: Grilled tofu with sautéed vegetables, buttered brown rice and eggs with mung bean sprouts.

DESSERT

Apple crumble with vanilla ice cream and crispy Brazil nut shavings.

DINNER

APPETIZER

Hearts of palm soufflé with vegetable spaghetti and olive cream.

MAIN DISH

Tucunaré in charapita chili sauce with fresh palillo rice and regional sausage. Served with crispy patacones and spicy sachá culantro chili.

Vegetarian option: Pasta with tomato sauce, cheese and basil, topped with cashew nuts and confit tomatoes.

DESSERT

Lemon Pie.

DAY 6

LUNCH

APPETIZER

Cecina lasagna.

MAIN DISH

Smoked pork ribs with capirona purée and grilled vegetables. Served with baked pillories.

Vegetarian option: Pasta with tomato sauce, cheese and basil, topped with cashew nuts and confit tomatoes.

DESSERT

Camu camu ice cream with profiterole puffs and chocolate ganache.

DINNER

APPETIZER

Pumpkin cream soup with cecina foam and breadsticks with black sesame.

MAIN DISH

Chicken medley with burnt cocona sauce, golden potatoes and buttered green beans. Served with rice and fried chorizo.

Vegetarian option: Stir-fried soy vegetables with French fries and stewed canary beans.

DESSERT

Camu camu cheesecake with macambo praline.

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LUNCH

APPETIZER

Corvina tiradito with sachá culantro oil.

MAIN DISH

Stir-fried beef (lomo saltado) with crispy shredded yuca and fried ripe plantain sticks.
Served with sautéed caigua.

Vegetarian option: Green rice with stewed lima beans, glazed sweet potatoes and broccoli tempura.

DESSERT

Yuca fritters with warm sauce and cinnamon-spiced cecina, served with vanilla ice cream.

DINNER

APPETIZER

Lettuce salad with chicken and cecina, finished with garlic vinaigrette and croutons.

MAIN DISH

Amazon-style meunière paiche with herb rice and baby potatoes. Served with rice and butter-sautéed corn.

Vegetarian option: Neapolitan-style pasta with pine nuts and mint leaves.

DESSERT

Apple strudel.



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.

