

Amiga Amore



SMALLER PLATES

- HOUSEMADE FOCACCIA** \$9
House made Pine Nut Salsa Macha, Chicatana, Stracchino Cheese
- SPAGHETTI FRITTI** \$17
Oaxaca Cheese Bechamel, Chicken Tinga in Salsa Roja, Mozzarella, breaded in Panko
- SWEET POTATO CEVICHE** \$13
Marinated in Coconut Milk-Ginger Leche de Tigre, Snap Peas, Serrano, Avocado Mousse, served w/Pasta Chips (V)
- AGUACHILE** \$28
Wild Seabass, See Canyon Farm Mollie Apple, Yuzu Kosho, Avocado, Cucumber Sudachi Broth served w/Pasta Tostada
- NOPRESE SALAD** \$19
"Our Caprese" Homemade Stracciatella cheese, Nopales, Cherry Tomatoes, Gooseberries, Hibiscus Salt served w/Chile de Arbol Bread
- CHORIZO Y CLAMS** \$23
Manilla Clams, Fregola, Pinto Beans, Meyer lemon, Jalapeno Butter served w/ Homemade Chile de Arbol bread

PASTA

(All Handmade in House)

- ELOTE AGNOLOTTI** \$23
Our "street Corn" filled pasta, Finger Limes, Cotija, House made Tajin (V)
- HUITLACOCHÉ CACIO&PEPE** \$27
Chitarra Style Spaghetti, Cacio Romano, Szechuan, Long Pepper, 63- Egg (Salty like in Rome, but with an Earthy Mexican twist)
- DUCK DUCK DUCK** \$29
Epazote-Parsley Linguine, Mary's Duck Carnitas, Broccolini, Duck Gravy, crispy Duck skins
- LOBSTER VERACRUZ** \$33
Black Ink Mezzi Rigatoni, Guajillo-Meyer Lemon Butter, Fresh Mix Herbs Breadcrumbs
- CHILE RELLENO MANICOTTI** \$27
Stuffed w/fire roasted Poblano, Monterrey Jack and Requeson, topped w/Tomato Jam, Tomato Water (pls Allow 15-20min)

A Special Thank to:
4 Star Seafood, Rocker Bros, Guidi Marcello, Masienda, See Canyon Farm, Weiser Farm, Tenerelli Farm, Colema Farm and JJ Lone Daughter.

MAINS

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|---|---|---|
| DUCK & MOLE
Jurgielewicz Duck Leg Confit,
21 ingredients Mole Blanco,
Orange Gastrique,
Seasonal Citrus,
Homemade Piadina
\$36 | AL PASTOR PORK BELLY
7oz, Marinated in Achioté-
Pineapple, Parsnip Puree,
charred Pineapple,
crispy Celeriac
served w/Red Masa Tortilla
(GF)
\$37 | SHORT RIB
Braised in Barbacoa spices,
Mexican Crema Mashed Potatoes,
pickled and grilled Chayote,
crispy Leeks
\$41 |
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DESSERTS

- AMIGA AMORE TIRAMISU** \$15
- SEASONAL SLICE OF PIE** \$16
- AMARENA CHERRIES FLAN** \$16

SHARING IS RECOMMENDED AS FOOD COMES AS IT'S READY!

Please notify your Server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Modifications will be politely declined. Will do our best to accommodate your allergy requests.

All Menu Items are subject to change, according to seasonality and availability

A 4% Service Charge will be added to ensure that our Employees receive Competitive Wages and benefits. If you want this charge to be removed, kindly ask.

THANK YOU FOR DINING WITH US AND SUPPORTING OUR STUFF

Amiga Amore



SMALLER PLATES

SOPE \$19

Sea Snails, refried Beans, Avocado Puree, Watercress

GRILLED TOAST \$17

Brioche, Chocolate Clams, Shallots, Serrano, Tarragon, Butter

BAJA TARTARE TOSTADA \$25

Trumpet Mushrooms, Whale Cove Mussels, Asian Pear, Prosciutto di Parma, toasted Almonds

AGUACHILE \$30

Baja Akami Tuna, Harry's Strawberry, Pistachio, Snap Peas, Avocado Mousse, Cilantro Flowers, w/ Pasta Tostada

OCTOPUS \$28

charred Bone Marrow, Cilantro Oil, served w/ handmade Corn Tortilla

VEGGIE TETELA \$19

AKA folded Quesadilla, Goat Cheese Fondue, mix Squash, Provolone, Pine Nut Salsa Macha

SQUASH BLOSSOM \$23

stuffed w/ Requeson, Oaxaca, Mozzarella, Epazote Pesto, Stone Fruit Quince Mole

**1 YEAR CELEBRATION
w/ Chef GIANNINA GALVADON
FRIDAY 31st, 2024**

PASTA

ORZO \$25

Sea Urchin, Poblano, toasted Panko

RAVIOLI DOPPIO \$28

Beef Shank Barbacoa, Potato Puree, Manilla Clams, Lemon Butter, Chives, Barbacoa Demi

LOBSTER MEZZI RIGATONI \$33

Squid Ink Pasta, Maine Lobster, Farm fresh Peas, Guajillo Butter, Cherry Tomatoes

MAINS

CHORIZO CRUSTED

BAJA GROUPER

Beans, Chorizo and Pea
Tendrils Broth

\$43

SHORT RIB MOLE

braised Short Rib,
Mole Coloradito,
Macho Plantains w/ Vanilla
Bean Puree

\$38

DESSERTS

TIRAMISU TAMALE \$14

STONE FRUIT TART \$16

We Wanted to take a second to Thank our Purveyors for today's wonderful and fresh products provided:

4Star Seafood and La Concheria (Ensenada,MX).

Farmers Market products: Coleman, Reiger, Valdiva, Tutti Frutti, JJ, and Harry's Berry.

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BRUNCH



CHILAQUILES \$15

Pasta Chips, Calabrian Tomato Sauce, 2 fried Eggs, Crema, Cotija, pickled Fresno, Pico de Gallo, Homemade Hot Sauce

BURRITO \$17

Peroni Braised Carnitas, Tater Tots, 3 Scrambled Eggs, Pico De Gallo, Cannellini Beans, Cheddar. ADD AVOCADO \$2

CARBONARA RAVIOLO \$18

Cilantro dough Pasta, Duck Egg, Requeson, Guanciale, Micro Cilantro


AMIGA BENEDICT \$25

Homemade Chile de Arbol Bread, Guajillo Butter poached Maine Lobster, wilted greens, served w/Tater Tots

BREAKFAST SANDWICH \$17

Homemade Basil Concha, 2 fried Eggs, crispy Bacon, Cheddar, Hot Sauce Aioli served w/Tater Tots

CONEJO MALO POZOLE \$19

Tomatillo Broth, braised Rabbit, Hominy, Cabbage, Radish, Oregano w/Pasta tostada
ADD SOUS VIDE EGG \$3 

CEVICHE OF THE DAY \$15

ask your server for the daily Ceviche

MEXICAN COBB \$17

Little Gem, Avocado, Chicarrones, Tomatoes, Jicama pickled Hard Boiled Egg, Bacon, Queso Fresco, Chipotle Mexican Crema dressing

MEXICAN GRIDDLECAKE \$15

2 Pinole Flour Pancake, seared in EVOO, tossed in Churro Sugar, served w/Apple Butter

PASTRIES

make it a Basket \$18

ITALIAN BOMBOLONI \$5

SEASONAL COOKIES \$4

SEASONAL CONCHA \$6

ELOTE CROISSANT \$7

DRINKS

MICHELADA

Your choice of Beer w/Our Yuzu & El Chorro Hot Sauce Michelada Mix

\$15

MAKE IT BOTTOMLESS
\$40pp (2hrs)

MEXITALIAN BELLINI

Guava-Passion Fruit, Prosecco

\$15

MAKE IT BOTTOMLESS
\$40pp (2hrs)

Non Alcoholic Version Available

COFFEE

ESPRESSO	\$4
CAPPUCCINO	\$6
DECAF ESPRESSO	\$5
CAFE DE OLLA	\$6

DIRTY PISTACHIO HORCHATA

Rice water with Condensed Milk, Sicilian Pistachio, Mexican Cinnamon, Espresso Shot

\$11

MAKE IT BOOZIE \$6

WELLNESS TONIC

Orange Juice, Lemon Juice, Ginger-Turmeric, Serrano Simple Syrup, Tonic,

\$10

MAKE IT BOOZIE \$6

SHAKERATO

Caffe Vergnano Shot, Hazelnut Simple Syrup, Ritual Zero Proof Rum

\$8

MAKE IT BOOZIE \$6

SODAS

JARRITOS-MEXICAN COKE	\$4
FRESH SQUEEZED OJ	\$6
PAOLETTI IMPORTED SODA	\$6
DAILY ICED TEA	\$4

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