

PA PICAR

SNACKING

STEAK GILDA & FRITS (1U)* 9
STEAK TARTAR, ANCHOVY,
OLIVE, PIPARRA, LAYERED
POTATO

OREJA FRITA 9
CRISPY PIG EAR, CHIPOTLE
ALL I OLI, SOUR ORANGE

CROQUETAS DE WAGYU (4U) 12
BRISKET, CHORIZO, CILANTRO,
ONION, PEPITO ESPUMA

CHURRO DE PAPA (1U) 9
POTATO, PECORINO SARDO,
LEMON, BRAVA SAUCE

CAMARONES EN GABARDINA (2U) 16
WILD CAUGHT SHRIMP, PEANUT
SALSA MACHA, MOJO DE AJO,
HEIRLOOM TORTILLA, LIME

BOCATA DE CALAMARES (1U) * 9
FRIED CALAMARI, CELERY,
CABBAGE, AVOCADO, SQUID INK
STEAM BUN

CALLOS EN SALSA (4U) 16
DUMPLING, PORK BELLY,
MENUDO, CHICKPEAS, TOMATO
SAUCE

CHEF TASTING MENU 89
FULL TABLE PARTICIPATION



AMADOR

C O C I N A F I N A

CRUDOS & CHILLED

HOKKAIDO SCALLOP SASHIMI* 18
KOMBU DRY AGED U12, AVOCADO GAZPACHO
AGUACHILE, HORSERADISH YOGURT

OSTRAS PREPARADAS* (4U) 21
FRESH OYSTERS,REAL WASABI, SALSA VERDE, LIME

ALMEJAS CHOCOLATA* 18
BAJA CLAM, COCKTAIL SAUCE GRANITA, PONZU,
CUCUMBER PICO DE GALLO

DRY AGED FISH CEVICHE DEL DÍA* 24
PICO DE GALLO, AVOCADO CREMA, FERMENTED VUELVE
A LA VIDA SAUCE

NOT YOUR MOM’S CAESAR SALAD 17
HONEYDEW MELON, TOMATO GAZPACHO CAESAR
DRESSING,JAMÓN MACHACA, RAMONETTI STYLE CHEESE

REMOLACHA AL PASTOR 16
ROASTED BEETS TARTAR, ACHIOTE, CRÈME FRAÎCHE

ENTRÉES Y FUERTES

EL PULPO 35
SPANISH OCTOPUS, BONE MARROW, SALTED
POTATO, ADOBO MARINADE

LUBINA* 36
GRILLED HALF BRANZINO, CILANTRO RICE,
SPRING ONIONS, THAI MARINADE

ARRACHERA HOT STONE* 48
WAGYU FLAP MEAT STEAK, MATSUTAKE-KOJI RUB,
FAT CONFIT CAMBRAY ONIONS, BURNT LEMON

POLLO PIBIL 28
ROASTED SPRING CHICKEN, ACHIOTE MARI
FERMENTED SUNCHOKE, SOUR ORANGE

FIRE KISSED
TAPAS

CHILE RELLENO 18
ROASTED POBLANO PEPPERS,
OREGON COTIJA CHEESE,
PARMESAN ESPUMA

SETAS AL AJILLO 17
WOK MUSHROOMS, SESAME MOLE,
BABY CORN, MANZANILLA
OLIVES KOSHO

“LA FRANCE” QUESADILLA 25
BLACK TRUFFLE FOIE GRAS,
SQUASH BLOSSOM, CORN
SOFRITO, OREGON OAXACA
CHEESE, SALSA VERDE

LO DULCE

EL MELON 9
HONNEYDEW-SHERRY KAKIGORI,
LEMON GEL, CILANTRO, TAJIN

PANTERA ROSA 10
TRES LECHES CAKE,
MARRASCHINO CHERRY GRANITA,
WHITE CHOCOLATE, CHANTILLY

LA PINYA 12
CARAMELIZED PINEAPPLE, FOIE
GRAS, HAZELNUT – CHOCOLATE
ICE CREAM

DESSERT WINE

EMILIO LUSTAU, PEDRO XIMENEZ, JEREZ,
SPAIN 15/60

MONTENEGRO, AMARO, ITALY 10

LA FLEUR D'OR, SAUTERNES, FRANCE 12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 20% GRATUITY INCLUDED FOR PARTIES OF 5 OR MORE