

TASTING MENU NOVEMBER 2025

AMADOR

COCINA FINA

.....
PAO DE QUIEJO, KALUGA CAVIAR, FERMENTED
SUNCHOKES, BROWN BUTTER, SEA MOSS

HOKKAIDO SCALLOP SASHIMI, AVOCADO GAZPACHO,
CUCUMBER PICO DE GALLO*

SOUR DOUGH FOUGASSE, JAMON IBERICO, TOMATO GEL

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

REMOLACHA AL PASTOR, ROASTED BEETS TARTARE,
ACHIOTE, CREME FRAICHE

CHURRO DE PAPA, PECORINO SARDO , LEMON , BRAVA
SAUCE

CHILE RELLENO, POBLANO PEPPERS, COTIJA CHEESE,
PARMESAN ESPUMA

ARRACHERA HOT STONE, MATSUTAKE KOJI MARINADE,
CAMBRAY ONION

DESSERT OF THE DAY

89PP FULL TABLE PARTICIPATION

*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