



MIS AMORES
RESTAURANTE



ALMUERZO





SNACKS

Guacamole 10
pico de gallo and mixed root vegetable chips

Patacones 10
refried beans and Turrialba cheese

APPETIZERS

Watermelon and burrata salad 12
herbs, orange juice reduction, Kalamata crunch

Greenpea gazpacho 14
vegetable brunoise and croutons

Marinated cherry tomatoes salad 12
feta cheese, red onion, olive sand texture, edible flowers

Grilled asparagus 19
herbal virgen olive oil, beet cured marlin, toasted bread

Greek flowerpot 14
crunchy vegetables, tzatziki, herbs, black olives
and false sand

Sea Wolf carpaccio 19
acid tomato gel, sprouts salad, gold coral

MAIN COURSES

Sea food black rice 21
sour cream, lime, chives

Chicken Panini 16
lettuce, tomato, avocado, pesto, mozzarella cheese

"Vongole tagliatelle" 23
zucchini and lemongrass cream, fried zucchini

Pita Bread 13
kebab, crudités, yogurt and cumin sauce

Mis Amores Burger 18
Manchego cheese, Andaluz sauce, rucula, french fries

Mezze table 16
Hummus, dolma, borek, samosa, fattoush, olives,
capers, tapenade

WOOD OVEN PIZZA

Margarita 17
Mozzarella, oven dried tomatoes, Parmesan, fresh basil

Funghi 19
Button, Crimini, Portobello, Parmesan, white truffle oil

Pepperoni 18
rucula, red onion

Quatro Stagioni 18
artichoke, mushrooms, olives, Parma ham

Quatro Formaggio 18
Mozzarella, white Cheddar, Gorgonzola, Parmesan

Taxes and service charges are not included

