



MIS AMORES
RESTAURANTE



DINNER





ANTIPASTI

- Charcuterie Platter 28** Chef's selection of assorted Italian cured meats, variety of cheeses, tapenades and mini toast
- Wood-fired Vegetables (VT) 15** Baby bell peppers, zucchini, eggplant, Burrata cheese, balsamic reduction and extra virgin olive oil
- Eggplant Parmegiana 16** Layers of baked eggplant, parmesan cheese and fresh tomatoes and basil
- Arancini 15** Italian rice balls that are stuffed, coated with breadcrumbs and deep fried
- Homemade Ricotta Ravioli 15** Capers, sage butter and fresh herbs

CARPACCIOS

- Beef Carpaccio (N) 22** Croutons, Parmesan cheese, arugula, tomato-Jerez-mustard dressing
- Shrimp Carpaccio 16** Thinly sliced curated shrimp, fennel, grapefruit and roasted seeds.
- Zucchini Carpaccio (VT) 14** Zucchini on a bed of arugula with orange supreme and parmesan cheese
- Beet Carpaccio (VT) 14** Thinly sliced beets, cherry tomatoes and strawberries

SALADS

- Caprese (VT) 16**
Mozzarella de Buffalo, tomato cherries, fresh basil, powder of black olives, olive oil and balsamic vinegar dressing
- Orange and Avocado (VT) 16**
Gem lettuce, sliced avocado, oranges, toasted pistachio, parmesan flakes, olive oil mustard vinaigrette

PASTA AND RISOTTO

- Table Pasta 19**
The true Carbonara cooked inside a Grana Padano Cheese
- Chitarra Pasta (VT) 19**
Fresh tomatoes, basil and extra virgin olive oil
- Tagliatelle Fresco a la Putanesca (VT) 22**
Capers, black olives, fresh tomatoes, brown butter, pepperoncino flakes & burrata
- Risotto with Asparagus (VT/N) 22**
Asparagus, pistachio pesto, lemon confit
- Risotto with Mussels & Champagne 24**
Black mussels, lemon risotto and champagne
- Gnocchi with Short Ribs 26**
Potato gnocchi, short rib, chard, truffle jus

MAIN COURSES

- Red Snapper 32**
Roasted fillet of red snapper on top of a cream of carrot and orange, glazed carrots, and Gremolata sauce -a green sauce made of chopped parsley, lemon zest, and garlic
- Corvina 32**
Roasted corvina (seabream), a toffee of camote/sweet potato, a salad of asparagus, fennel and green apple
- Beef Tenderloin 28**
Beef tenderloin, fresh pasta, mushrooms, lemon grilled zucchini, black truffle jus
- Rib Eye Tagliata 35**
Boneless piece of grilled beef served in slices, fired oven vegetables and local criolla sauce.
- Milanesa Napolitana 22**
Tomato sauce, mozzarella cheese and confit tomatoes

CLASSIC PIZZAS our home made dough has been fermented for 24 hours
Pizzas & pastas are available gluten free

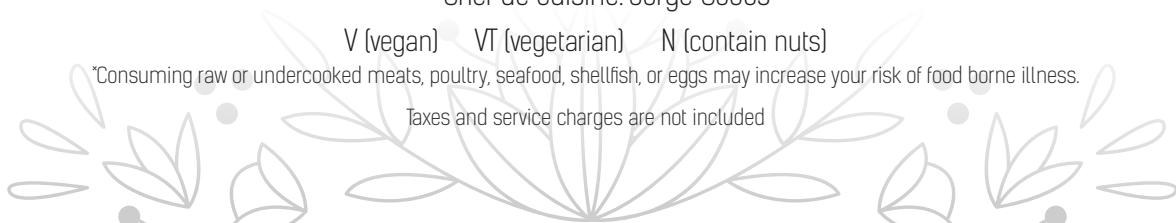
- Margarita 17** Tomato, mozzarella and parmesan, basil, extra virgin olive oil
- Quatro Formaggio 18** Mozzarella, Emmental, gorgonzola and parmesan cheese
- Fungi button 20** Crimini, portabello, truffle oil, mozzarella and parmesan cheese
- Quatro Stagioni 22** Artichokes, olives, mushroom, prosciutto
- Pepperoni 18** Pepperoni with arugula and cheese

Chef de cuisine: Jorge Cobos

V (vegan) VT (vegetarian) N (contain nuts)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Taxes and service charges are not included





ANTIPASTI

- Charcuterie Platter 28** Selección del chef de embutidos italianos variados, variedad de quesos, tapenades y mini tostadas
- Vegetales al horno de leña (VT) 15** Pimientos, zucchini, berenjena, queso burrata, reducción balsámica y aceite de oliva virgen extra
- Berenjena Parmegiana 16** Capas de berenjena al horno, queso parmesano y tomates frescos y albahaca
- Arancini 15** Croquetas de risotto rellenas de queso, cubiertas con pan rallado y fritas
- Raviolis de Ricotta Caseros 15** Alcaparras, mantequilla de salvia y hierbas frescas

CARPACCIOS

- Carpaccio de ternera (N) 22** Croutons, queso parmesano, arúgula, aderezo de tomate-Jerez-mostaza
- Carpaccio de camarones 16** Camarones curados en rodajas finas, hinojo, pomelo y semillas tostadas
- Carpaccio de Zucchini (VT) 14** Calabacín sobre una cama de arúgula con suprema de naranja y queso parmesano
- Carpaccio de remolacha (VT) 14** Remolacha en rodajas finas, tomates cherry y fresas

ENSALADAS

- Caprese (VT) 16**
Mozzarella de Buffalo variedad de tomates confitados y marinados, albahaca fresca, polvo de aceitunas negras, aceite de oliva y aderezo de vinagre balsámico
- Naranja y aguacate (VT) 16**
Lechuga gema, aguacate en rodajas, naranjas, pistacho tostado, escamas de parmesano, vinagreta de mostaza de aceite de oliva

PASTA Y RISOTTO

- Pasta a la mesa 19**
La verdadera carbonara cocinada dentro de un queso Grana Padano
- Chitarra Pasta (VT) 19**
Tomates frescos, albahaca y aceite de oliva virgen extra
- Ñoquis con costillas 26**
ñoquis de papa, costilla braseada, acelga, jugo de trufa
- Tagliatelle Fresco a la Putanesca (VT) 22**
Alcaparras, aceitunas negras, tomates frescos, mantequilla avellanada, hojuelas de pepperoncino y burrata
- Risotto con Espárragos (VT/N) 22**
Espárragos, pesto de pistacho, limón confitado
- Risotto con mejillones y champán 24**
Mejillones negros, risotto de limón y champán

PRINCIPALES

- Pargo grillado 32**
Filete asado de pargo rojo sobre una crema de zanahoria y naranja, zanahorias glaseadas y salsa Gremolata, una salsa verde hecha de perejil picado, ralladura de limón y ajo
- Corvina 32**
Corvina asada, cremoso de camote/batata, camote al horno de leña, ensalada de espárragos, hinojo y manzana verde
- Lomo de res 28**
Lomo de res, pasta fresca, champiñones caramelizados, zucchini a la plancha con limón, jus de trufa negra
- Tagliata de Rib Eye 35**
Rib Eye a la parrilla servida en rodajas, verduras orgánicas al horno de leña y salsa criolla.
- Milanesa Napolitana 22**
Salsa de tomate, queso mozzarella y tomates confitados

CLASSIC PIZZAS Nuestra masa casera ha sido fermentada durante 24 horas
Pizzas y pastas están disponibles sin gluten

- Margarita 17** Tomate, mozzarella y parmesano, albahaca, aceite de oliva virgen extra
- Quatro Formaggio 18** Mozzarella, Emmental, gorgonzola y queso parmesano
- Fungi button 20** Crimini, portabello, aceite de trufa, mozzarella y queso parmesano
- Quatro Stagioni 22** Alcachofas, aceitunas, champiñones, prosciutto
- Pepperoni 18** Pepperoni con rúcula y queso

Chef de cuisine: Jorge Cobos

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