



# Amaya

MODERN MEXICAN

## SUMMER \$55 PREFIXE

*per person*

### APERTIVOS

*shared for the table*

#### CHIPS, SALSA & GUACAMOLE 🌮

##### BIG EYE TUNA TOSTADA\*

yuzu aioli, truffle oil, microgreens, red onion

##### CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, lime crema,  
cotija cheese

#### SOPA & ENSALADA

*shared for the table*

##### AMAYA CAESAR SALAD\*

toasted pepitas, tortilla crisps, cotija, caesar dressing

##### CHICKEN TORTILLA SOUP

grilled chicken, avocado, black beans, roasted corn

#### PLATOS GRANDES

*choice of*

##### ENCHILADAS SUIZA 🌮

slow cooked chicken, cheese blend, lime crema,  
tomatillo salsa

##### SHRIMP VERACRUZ 🌮

U10 Mexican shrimp, olives, peppers, onion, white wine,  
cilantro rice

##### SIZZLING FAJITAS 🌮

choice of carne asada, marinated chicken,  
grilled shrimp, or vegan option

##### TRI-COLOR CAULIFLOWER ✓

cilantro rice, black beans, guajillo sauce, salsa macha

#### DESSERT

*choice of, shared for the table*

##### VERACRUZ VANILLA BEAN FLAN

single farm origin mexican vanilla beans, tres leches  
custard

##### THE FROZEN PINEAPPLE ✓

whipped pineapple sorbet, mango, passionfruit, caramel