

# amasa

## appetizers

### PAPA RELLENA \$18

Stuffed potato croquette, braised short rib, huancaína sauce

### EMPANADAS \$16

Chicken & chorizo & queso Chihuahua

### SALMON CRISPY RICE \$18

Rice & bean tacu tacu, chipotle aioli

### LOBSTER TOSTADA \$23

Butter poached lobster, black bean purée, citrus, herb salad

## raw

### TUNA TIRADITO \$23

Mango, orange, Peruvian salsa macha

### OYSTERS ON THE HALF SHELL HALF DOZEN \$18 / DOZEN \$36

Mezcal mignonette

### COLOSSAL SHRIMP

### AGUACHILE \$23

Cilantro, lime, chile verde, avocado, cucumber, radish, tomato

## salads

### CAESAR \$17

Little gem lettuce, huacatay Caesar dressing, masa croutons, Manchego cheese

### CRAB LOUIS \$26

Hearts of palm, tomato, avocado, chipotle louis dressing

### WEDGE \$16

Iceberg lettuce, avocado-garlic aioli, cherry tomatoes, avocado, bacon lardons

## chef specialties

### SURF & TURF \$64

Huacatay herb marinated bavette steak, ají verde sauce, grilled colossal shrimp, garlic butter

### PERUVIAN ROASTED

### CHICKEN \$38

48-hour garlic herb chili marinated half chicken, papa fritas, mixed greens, ají verde sauce

### PAN-SEARED SALMON

### PIPIÁN \$38

Mole verde, Peruvian purple potatoes, escabeche

## latin american cuts

### CHURRASCO

### 8 OZ \$54

Bavette cut, huacatay herb marinade, roasted heirloom potatoes, ají verde sauce

### PICANHA

### 11 OZ \$48 / 22 OZ \$78

Top sirloin cap cut, ají de ajo marinade, grilled vegetable skewers, ají amarillo béarnaise

### ARRACHERA

### 8 OZ \$52

Center cut outside skirt, citrus herb chili marinade, charred scallion curdito, chimichurri

## steakhouse cuts

### FILET

### 6 OZ \$58 / 10 OZ \$75

### NY STRIP

### 12 OZ \$72

### RIBEYE

### 16 OZ \$75

### BONE-RIBEYE

### 24 OZ \$98

## sauces \$6

### AMASA STEAK SAUCE

Tangy smoked chili sauce

### AJÍ AMARILLO BÉARNAISE

Peruvian yellow chili & tarragon emulsion

### SALSA MORITA

Smoked chili & tomato

### AU POIVRE

Cracked peppercorn & chili pan sauce

### CHIMICHURRI

Herbs, garlic, olive oil

### AJÍ VERDE

Green chili, yogurt, cilantro

### SALSA VERDE

### TATEMADA

Roasted tomatillo & green chili

### MALBEC DEMI-GLACE

Reduced red wine & veal broth

### CRAB OSCAR \$18

Crab, asparagus, béarnaise

### GARLIC CRUSTED \$9

Garlic herb crust

### QUESO FUNDIDO

### CRUSTED \$9

Melted Chihuahua, cotija & Oaxaca cheeses

## additions

### COLOSSAL

### SHRIMP \$16

Chili garlic seasoned

### PEPPERCORN

### CRUSTED \$9

Cracked pepper medley

### TRUFFLE BUTTER \$9

Whipped confit garlic, truffle

## sides

### PURÉE DE PAPA \$15

Peruvian & Yukon potatoes, chili-garlic butter

### ESQUITES \$14

Corn, chili, cotija, cilantro

### HEIRLOOM POTATOES \$15

Crispy fried, salsa huancaína, soft egg

### SPINACH & RAJAS \$16

Creamed poblanos

### PAPA FRITAS \$13

Chili, lime

### CRISPY BRUSSELS

### SPROUTS \$15

Bacon lardons, salsa macha

### ASPARAGUS \$16

Ají béarnaise

### MAC & QUESO FUNDIDO \$18

Baked rigatoni, Chihuahua, cotija & Oaxaca cheeses, guajillo oil

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

## agave cocktails

### HIBISCUS MARGARITA \$20

Hibiscus-infused blanco tequila,  
Cointreau, lime, agave

### MEZCAL & GUAVA NEGRONI \$18

Guava-infused mezcal, Campari, sweet vermouth

### OAXANCAN OLD FASHIONED \$20

Espadin mezcal, piloncillo,  
aztec chocolate bitters

### SPICY PALOMA \$18

Ghost tequila, grapefruit, lime,  
agave, fire-tincture

### YERBA MATE PUNCH \$18

Vodka, mezcal, corn liquor, Carpano Bianco,  
mango & vanilla syrup, lemon juice,  
yerba mate tea, coconut milk

## not agave

### WHISKY HORCHATA COOLER \$19

Bourbon, Jamaican rum,  
oloroso sherry, demerara syrup,  
lime juice, Angostura bitters

### PEPINO MULE DE JALISCO \$18

Tequila, mezcal, cucumber,  
lime, ginger beer

### TAMARIND DAIQUIRI \$17

White rum, lime, tamarind, simple syrup

### CAIPIRINHA (CLASSIC) \$17

Cachaça, lime, sugar, lime wheels

### DULCE DE LECHE

### ESPRESSO MARTINI \$19

Vodka, coffee liqueur, espresso,  
dulce de leche



## MARGARITA AL GUSTO

Select an agave spirit from our collection below and we'll handcraft your margarita with organic agave nectar and hand-squeezed lime juice. Served up and rimmed with your choice of salt below.

### TEQUILA

#### BLANCO \$21

Don Julio  
Patron  
Casamigos  
Ocho  
Fortaleza  
El Tesoro  
Casa Noble

#### REPOSADO \$23

Don Julio  
Patron  
Casamigos  
Ocho  
Fortaleza  
El Tesoro  
Casa Noble

#### ANEJO \$25

Don Julio  
Patron  
Casamigos  
Ocho  
Fortaleza  
El Tesoro  
Casa Noble

### MEZCAL

Illegal  
400 Conejos

Illegal  
400 Conejos

Illegal  
400 Conejos

**CHOICE OF SALT:** traditional, black lava, tajín, citrus, sal de gusano, hibiscus lime, guajillo

## mocktails

### NOT TOO SPICY \$14

Ritual n/a tequila, lime, agave,  
fresh jalapeño

### EL DIABLO \$14

Hibiscus-infused ritual n/a tequila,  
lime, n/a cassis, ginger beer

### LA ESMERALDA \$14

Ritual n/a tequila, lime, cucumber,  
agave, ginger beer

## wines by the glass

### SPARKLING WINE

Villa Sandi Il Fresco Prosecco NV Italy \$15  
Alma Negra Brut Nature Rosé NV Argentina \$17  
La Caravelle Cuvée Nina Brut Champagne NV France \$24

### ROSÉ & ORANGE

Triennes Rosé 2025 France \$15  
Solito Va Naranjo Pedro Jiménez 2023 Argentina \$15

### WHITE

Bira Wines D'Uco Valle de Uco Malvasia Bianco 2024  
Argentina \$15  
Gancedo Bodegas y Viñedos Bierzo Val de Paxariñas  
Capricho Godello 2024 Spain \$16  
Amayna Sauvignon Blanc Estate Bottled  
Leyda Valley 2024 Chile \$17  
Resonance Chardonnay 2023  
Willamette Valley Oregon \$19

## cervezas

### LATIN \$8

QUILMES  
TECATE  
CORONA N/A

### DOMESTIC \$9

HEINEKEN  
MICHELOB ULTRA  
ROLLING ROCK

### RED

Matías Riccitelli Kungfu Criolla Los Chacayes  
Criolla (Chilled Red) 2025 Argentina \$17  
Pedro Parra y Familia País Vinista Itata  
País 2022 Chile \$16  
Bodega Malma Finca La Papay Pinot Noir 2024  
Argentina \$15  
Pérez Ulteira Saint Jacques Mencía 2021 Spain \$17  
Bodega Colomé Estate Malbec 2021 Argentina \$18  
Set In Stone Cabernet Sauvignon 2022  
Alexander Valley California \$19