



RAW BAR

CEVICHE DORADO \$18

Hamachi fish, leche de tigre with Passion Fruit, Güero chile, jícama, halloumi cheese, avocado mousse.

CRUDO DEL PACIFICO \$17

Steelhead trout marinated on ponzu, avocado mousse, blood orange, topped with mexikoshi and dukkah.

OSTIONES \$33

Six seasonal oysters, Marisquera Sauce, passion fruit mignonette.

AGUACHILE DE CAMARON \$21

Shrimp served on Coconut leche de tigre, farmer markets seasonal chiles, green papaya, chili oil, cucumber.

TIRADITO DE ATUN \$17

Cured yellowfin tuna, base of creamy serrano chile paste topped with gooseberries and onions.

SMALL BITES AMORELIA EXPERIENCE

HALLOUMI TIRADITO \$17

Grill cheese served on a base of creamy serrano chile, gooseberry and red onions.

TOSTADAS DE CECINA \$17

Cured meat served with guacachile paste, sesame oil, and sunchoke presented on 3 small tostadas.

SOPE DE MOLLEJAS \$20

Grilled beef sweetbreads served on blue corn sope with Refried Beans, sauce vierge, preserved lemon and mixed greens.

BETABEL AGUACHILE \$18

marinated beets on pineapple aguachile topped with cashews, house macha sauce and onions.

JOCOQUE CON BETABEL \$16

House-seasoned jocoque, rosemary roasted beets, local honey, salsa macha, mint, cilantro, and warm flatbread.

ESQUITE \$16

Warm sweet corn sautéed with epazote, crema, queso cotija, chile powder, lime, and house mayonnaise.

SMALL BITES AMORELIA SIGNATURE

GUACAMOLE \$18

add +\$9 chicharron of tuna or ribeye – Crispy anchovies – queso fresco

PESCADILLA \$16

Blue corn, seasonal fish, beef cecina, green salsa, topped with cheese and crema.

FRIJOL IBERICO \$21

Peruvians beans pure, iberian pork, pico de gallo, heirloom tomatoes

TLACOYO DE PATO \$20

Corn masa tlacoyo, duck carnitas, milpero tomatillo, nopales, resting on salsa verde cruda

TACOS RIB EYE \$20

Chicharron style Rib Eye steak served with side of Guacamole

TACOS DE CAMARON \$17

Shrimp Tacos served with guacamole, lime and cilantro

CALAMARES FRITOS \$19

Crispy calamari, Parmigiano Reggiano, chives, grilled lemon, and mint aioli.

FLAUTA DE PATO \$19

Crispy duck flautas, roasted tomato salsa, tomatoes, onions, arugula, crema, queso fresco, and refried beans.

ENSALADAS DE LA CASA

CAESAR SALAD \$18

Seasonal lettuce, chochoyotes, fried anchovies, parmigiano, caesar dressing

ENSALADA DE TEMPORADA \$21

Heirloom tomatoes, burrata, kumquat, figs, green onions, vinaigrette. served with sourdough bread.

To maintain the integrity of our dishes and ensure proper kitchen execution, we are unable to accommodate menu modifications. Exceptions may be made for documented food allergies





PLATOS DEL MAR

ENCHILADAS DE LANGOSTA \$49

Lobster stuffed enchiladas topped with chihuahua cheese, rancho crema pickled onions

ARROZ DEL MAR \$45

Dark Beer cooked rice, blended cilantro, seasonal seafood, pickled onions.

TRUCHA DEL PACIFICO \$45

Marinated Steelhead trout on Chintextle mayonnaise, served with charred sweet corn on top.

PULPO A LAS BRASAS \$38

Mexican-style grilled octopus, pineapple salad with cilantro and onion, served with crispy refried bean tacos.

PLATOS DE LA CASA

TAGLIATELLE CON ASADA \$45

Pasta served with a cream sauce made from squash blossom, peruvian aji, nduja sausage topped with pine nuts and served with Denver Wagyu steak.

CARNE A LA PARRILLA \$105

Grilled 16oz Australian Wagyu steak, served with grilled shishitos chiles and caramelized onions and chimichurri sauce, for side Millie-Feuille of potatoes.

POLLO CON MOLE POBLANO \$34

Oven-roasted chicken breast, traditional mole, yellow rice, plantain chips, sesame seeds, and warm corn tortillas.

CHULETA AL PASTOR \$47

Grilled pork chop, served with pineapple salad, red pickled onions and macha house salsa. Butter pineapple on side with grilled shishitos chiles and caramelized onions.

RISOTTO CHILE COLORADO \$38

Slow-braised beef short rib in traditional chile colorado sauce, served with creamy puya chile risotto, onions and cilantro.

CARNITAS MICHOACANAS \$30

Traditional pork carnitas with crispy pork belly chicharrón, guacamole, salsa chicharronera, onion, cilantro, and warm tortillas.

SIDES

ARROZ \$7

Dark Beer cooked rice with blended cilantro

POTATO MILLE - FEUILLE \$9

Potatoe cooked on thousand layers style with cheese.

GRILLED ASPARAGUS \$9

Cured asparagus grilled

PATATAS BRAVAS \$11

Crispy potatoes, smoky puya chile brava sauce, mint aioli, and fresh chives.

POSTRES

BUÑUELOS DE AIRE \$15

Brown Sugar, Cinnamon, Cafe de la Olla cream, Caramel Ice cream

FLAN DE COCO \$15

Silky caramel-coconut flan, topped with milk caramel and berries.

DESSERT COCKTAIL OF THE DAY \$20

Our menu contains ingredients that may cause allergic reactions, including but not limited to nuts, dairy, gluten, shellfish and soy. Please, inform your server of any allergies or dietary restrictions before placing your order.

Groups bigger than 6 people will be automatically charged 20% of gratuity.

Rooted in Mexican tradition. Crafted through a contemporary lens.

