

AMANGIRI

starters

dips

corn tortillas, native tepary bean hummus,
house salsa, citrus guacamole

raw

seasonal raw organic vegetables,
native tepary hummus, garden pesto

cured

house chorizo, parma ham, sopressata,
global cheeses, spicy pickled vegetables,
seasonal jam

simple

wild field greens, vine tomatoes,
hot house cucumber, pickled onion, carrot,
aged sherry dressing

native squash bisque

tribal toka squash, coconut crema, crisp sage leaves

entrées

winter kale and pomegranate salad

purple kale, brussels sprouts, carrots, desert yam,
apples, goat cheese, and candied pecans

tuna nicoise

marble potato, egg, french beans, baby heirloom
tomato, pickled onion, frisée, tomato-chevre quark

beets and burrata

creamy mozzarella, red and golden beets,
baby arugula, white balsamic dressing

chicken pad thai

wok fried rice noodle, sprouts, carrots,
chicken and egg

fish tacos

mole blackened black cod, guacamole, crema,
smoked chile cabbage slaw, cotija, mini flour tortillas

amangiri burger

american wagyu, havarti cheese, mesquite bbq aioli,
vine tomato, hydro leaf lettuce, tobacco onions,
shoe string fries

steak sandwich

open face, flat iron, sourdough plank,
horseradish pimento cheese, baby arugula

shrimp banh mi sliders

roasted sea of cortez shrimp, nuoc cham,
pickled carrots, cucumbers, sriracha aioli

black oak pizzas

white

wild mushrooms, sauce mornay,
fresh mozzarella, fine herbs,
white truffle essence

verde

house chorizo, salsa verde,
baby heirloom tomatoes, corn,
cotija, avocado

buffalo mozzarella

fresh mozzarella,
san marzano sauce, torn basil

sweet

chocolate truffle

44% chocolate silken tofu,
almond, cocoa nib, pistachio
v/gf

60 day corn popsicle

corn semifreddo, mango lychee
compote, prickly pear gel
gf

tiramisu

wild berries, mascarpone cream,
dark cacao, lady fingers

ice cream, gelatos and sorbet

chef's daily selection

cookies

chef's daily selection