



MI AMOR
RESTAURANT
by Paul Bentley

LUNCH

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TAPAS	
GUACAMOLE Hass avocado / corn chips	160
ARANCINI Breaded risotto rice / bread crumbs / mozzarella cheese	160
MARINATED OLIVES Greek olives / lemon oil / garlic / fresh herbs	100
SHORT RIB CROQUETTES Braised short ribs / whole grain mustard / panko	180
CHARCUTERIE House made cold cuts/toast	270
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TOMATO SALAD Cherry tomatoes / anchovy dressing / ricotta / basil / breadcrumbs / sherry vinegar	180
TUNA TOSTADA Kimchee aioli / fried shallots / coriander / pickled onions	160
MIXED CEVICHE Fish / shrimp / octopus / cucumber / coriander / lime	310
WOOD-ROASTED BEETS Whipped feta / chives / balsamic vinegar / citrus / olive oil	180
FISH TACOS Tempura / guacamole / macha salsa / cabbage	200
FLANK STEAK TACOS Corn tortilla / beans / macha sauce	220
FALAFEL SANDWICH Tahini / portobello / grilled vegetables / mixed green salad	210
SHRIMP TAGLIATELLE Shrimp / squash / preserved lemon / uni butter	330
GRILLED BLUE SHRIMPS Charred lemon / aioli	310
GRILLED FISH Almonds / grapes / lemon / brown butter / soubise purée	440
PAUL'S HAMBURGER House blend patty / caramelized onions / beef juice / cheddar cheese / hand cut fries	380
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SIDES	
CRISPY POTATOES Jalapeño mayonnaise	80
CHARRED BROCCOLI Tahini / seeds	80
SALAD Lettuce / cherry tomatoes / parmesan cheese	130
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DESSERTS	
MANDARIN CHEESECAKE Chocolate crumble / mandarin purée	180
TIRAMISU Mascarpone / chocolate sponge / coffee syrup	180
CANNOLI Orange mascarpone / pistaccio	180

FLAVORS
TO FALL
IN LOVE WITH