



MI AMOR

RESTAURANT

by Paul Bentley

DINNER

MX

TAPAS

GUACAMOLE

Avocado / corn chips

190

ARANCINI

Breaded risotto balls / mozzarella cheese

200

MARINATED OLIVES

Varied olives / lemon oil / garlic / fresh herbs

130

SHORT RIB CROQUETTES

Braised short ribs / whole grain mustard / panko / aioli

220

CHARCUTERIE

House made cold cuts / sourdough toast

300

ANTIPASTI TO SHARE (For 2)

Pickled eggplant / olives / arancini / short rib croquettes / white beans / Chef's charcuterie

320

TOMATO SALAD

Cherry tomatoes / anchovy dressing / ricotta / basil / sherry vinegar / croutons

220

ZUCCHINI SALAD

Fresh zucchini / pine nuts / lemon vinaigrette / olives

220

WOOD-ROASTED BEETS

Feta / chives / balsamic vinegar / citrus / olive oil

220

TUNA CRUDO

Fresh tuna / avocado / ponzu / radish

280

ORECCHIETTE

Crab / clam / Italian sausage / fennel

350

SHRIMP TAGLIATELLE

Shrimp / squash / preserved lemon / uni butter

350

BOLOGNESE PAPPARDELLE

Beef bolognese / parmesan cheese

330

OCTOPUS BLACK PASTA

Squid ink gargonelli / tomato / braised octopus

350

MINI RAVIOLI

Goat cheese / tomato fondant / basil

340

GRILLED FISH

Almonds / grapes / lemon / brown butter / soubise purée

480

ROASTED CHICKEN

Roasted pepper caponata / thin sliced potatoes

350

CHAR-GRILLED BEEF PRIME FLANK

Tomato butter / wild mushrooms / confit potatoes

450

SIDES

CRISPY POTATOES Jalapeño mayonnaise / parmesan

95

CHARRED BROCCOLI Creamy tahini / seeds

95

SALAD Lettuce / cherry tomatoes / parmesan cheese

130

DESSERTS

MANDARIN CHEESECAKE

Chocolate crumble / mandarin purée

240

TIRAMISU

Mascarpone / chocolate sponge / coffee syrup

220

CANNOLI

Orange and vanilla mascarpone / pistaccio

220

FLAVORS
TO FALL
IN LOVE WITH