



MI AMOR
RESTAURANT
by Paul Bentley

LUNCH

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TAPAS	
GUACAMOLE Avocado / corn chips	190
ARANCINI Breaded risotto balls / mozzarella cheese	200
MARINATED OLIVES Greek olives / lemon oil / garlic / fresh herbs	130
SHORT RIB CROQUETTES Braised short ribs / panko / aioli	220
CHARCUTERIE House made cold cuts / sourdough toast	300
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TOMATO SALAD Cherry tomatoes / anchovy dressing / ricotta / basil / sherry vinegar / croutons	220
TUNA TOSTADA Kimchi aioli / fried shallots / pickled onions	230
MIXED CEVICHE Fish / shrimp / octopus / cucumber / coriander / lime	360
WOOD-ROASTED BEETS Feta / chives / balsamic vinegar / citrus / olive oil	220
FISH TACOS Tempura / guacamole / jalapeño peanut salsa / cabbage	250
FLANK STEAK TACOS Corn tortilla / beans / macha sauce	260
FALAFEL SANDWICH Tahini / portobello / grilled vegetables / mixed green salad	250
SHRIMP TAGLIATELLE Shrimp / squash / preserved lemon / uni butter	350
GRILLED BLUE SHRIMP Charred lemon / aioli	350
GRILLED FISH Almonds / grapes / lemon / brown butter / soubise purée	480
PAUL'S HAMBURGER House blend patty / caramelized onions / beef jus / cheddar cheese / hand cut truffle fries	400
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SIDES	
CRISPY POTATOES Jalapeño mayonnaise / parmesan	95
CHARRED BROCCOLI Creamy tahini / seeds	95
SALAD Lettuce / cherry tomatoes / parmesan cheese	130
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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