



MI AMOR
RESTAURANT
by Paul Bentley

DINNER

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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	240
CHARCUTERIE Housemade cured meats / pâté / sourdough toast	370

ANTIPASTI TO SHARE (For 2) Pickled eggplant / olives / arancini / short rib croquettes / white beans / roasted red peppers / Chef's charcuterie	380
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TOMATO SALAD Cherry tomatoes / anchovy dressing / ricotta / basil / sherry vinegar / croutons	220
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ZUCCHINI SALAD Fresh zucchini / pine nuts / lemon vinaigrette / olives	220
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WOOD-ROASTED BEETS Feta / chives / balsamic vinegar / citrus / olive oil	220
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TUNA CRUDO Fresh tuna / avocado / ponzu / radish	280
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MUSSELS A LA TARANTINA Fresh mussels / prosecco / pomodoro / garlic	310
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SHRIMP TAGLIATELLE Shrimp / squash / preserved lemon / uni butter	350
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BOLOGNESE PAPPARDELLE Beef bolognese / parmesan cheese	330
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OCTOPUS BLACK PASTA Squid ink Garganelli / tomato / braised octopus	380
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GOAT CHEESE RAVIOLI Cherry tomato / basil	340
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GRILLED FISH Almonds / grapes / lemon / brown butter / soubise purée	480
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SMOKED CHICKEN Roasted chicken leg / creamy potato purée / supreme sauce	350
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GRILLED NY STEAK Persillade / smoked mushroom purée / pickled shiitake / green purée	470
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SIDES

CRISPY POTATOES Jalapeño mayonnaise / parmesan	110
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CHARRED BROCCOLI Creamy tahini / seeds	95
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GREEN SALAD Lettuce / cherry tomatoes / parmesan cheese	130
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DESSERTS

MANDARIN CHEESECAKE Chocolate crumble / mandarin purée	240
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TIRAMISU Mascarpone / chocolate sponge / coffee syrup	220
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LEMON TART Blueberry / citrus peel puree	220
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FLAVORS
TO FALL
IN LOVE WITH