



# MI AMOR

RESTAURANT

by Paul Bentley

## DINNER

### TO SHARE

#### GUACAMOLE

Avocado / corn chips

MX

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

#### ANTIPASTI

House made charcuterie / olives / paté / fresh salad / roasted red peppers / sourdough bread

490

### STARTERS

#### TOMATO SALAD

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

220

#### CELERY SALAD

Fennel / hazelnut / green apple / lime vinaigrette / parmesan

230

#### BURRATA

Basil / capers / anchovy sauce

240

#### WOOD-ROASTED BEETS

Feta / chives / balsamic vinegar / citrus / olive oil

230

#### TUNA CRUDO

Fresh tuna / avocado / ponzu / radish

280

#### GRILLED OCTOPUS SALAD

Confit potato / aioli / de la vera pepper

300

### MAINS

#### SHRIMP TAGLIATELLE

Shrimp / squash / preserved lemon / uni butter

380

#### BOLOGNESE PAPPARDELLE

Beef bolognese / parmesan cheese

350

#### OCTOPUS BLACK PASTA

Squid ink Garganelli / tomato / braised octopus

400

#### GOAT CHEESE RAVIOLI

Cherry tomato / basil

340

#### MUSSELS A LA TARANTINA

Fresh mussels / prosecco / pomodoro / garlic

350

#### GRILLED FISH

Almonds / grapes / lemon / brown butter / soubise purée

480

#### SMOKED CHICKEN

Roasted chicken leg / creamy potato purée / supreme sauce

410

#### GRILLED NY STEAK

Persillade / smoked mushroom purée / pickled shiitake / mixed greens purée

490

### SIDES

**CRISPY POTATOES** Jalapeño mayonnaise / parmesan

120

**CHARRED BROCCOLI** Creamy tahini / seeds

135

**GREEN SALAD** Lettuce / cherry tomatoes / parmesan cheese

130

**GRILLED ASPARAGUS** Béarnaise sauce / cured yolk

180

### DESSERTS

#### MANDARIN CHEESECAKE

Chocolate crumble / mandarin purée

240

#### TIRAMISU

Mascarpone / chocolate sponge / coffee syrup

220

#### LEMON TART

Blueberry / citrus peel puree

220

FLAVORS  
TO FALL  
IN LOVE WITH

Colibri  
Boutique  
Hotels®

All our prices are in Mexican Pesos and include 16% Tax. All starters have approximately 100g of protein and main dishes have 180g, both weights refer to the product prior to cooking. Dishes prepared with undercooked or raw meat, egg and fish are consumed under guest consideration and at their own risk.

We take credit cards. Tips not included.

SMALL  
LUXURY  
HOTELS  
OF THE WORLD