



**MI AMOR**  
RESTAURANT  
*by Paul Bentley*

## LUNCH

### TO SHARE

<b>GUACAMOLE</b> Avocado / corn chips	190
<b>ARANCINI</b> Breaded risotto balls / mozzarella cheese	200
<b>MARINATED OLIVES</b> Greek olives / lemon oil / garlic / fresh herbs	130
<b>SHORT RIB CROQUETTES</b> Braised short ribs / panko / aioli	240

<b>TOMATO SALAD</b> Heirloom tomatoes / anchovy dressing / ricotta / basil / sherry vinegar / croutons	220
<b>CELERY SALAD</b> Fennel / hazelnut / green apple / lime vinaigrette / parmesan	230
<b>BURRATA</b> Basil / capers / anchovy sauce	240
<b>TUNA TOSTADA</b> Kimchi aioli / fried shallots / pickled onions	230
<b>MIXED CEVICHE</b> Fish / shrimp / octopus / cucumber / coriander / lime	360
<b>WOOD-ROASTED BEETS</b> Feta / chives / balsamic vinegar / citrus / olive oil	230
<b>FISH TACOS</b> Tempura / guacamole / jalapeño peanut salsa / cabbage	270
<b>FLANK STEAK TACOS</b> Corn tortilla / beans / macha sauce	280
<b>FALAFEL SANDWICH</b> Tahini / portobello / grilled vegetables / mixed green salad	270
<b>SHRIMP TAGLIATELLE</b> Shrimp / squash / preserved lemon / uni butter	380
<b>GRILLED BLUE SHRIMP</b> Charred lemon / aioli	420
<b>GRILLED FISH</b> Almonds / grapes / lemon / brown butter / soubise purée	480
<b>PAUL'S HAMBURGER</b> House blend patty / caramelized onions / beef jus / cheddar cheese / hand cut truffle fries	400

### SIDES

<b>CRISPY POTATOES</b> Jalapeño mayonnaise / parmesan	120
<b>CHARRED BROCCOLI</b> Creamy tahini / seeds	135
<b>GREEN SALAD</b> Lettuce / cherry tomatoes / parmesan cheese	130
<b>GRILLED ASPARAGUS</b> Béarnaise sauce / cured yolk	180

### DESSERTS

<b>MANDARIN CHEESECAKE</b> Chocolate crumble / mandarin purée	240
<b>TIRAMISU</b> Mascarpone / chocolate sponge / coffee syrup	220
<b>LEMON TART</b> Blueberry / citrus peel purée	200

FLAVORS  
TO FALL  
IN LOVE WITH