



AMAYA

CALIFORNIA CUISINE

DINNER

We proudly partner with the following local farms: J.R. Organics | Sage Hill Ranch Gardens | Weiser Family Farms
Bautista Organic Dates | Frog Hollow Farm | Row 7 Seeds | See Canyon Fruit Ranch | Girl & Dug Farm

STARTERS

FRENCH ONION SOUP 19
veal broth | gruyere cheese

GREEN GARLIC VELOUTE 18
sweet pea | white asparagus | brown butter

DEL MAR CHOPPED SALAD 20
radicchio | bloomsdale spinach
walnut praline | nueske bacon dressing

BIBB LETTUCE 19
radish | avocado
dijon mustard vinaigrette (GF | DF)

GARDEN SALAD 20
local strawberry | snap pea | hazelnut
charred onion dressing (GF | DF)

STEAK TARTARE 28
avocado | beef tallow dressing
salsa macha | country bread

CHICKEN LOLLIPOPS 22
black garlic | parsley | puffed rice

FROM THE SEA

SEAFOOD PLATTER 115
oysters | shrimp cocktail | mussels
clams | house-fermented hot sauce (GF | DF)

OYSTERS 30 | 54
half dozen or dozen | vermouth-yuzu mignonette
horseradish | amaya hot sauce (GF | DF)

SHRIMP COCKTAIL 23
amaya cocktail sauce | lemon (GF | DF)

YELLOWTAIL CRUDO 33
coconut | passion fruit | sorrel
puffed amaranth (GF | DF)

SIGNATURES

BRIOCHE 14
everything spice | grand del mar honey butter

STURGEON DIP 18
smoked sturgeon rillette | potato rosti
dill cream (GF)

FARM EGG & IBERICO HAM 25
puff pastry | morel | asparagus
garlic parsley butter sauce

MAINS

BLACK ANGUS FILET 85
pommes puree | sage hill carrot
garlic parsley (GF)

WAGYU TOMAHAWK 225
charred cauliflower
peppercorn jus (GF)

PORK CHOP 42
charred mustard greens | heirloom carrot
sauce robert (GF)

HERITAGE CHICKEN 39
spring onion | chanterelle mushroom
local corn | chicken jus (GF)

DUCK + CALIFORNIA ORANGE 54
cabbage marmalade | endive
sauce bigarade

HALIBUT 45
asparagus | smoked trout roe
champagne beurre blanc (GF)

TROUT 42
salted caper | brown butter
bloomsdale spinach (GF)

SHELLFISH 47
venus clam | prawn | striped bass | mussels
young fennel | saffron tomato bouillabaisse

GNOCCHI 36
wild mushroom | english pea
ramps

HEN OF THE WOODS 37
white asparagus | rye berry
koshikari rice pudding (DF)

SIDES

**KENNEBEC
FRIES 12**
amaya seasoning (GF)

**SPROUTING
BROCCOLINI 12**
anchovy | preserved lemon (GF)

**POMMES
PUREE 12**
chives (GF)

**SAGE HILL FARMS
CARROTS 12**
vadouvin (GF)

PLANT-BASED VEGETARIAN

Allow us to fulfill your needs - please let one of our waitstaff know if you have any special dietary requirements, food allergies or food intolerances.

A 20% service gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.