



# AMAYA

CALIFORNIA CUISINE

LUNCH

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

- BRIOCHE 14**  
everything spice  
grand del mar honey butter
- FRENCH ONION SOUP 19**  
veal broth | gruyere cheese
- DILL & SMOKED FISH DIP 18**  
smoked sturgeon rillette | potato rosti  
dill cream (GF)

- FARMER'S MARKET VEGETABLES 15**  
local seasonal vegetables  
fines herbes dip (GF | DF)

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

- CHEESE & CHARCUTERIE 40**  
a daily chef selection of  
meat & cheese | grain mustard  
grand del mar honey

- KENNEBEC FRIES 12**  
amaya seasoning

## FROM THE SEA

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

- SHRIMP COCKTAIL 23**  
house cocktail sauce | lemon (GF | DF)

- TUNA CRUDO 33**  
ahi | espelette pepper | spring onion  
yuzu vinaigrette (GF | DF)

## SALADS

- LOADED WEDGE SALAD 19**  
bacon | avocado | egg | point Reyes blue (GF)

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

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

add: chicken +12 | shrimp +12 | salmon +16 | steak +22

## MAINS

- BISTRO BURGER 29**  
charred onion | marrow sauce  
comte | sesame seed bun | fries

- PRAWN TOAST 32**  
country bread | tomato saffron  
rouille

- AVOCADO TOAST 28**  
smashed avocado | parmesan  
rouille

- CROQUE MONSIEUR 29**  
country bread | parisian ham  
gruyere cheese | garden salad

- AMAYA OMELETTE 29**  
boursin cheese | petite freckled lettuce  
dijon mustard vinaigrette (GF)

- STEAK FRITES 44**  
sirloin | herbed butter  
peppercorn sauce (GF)

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

- HALIBUT 48**  
bloomsdale spinach | trout roe  
potato leek veloute (GF)

- BUCATINI 39**  
duck confit | egg yolk | calabrian chili  
potato crumble | rapini

- GREEN TOMATO 37**  
mustard green | summer market vegetable  
sauce vierge

## DESSERT

- STRAWBERRY  
'TRES LECHES' 14**  
honey chiffon | vanilla cremeux  
chino farm's strawberries

- BAKED  
ALASKA 14**  
preserved cherry  
pistachio dacquoise  
vanilla ice cream

- 'PINA  
COLADA' 14**  
rum-braised pineapple  
coconut crumble

- WARM CHOCOLATE  
MOUSSE**  
tahini ice cream  
koji caramel  
toasted oat crunch(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](http://www.p65warnings.ca.gov/restaurant).