



Starters

Butcher's Block

cured meat | artisanal cheeses | pickles 24

Pan Seared Sea Scallops

cauliflower textures | truffle foam | coriander 25
truffles 3g. 13 5g. 21

Meatballs

veal & pork | san marzano tomato sauce | ricotta salata 13

Beef Carpaccio ^{GF}

wagyu beef tenderloin | baby arugula | fried capers | pecorino romano 19

Pacific Oysters ^{GF} Pacific oysters | cocktail sauce | prosecco mignonette | lemon Dozen 36 | Half-dozen 21

Pacific Grouper Crudo ^{GF}

cucumber | sorrel | olive oil 16

Amayan Seafood Platter (for two) ^{GF}

ahi tuna crudo | prawns | oysters | clams | mussels | lemon aioli | cocktail sauce | prosecco mignonette 69

Soup & Salads

Caprese ^{GF V}

buffalo mozzarella | heirloom tomato | basil 19

Caesar

baby gem | white anchovies | Parmigiano Reggiano 18

Amaya Autumn Salad ^{GF V}

grapefruit | pear | radish | walnut | cider dressing 18

White Bean Soup ^{GF V}

squash | sage | California olive oil 12

Pizzas

All fresh dough, housemade 11" pizzas.

N'duja

mozzarella | shishito | basil 19

Verde ^V

brocolini | baby arugula | pesto 16

Shrimp

prawns | artichokes | Kalamata olives 18

Pastas & Risottos

We proudly support local, family-owned Assenti's Pasta made fresh in Little Italy, San Diego.

Amaya Prawn Carbonara

squid ink linguini | house-cured bacon | egg yolk 26

Smoked Mozzarella Ravioli

veal cheek | pickled-mustard seed | arugula 26

Foraged Mushroom Risotto ^{GF V}

wild mushrooms | Parmigiano Reggiano 24
truffles 3g 13 5g 21

From The Grill

We source the highest-quality, hormone and antibiotic-free, USDA prime grade beef.

8 oz. Prime Filet Mignon ^{GF}

burgundy jus 62

10 oz. Prime NY Strip ^{GF}

cognac-peppercorn jus 57

6 oz. Wild Ahi Tuna ^{GF}

salsa verde 35

California Spiny Lobster ^{GF}

half 45 whole 88

Sides 8

creamed spinach
honey-glazed carrots
sprouting broccoli & garlic
sautéed mushrooms with thyme
Brussels sprouts & parmesan
crispy fried house potatoes
potato purée

30 oz. Prime Tomahawk Ribeye (for two) ^{GF}

bone-in beef ribeye | crispy-fried house potatoes | farmers market vegetables | cognac-peppercorn jus 179

Grilled Duroc Pork Chop ^{GF}

celery root espuma | eggplant | mustard jus 36

Roasted Jidori Chicken ^{GF}

baby gem | spaghetti squash | pancetta 29

From the Sea

We offer only ocean-friendly, sustainable seafood selections, as a proud partner of the Monterey Bay Aquarium's Seafood Watch program.

Roasted Mediterranean Sea Bass ^{GF}

sapphire | gremolata | oyster leaf 33

Pan Seared Skuna Salmon ^{GF}

manila clams | salametto piccante | saffron nage 35

Zuppa di Pesce

salmon | scallop | prawns | clams | mussels | tomato broth 32

Amaya Housemade Desserts

Roasted Pear Spiced

Cake 10

Chocolate Hazelnut Cake

12

Crème Brûlée

Cheesecake 10

Gelato vanilla, chocolate

stracciatella or chai 12

Budino 13

Tiramisu 9

Affogato 11

Sorbet raspberry, mango & passion fruit or green apple 12

^v - Vegetarian selection ^{GF} - Gluten-free selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A service gratuity of twenty-percent will be added to parties of eight or more.*

Amaya's Wine Selection

Our selection is listed from light to full-bodied wines.

Sparkling

	glass	bottle
Prosecco DOC Brut Il Fresco Villa Sandi Veneto, Italy NV	15	75
Brut Champagne Yellow Label Veuve Clicquot Champagne, France NV	26	130
Brut Rose Moët & Chandon Reims, France NV	30	150

Rose Wine

	glass	bottle
Courtade L'Alycastre Côte de Provence, France 2016	14	55
Langhe Rosato Parusso Piedmont, Italy 2016	13	55

White Wine

	glass	bottle
Pinot Grigio Benvolio Friuli, Italy 2016	10	40
Sauvignon Blanc Peter Yealands Marlborough, New Zealand 2016	13	50
Sauvignon Blanc Storm Santa Ynez, California 2016	16	65
Riesling Trittenheimer Apotheke Brees-Ferber Mosel, Germany 2015	15	60
Chablis Petit Chablis Domaine Seguinot Bordet Burgundy, France 2015	15	60
Orvieto DOC Classico Superiore San Giovanni della Sala Tuscany, Italy 2016	16	65
Chardonnay Trefethen "Estate" Napa Valley, California 2015	16	65

Red Wine

	glass	bottle
Pinot Noir "Matinee" Paul Lato Santa Barbara, California 2015	23	95
Pinot Noir Pip Sonoma Coast, California 2014	15	60
Merlot "Cygnet" Swanson Napa Valley, California 2012	16	65
Red Blend "Elemental" Lerner Ballard Canyon, Santa Barbara 2013	16	65
Red Blend "Il Bruciato" Tenuta Guado Al Tasso Tuscany, Italy 2015	18	70
Shiraz Woodcutter's Torbreck Australia 2015	15	60
Zinfandel Seghesio Sonoma County, California 2015	16	65
Saint-Emilion Grand Cru Chateau Mangot Bordeaux, France 2011	20	80
Cabernet Sauvignon Grassini "Estate" Santa Ynez, California 2013	25	100
Malbec "A Lisa" Bodega Noemia Patagonia, Argentina 2015	13	50

In celebration of 10 Grand years, Fairmont Grand Del Mar presents its very own Grand Reserva Patròn Añejo Tequila hand-selected barrel from the Patròn distillery in Jalisco Mexico.

Come with our mixologists on a journey throughout the Fairmont Grand Del Mar's spectacular property. Our creative team has found inspiration throughout the different micro climates to bring you unique flavors and intriguing combinations that complement the local flavors beautifully.

Inspiration: The lavender growing by the Aria Lawn and fresh locally-grown strawberries

Aria's Nectar

Grand Reserva Patròn Añejo tequila | lavender-infused Lillet Blanc | Luxardo Maraschino liquor | strawberries | lime juice

18

The Grand Cocktails

Handcrafted by our team of mixologists.

California Kiss

Stolichnaya Raspberry | prosecco | Cointreau | Chambord | pineapple juice | raspberries 18

Jalapeño Margarita

Jalapeño-Infused Cazadores Reposado tequila | Cointreau | agave nectar | lime juice 15

Pearfect Side Car

Hennessy VSOP Cognac | Cointreau | lemon juice | pear & cardamom syrup 18

Glenbramble

Glenmorangie Quinta Ruban | blackberry syrup | lemon juice | blackberries 18

Black & Bule

Belvedere vodka | Chambord | ginger beer | blueberries | lemon juice 15

Gin & Jammy

Botanist gin | elderflower liquor | fig preserves | lemon juice 15

Tiki Thyme

Matusalem rum | Poire Williams | pineapple juice | maple syrup | thyme 15

Piscoro

Pisco | Oro Blanco grapefruit juice | lime juice | egg whites | cinnamon | bitters 17

Classics Perfected

Handcrafted by our Fairmont Tastemakers.

Fairmont Old Fashioned

Woodford Reserve bourbon | Mount Gay Black Barrel rum | simple syrup | Angostura bitters 15

Pomegranate Paloma

Casamigo Reposado tequila | Cointreau | pomegranate | grapefruit | lemon juice | Angostura bitters 15

The Right Word

Bombay Sapphire gin | Lillet Blanc | St. Germaine | lime juice 15

VSOP Boulevardier

Gentleman Jack rare Tennessee whiskey | Remy Martin VSOP Cognac | Campari | sweet vermouth 15

Non-alcoholic Cocktails

Handcrafted by our team of mixologists.

Mint to Be

ginger ale | muddled-mint leaves | simple syrup | lemon juice 8

Berry Bliss

raspberries | blackberries | lemonade 8

Draft Beers

Pilsner

Weihenstephaner 5.1% ABV | Freising, Germany 9

Devotion Belgian Pale Ale

The Lost Abbey 6.25% ABV | San Marcos, CA 7

Sculpin IPA

Ballast Point 7% ABV | San Diego, CA 9

Prior 8 Abbey Dubbel

St. Bernardus 8% ABV | Watou, Belgium 9

Bottle Beers

Domestic

Avery White Rascal | Bud Light | Coors Light | Goose Island Matilda | Karl Strauss Pintail | Ommegang Three Philosopher | Trumer Pils

Imported

Chimay Premiere Red | Corona | Erdinger Non Alcoholic | Leffe | Murphy's Stout | Stella Artois | Weihenstephaner Hefeweissbier