



San Diego Restaurant Week

January 20 – January 27

5:30 PM – 10:00 PM

STARTER

Baby Beetroot
walnut, chicory, humboldt fog

MAIN COURSE

Amaya Prawn “Carbonara”
squid ink linguini, house-cured bacon, egg yolk

DESSERT

Gianduja “Rocher”
passion fruit and mango sorbet

Three-course dinner, \$50 per person

Pricing is exclusive of tax and gratuity.

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.



Amaya

