



AMAYA

CALIFORNIA CUISINE

DINNER | 65

SAN DIEGO RESAURANT WEEK

STARTER

choice of:

🌿 BRIOCHE + 10

everything spice | grand del mar honey butter



🌿 GREEN GRAPE GAZPACHO

cucumber caviar | dill tart | white balsamic gel



🌿 SALANOVA LETTUCE SALAD

apricot | strawberry | honeycomb | meyer lemon vinaigrette

🌿 BURRATA

rhubarb | green apple | ginger | mint | sourdough

ENTREE

choice of:

OLIVE OIL POACHED HALIBUT

heirloom tomato confit | jimmy nardello peperonata | basil foam



🌿 PARMESAN-CRUSTED CHICKEN

sweet onion | red pepper | chanterelle | chicken jus



🌿 ROASTED CAULIFLOWER

pickled cauliflower | mustard greens | peanut | almond | salsa macha



🌿 'SNAKE RIVER FARMS' STRIPLOIN + 25

koji-marinated | charred cabbage | rosa bella radicchio | mexican huitlacoche | beef tallow citrus vinaigrette



🌿 WAGYU TOMAHAWK + 150

roasted carrots | carrot purée | cauliflower mushrooms | madeira jus

SIDES

🌿 KENNEBEC FRIES + 15

nori seasoning | lemon aioli



🌿 BRUSSELS SPROUTS + 14

salsa macha | macadamia

🌿 'SAGE HILL FARMS' CARROTS + 14

vadouvan | buttermilk



🌿 SALT-ROAST POTATOES + 15

cured egg | truffle aioli

DESSERT

choice of:

🌿 ROASTED PEACH

caramelized white chocolate | miso | crème fraiche

🌿 TRES LECHES

mezcal braised pineapple | coconut