



**COCINAMEXICANA**  
 Amaranta explores the riches of Mexico  
 - Linda Burum L.A. Times

## BRUNCH

### GUACAMOLE 9

made fresh at your table, prepared with serrano, white onion, tomato, cilantro and lime juice, served with hand-made corn tortillas

### CEVICHE DE PESCADO 12

chunks of white fish marinated in lime juice, green olives, serrano chile, tomato, avocado, onion, olive oil and cilantro served with tostaditas

### QUESADILLAS MIXTAS 9

three hand made corn tortillas grilled with Oaxaca and Jack cheese, chorizo and sautéed poblano chiles

### TAMALES 9

two chicken tamales with our two traditional sauces, tomatillo and mole poblano served with refried black beans

## SALADS

### ENSALADA DE CASA 9

iceberg lettuce and mixed greens with panela cheese, crispy tortilla strips, avocado, tomato, red onion and carrots, tossed with balsamic honey mustard dressing

### ENSALADA DE LECHUGAS MIXTAS 10

mixed greens, mango, avocado, flower petals and jicama with a cilantro-basil vinaigrette  
 add grilled shrimp or scallop 6

## OMELETTES

served with refried black beans and house potatoes

### CARNITAS 10

carnitas and salsa ranchera omelette

### TINGA 10

shredded chicken, tomato chipotle adobado and queso fresco,

### VEGETALES 10

zucchini, mushrooms, white corn, onion, spinach and oaxaca-monterey jack cheese

## FROM THE BAR

### AMARANTA MIMOSA 6

sparkling champagne blended with fresh orange juice "ask your server about other flavors"

### AMARANTA MARGARITA 8

a wonderfully floral Zapopan Silver Tequila adds a flavorful spin to the traditional taste of a margarita

## TRADITIONAL FAVORITES

made with hand made tortillas, served with Mexican rice and refried black beans

### ENCHILADAS AMARANTA 15

tender shredded pork, onions, flour tortillas, molcajete salsa, sour cream, fresh cheese and cilantro

### ENCHILADA SUIZA 14

shredded chicken, corn tortillas, tomatillo and chipotle sauce, onions, sour cream with manchego cheese and cilantro

### ENCHILADAS DE MOLE POBLANO 14

shredded chicken, corn tortillas, mole poblano, sour cream, fresh cheese, red onion and toasted sesame seeds

### ENCHILADAS DE CAMARONES 16

sautéed shrimp, corn tortillas, chipotle sauce, fresh cheese, sour cream, red onion and cilantro

### FLAUTAS CHICKEN OR BEEF 13

crispy tortillas stuffed with shredded chicken and onion or shredded beef, served with tomatillo sauce, fresh cheese sour cream, lettuce and avocado

## SPECIALTIES

### MEXICAN EGGS BENEDICT 12

two corn sells topped with marinated pork, two poached eggs and chipotle hollandaise sauce served with house potatoes

### CREPAS DE VEGETALES 12

three crepes stuffed with assorted vegetables over homemade poblano and chipotle cream sauces, topped with mexican manchego cheese

### HUEVOS RANCHEROS 9

two eggs on a corn tortilla with salsa molcajeteada, house potatoes and refried beans

### HUEVOS CON CARNE ASADA 13

one egg with marinated carne asada meat served with house potatoes & refried beans

### HUEVOS CON CARNITAS 10

two scrambled eggs with carnitas, house potatoes and refried beans

### CHILAQUILES 12

corn tortilla chips cooked in a home made tomatillo sauce, chopped onion, cilantro, sour cream, fresh cheese and topped with an egg "over easy"

### TACOS DE PESCADO AL PASTOR 16

"al pastor" adobo marinated white fish served with grilled pineapple relish

## BREAKFAST FAVORITES

### BANANA PANCAKES 8

topped with fresh slices of banana, cajeta sauce and whipped cream

### FRENCH TOAST 8

served with a combination of local and exotic fruit and smothered in agave honey syrup

## CAFE'

### COFFEE 2

### ESPRESSO 3

### CAPPUCCINO 4

### CAFE' LATTE 5

### MEXI MOCHA 7

### MEXICAN COFFEE 7

Please advise your food server of any allergies. 18% gratuity added to parties of 6 or more. Corkage fee of \$15 / additional charges may be applied to items.