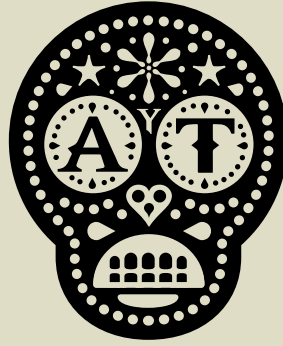


MUCHO AWARDED

AMOR Y TACOS



HI-QUALITY-CHEF DRIVEN



MEXICAN

KITCHEN & CANTINA



FRESH LOCAL INGREDIENTS

STARTERS

CHIPS & SALSA \$2.5

GUACAMOLE \$9.5

hass avocado, white onion, tomato, lime, cotija cheese, serrano chili pepper, cilantro
*served w chips and salsa add \$.50

GORDITAS DE CHORIZO \$9.75

handmade masa pockets stuffed with beef and chorizo blend, black beans, queso, cilantro, crema, cotija, avocado salsa

MOLE TOTS \$11.5

crispy potato tots, queso fresco, cilantro, radish, red onion, sour cream, 21 ingredient house-made Amor mole

AS SEEN ON



CHARRED BRUSSELS SPROUTS \$9.95

lime, cotija, chipotle caper aioli, pepitas, red wine vinaigrette

NACHO LIBRE \$14.75

corn chips, queso Oaxaca, beef and chorizo blend, sour cream, cilantro, salsa de ardol, beans, jalapeño, onion, radish

O'120 AHI POKE TOSTADAS \$14

sushi grade yellow fin tuna poke, sesame vinaigrette, guacamole, crispy wonton skin, soy sauce, sesame seed, roasted corn chimichurri, radish, wasabi crema

CALAMARI FAMOSO \$14

flash fried calamari steak strips, lemon caper chipotle aioli, cotija, cilantro shisito peppers

TACOS DE MI ABUELA \$11.75

4 crispy mini corn tortillas, special blend of beef and chorizo, cabbage, pico de gallo queso cotija, salsa picante, guacamole, crema

TAQUITOS DE PAPA \$10.75

potato and queso Oaxaca, spinach and onion, mushroom, avocado salsa, habanero crema, queso cotija and arugula fennel salad

CHICHARONES \$9

crisp pork rinds, lemon vinaigrette, tajin, cilantro, pickles onions

CEVICHE DE CAMARONE \$13.95

crisp tostadas, lime marinated shrimp, roasted garlic aioli, tomato, pico de gallo, cotija, avocado salsa, cilantro

ESQUITES \$8

roasted corn, garlic mayo, cotija, chile powder, cilantro

QUESO FUNDIDO \$12.75

melted cheese, soyrizo, mushrooms, onions, cilantro, pickled onions

SOPAS Y ENSALADAS

TORTILLA SOUP \$10.75

guajillo pasilla broth, picadillo de pollo, onion, cilantro, avocado, queso, crispy tortilla

SOPA DE FIDEO \$8.75

toasted pasta, chicken, broth, tomato, garlic, avocado, cilantro

ORIGINAL TIJUANA CAESAR \$8.75

house made caesar dressing, romaine, cotija, red onion, garlic crouton

*add chicken \$3

*add carne asada \$3.95

*add grilled shrimp \$4.5

AMOR CHOP \$11

mixed greens, red cabbage, roasted corn, pumpkin seeds, red onion, carrot, avocado, queso cotija, creamy cilantro-lime, tortilla strips

*add chicken \$3

*add carne asada \$3.95

*add grilled shrimp \$4.5

BURRITOS Y QUESADILLAS

\$13.95 EACH

All burritos come wet, (red or green), served with rice, beans, lime sour cream, cotija, cilantro and choice of meat. All quesadillas come with queso, guacamole, lime crema, onion, cotija, cilantro and choice of meat. Vegetarian includes choice of mix veggies or brussel sprouts.

XXXXXXXXXXXXXXXXXXXXX CHOOSE FROM XXXXXXXXXXXXXXXXXXXXX

AL PASTOR

CARNE ASADA

*ADD \$2

CARNITAS

GRILLED SHRIMP

*ADD \$4

RAJAS CON QUESO

SHORT RIB *ADD \$1.5

TINGA DE POLLO

VEGETARIAN

ENCHILADAS

\$12.75 EACH

All enchiladas come with your choice of Rancheras (red sauce) or Verdes (green sauce). Includes Oaxacan cheese, cilantro, onions, sour cream, cotija, rice and beans.

XXXXXXXXXXXXXXXXXXXXX ADD ONS XXXXXXXXXXXXXXXXXXXXX

POLLO *ADD \$2

SEASONAL VEG *ADD \$1

CARNITAS *ADD \$2

ASADA *ADD \$3

SHRIMP *ADD \$4

MOLE *ADD \$1.5

AL PASTOR *ADD \$2

SHORT RIB PICADILLO

*ADD \$2.5

PLEASE ENJOY A TWO (2) HOUR DINNING EXPERIENCE



Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.



+++
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+++

NOT GLUTEN FREE



TACO PLATES \$13.95 EACH

Served with 3 tacos on corn tortillas with rice and beans. Choose and mix 3 tacos of choice from below. All tacos Gluten Free.

TINGA DE POLLO

salsa verde, cotija, cilantro, radish, crema

CARNE ASADA

salsa de arbol, guacamole, cotija, cilantro, red wine onions

SHORT RIB

burnt habanero crema, caramelized onion, cotija, cilantro, pickled radish

CARNITAS

Amor salsa y avocado salsa, pickled onion, cotija, cilantro

AL PASTOR

avocado salsa, pineapple, cotija, cilantro

RAJAS CON QUESO

Amor salsa, cilantro, cotija, pickled radish

QUESO QUEMADO

Amor salsa, arugula, onion tomato jam, pickled veg

GRILLED SHRIMP add \$1 per taco

salsa de arbol, avocado salsa, cilantro, fennel, onion, arugula

SEASONAL VEG

sautéed peppers and onion w/mushrooms, spinach

TOUR DE TACO

\$18.75

5 tacos per order. Served on corn tortillas with rice and beans. All Gluten Free.

CHOOSE FROM:

TINGA DE POLLO

CARNE ASADA

SHORT RIB

CARNITAS

RAJAS CON QUESO

Add any 1 taco to your order \$3.75
or shrimp \$4.75

DRINKS

SOFTS DRINKS \$2.95

**MEXICAN BOTTLE
COCA-COLA \$3**

AGUA FRESCAS \$3.95

**TOPO CHICO MINERAL
WATER \$3.5**

AGUA FRESCA REFILLS \$1

Water on request only

PLATOS ESPECIALES

Add cup of soup or side Amor or Caesar salad \$2.5 / All Gluten Free unless noted

AMOR TAQUITOS **\$13.95**

5 slow braised beef short rib or tinga de pollo taquitos, avocado salsa, cotija, sour cream, cilantro, red onion, radish

CHILE COLORADO DE SHORT RIB **\$17.75**

½ pound slow braised angus short rib, new mexico chile sauce, seasonal veg, cotija, cilantro. *add sunny side egg \$1.25

SLOW BRAISED CARNITAS CON SALSA VERDE **\$16**

½ pound of slow braised all natural pork, tomatillo salsa verde, seasonal veg, cilantro, cotija. *add sunny side egg \$1.25

PORK BELLY TACOS **\$15**

3 crispy pork belly tacos, avocado salsa, salsa verde, diced watermelon, arugula, fennel, chili lime salt on flour tortillas

DOS XX BEER BATTERED FISH TACOS **\$14.5** NGF

Dos XX beer battered true cod, chipotle remoulade, salsa de arbol, shredded red and green cabbage, mint, cilantro, red onion

MEXICAN COCA-COLA GLAZED PORK BELLY **\$15.5**

slow roasted pork belly, Mexican coke and ancho chile glaze, sweet potato puree, roasted cherry tomatoes, fennel arugula salad, red onion, sesame seeds

OAXACAN MOLE **\$17** NGF

21 ingredient house made grandma's mole colorado, rotisserie 1/2 chicken, seasonal veg, crushed peanuts, sesame seed, onions, cilantro, radish

28 DAY AGED ANGUS SKIRT STEAK **\$18** NGF

citrus marinated angus skirt steak, caramelized onions, garlic jalapeño mojo, arugula, (carne asada) fennel, onion, seasonal veg

GRILLED MEXICAN WHITE SHRIMP **\$19.75**

8 grilled Mexican white shrimp, salsa de arbol, garlic aioli, arugula, onion (A La Diabla) papas bravas, salad of cilantro, chiles, fennel and charred pineapple

HATCH CHILE SALMON **\$18.5**

Pan-seared atlantic salmon, roasted hatch chile cream, chicharon, white rice and herb salad

AMOR CHILE RELLENO BURGER **\$15.5** NGF

special blend of ground angus, short rib, brisket, sirloin, chile relleno de queso, gruyere, red leaf, chipotle ketchup, garlic mayo, brioche bun, tater tots

PASTOR BURGER **\$13.5**

chile marinated pork, roasted pineapple, guacamole, pickled onion, cotija, cilantro, garlic aioli, brioche bun

DORITOS CHILAQUILES **\$13.95**

YES Doritos, sunny side up egg, salsa roja, radish, onion, cilantro, crema, queso fresco. *add pollo or carnitas \$2

TOMAHAWK STEAK (MARKET PRICE)

2 ½-3lbs Bone-in beef ribeye, roasted peppers & onions, chives, chile oil, hatch chile potato puree and served w corn tortillas *limited availability

MAR Y TIERRA (SURF & TURF) **\$23** NGF

citrus marinated angus skirt steak, 5 grilled Mexican white shrimp, garlic jalapeño mojo de ajo, caramelized onions, seasonal veg, salsa roja

PLAYA AMOR HATCH SPAGHETTI **\$15**

spaghetti in a roasted New Mexico hatch chili cream sauce, fresh pecorino cheese & chives *add shrimp \$4.5, asada \$3.95, chicken \$3

BIRRIA QUESATACOS **\$15**

3 beef birria stuffed tacos with melted Oaxacan cheese, caramelized onions, pickled onions, cilantro consome, served w/ rice & beans

POSTRES DESSERTS \$8 EACH

CHURROS W/SALTED CARAMEL NGF

sugar and canela, salted cajeta

PAN DULDE BREAD PUDDING

served with salted caramel & horchata ice cream

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++ CATERING AVAILABLE ++

18% gratuity will be added onto parties of 6 or more. No more than two cards will be accepted per check. We will accommodate groups to split their check up to a maximum of 3 ways.

NGF NOT GLUTEN FREE