

AMANGIRI

starters

dips

corn tortillas, native tepary bean hummus, house salsa, citrus guacamole

raw

seasonal raw organic vegetables with native tepary hummus and garden pesto

fire roasted

tortilla soup with cilantro crema, confit crema, confit chicken, crisp tortilla twigs

pozole

green chili stew, native heirloom hominy native chemith bread

cured

house chorizo, parma ham, sopressata, global cheese, spicy pickled vegetables, seasonal jam

halloumi

halloumi fries, hydro watercress, queen creek olives, green goddess

simple

wild field greens, vine tomatoes, hot house cucumber, pickled onion, carrot, aged sherry dressing

entrées

grains

red inca quinoa, wheat berries, radish, yams, avocado, pumpkin seeds, burrata cheese, burnt agave vinaigrette

poke bowl

furikake sushi rice, big eye tuna, pickled cucumber, avocado, jalapeno, sprouts, smoked chili aioli, sesame seeds

avocado caesar

baby romaine, avocado, cotija cheese, tortilla threads, garlic jalapeno caesar dressing, slivered chicken breast

lobster salad

cold water lobster salad, truffle aioli, bacon lardon, crisp potato straws, salad of frisee, house chili sauce

fish tacos

mole blackened black cod, guacamole, crema, smoked chile cabbage slaw, cotija, mini flour tortillas

amangiri burger

american wagyu, havarti cheese, mesquite bbq aioli, vine tomato, hydro leaf lettuce, tobacco onions, shoe string fries

buffalo bolognese

fresh tagliatelle pasta, aged parmesan

sonoran steak salad

48 hour marinated flat iron, roasted sonoran sweet potatoes, petite greens, house steak sauce

black oak pizzas

white

wild mushrooms, sauce mornay, fresh mozzarella, fine herbs, white truffle essence

basque

house chorizo, san marzano sauce, kalamata olives, heats of artichoke, local chevre, baby arugula

buffalo mozzarella

fresh mozzarella, san marzano sauce, torn basil

sweet

brioche panini

grilled brioche, crème patisserie, raspberry jam, peanut butter crunch ice cream

60 day corn popsicle

corn semifreddo, mango lychee compote, prickly pear gel
gf

lemon meringue pie

lemon curd, raspberry gel, meringue, shortbread

ice creams, gelatos and sorbet

chocolate truffle

44% chocolate silken tofu, almond, cocoa nib, pistachio
v/gf

cookies

dear guest,

if you are experiencing symptoms such as fever, cough, muscle aches and pains, sudden changes in smell or taste, sore throat, shortness of breath we encourage you to enjoy our room service menu. thank you.