

SPRITZ

160 ml

HUGO SPRITZ

St Germain, Frixenet Blanc de Blancs
agua mineral

ITALICUS SPRITZ

Italicus, Frixenet Blanc de Blancs, agua
mineral

LILLET ROSÉ SPRITZ

Lillet Blanco, Frixenet Blanc de Blancs,
uva roja, agua mineral

APEROL SPRITZ

Aperol, Frixenet Blanc de Blancs,
agua mineral

BELLINIS

160 ml

PITAHAYA

Pitahaya, Frixenet Blanc de Blancs,
Giffard Ruibarbo, jarabe natural

DURAZNO

Durazno, Frixenet Blanc de
Blancs, Chamboard

POMELO ROSA

Pure de toronja sangria, Frixenet
Blanc de Blancs, Licor de Damiana.

PERA

Pure de pera, Frixenet Blanc de
Blancs, St. Germain

MANGO

Pure de mango, Frixenet Blanc de
Blancs, jarabe de romero

BLOODY MARRYS 300 ml

BM & VODKA

Absolut Vodka, jugo de limón, mix de
salsas, olivos, pepino, tomate cherry

BM & MEZCAL

The Producer Espadín Mezcal, jugo de
limón, mix de salsas, olivos, pepino,
tomate cherry

BM & GIN

Condesa Gin, jugo de limón, mix de
salsas, olivos, pepino, tomate cherry

BM & TEQUILA

Maestro Dobel, jugo de limón, mix de
salsas, olivos, pepino, tomate cherry

MIMOSAS

160 ml

NARANJA

Cordial de naranja, Frixenet Blanc de
Blancs, miel de abeja

MANDARINA

Cordial de mandarina, Frixenet Blanc
de Blancs, miel de abeja

MANGO & LIMON

Cordial de mango, Frixenet Blanc de
Blancs, Italicus

GUANABANA & GARAMBULLO

Garambullo, Guanabana, Frixenet
Blanc de Blancs, jarabe natural

SMOOTHIES

360 ml

ENERGÍA

Café espresso, crema de coco calahua,
leche de coco parrot, agave, avena, maca

DESPIERTA

Crema de cacahuete, platano tabasco, leche
condensada, leche entera, cacahuete

VERDE ES VIDA

Pepino, menta, arugula, miel de agave
azul, jengibre, jugo de piña, chía

RELAX

Aguacate, manzana verde, jugo de
piña, miel de agave

VGF

Pure de mango, leche de coco, amaranto,
zanahoria, jarabe natural, curcuma

ANTI EDAD

Frambuesa, miel de agave, sandia,
betabel

CAFE

275 ml

REGULAR

Café colado y agua.

CAFE AMARA

Café colado, piloncillo, canela, jarabe
de agave orgánico y naranja.

CHOCOLATE

275 ml

LECHE

Chocolate en barra, piloncillo, canela
en raja, azucar blanca, leche entera,
naranja, chile poblano

AGUA

Chocolate en barra, piloncillo, canela
en rajas, azucar blanca, agua, naranja,
chile poblano

BOTANAS

BERENJENA

Vegetales en escabeche, crudites y pan tostado

OSTRAS

Salsas para acompañar

TOSTADA VOLTEADA

Ceviche verde, camarón y pescado, nopal curado, aceituna, alcaparra, aguacate y machaca de camarón

SALUDABLE

PLATO DE FRUTAS

Fruta de temporada, salsa de coco y maracuyá, miel de abeja

ACAI BOWL

Platano dominico caramelizado, muesli, crema de cacahuete y sorbete de coco

ENTRADAS

MEJILLONES

Birria de borrego, pan sourdough

FAKE AVOCADO TOAST

Pure de chicharo, burrata, guisantes de temporada, macha dulce con miel, ensalada de hojas picantes



Huevo revuelto | huevo pochado | huevo estrellado tierno | huevo termino medios | huevo bien cocidos

QUESABIRRIA DE BORREGO

Tortilla de harina, queso mozzarella, salsas para acompañar

PANZANELLA & BURRATA

Tomates heirloom, melon, aceite de albahaca

DULCE

PAN FRANCES BRULEE

Pasta de almendras, crema de mascarpone & salsa de café de tasega

LA DONA

Relleno de temporada

FUERTES

HUEVOS AL GUSTO

Tocino hecho en casa, tomate heirloom, papas cambray

Huevo revuelto | estrellado | omelette

CAZUELA

Chicharrón en salsa verde, huevos estrellados, verdolaga, aceite de chile

Huevo revuelto | huevo estrellado | pochados

LOS BENITOS

Flatbread, lomito canadiense, huevos pochados, holandesa, ensalada de arúgula

LOX & FLATBREAD

Ensalada de papa, huevo pochado, salmón ahumado

HAMBURGUESA

Mayonesa trufada, cebolla caramelizada, queso cheddar amarillo, arugula

CHILAQUILES AMARA

Salsa morita, verde o mole choyero



Huevo revuelto | huevo estrellado tierno | medios | bien cocidos
Pollo
Barbacoa

PAELLA

Estación en vivo

BOTTOMLESS

BRUNCH DOMINICAL

Course - by - Course

BAR DE COCOS

GINEBRA CONDESA

RON FLOR DE CAÑA

TEQUILA BRALTOS

VODKA AUPALE

MEZCAL PRODUCER ESPADIN

NATURAL



BAJA BRUNCH

AMARA
BAJA CALIFORNIA
MEX

SPRITZ

160 ml

HUGO SPRITZ

St-Germain, Freixenet Blanc de Blancs, sparkling water

ITALICUS SPRITZ

Italicus, Freixenet Blanc de Blancs, sparkling water

LILLET ROSÉ SPRITZ

Lillet Blanc, Freixenet Blanc de Blancs, red grape, sparkling water

APEROL SPRITZ

Aperol, Freixenet Blanc de Blancs, sparkling water

BELLINIS

160 ml

PITAHAYA

Pitahaya, Freixenet Blanc de Blancs, Giffard Rhubarb, syrup

PEACH

Peach, Freixenet Blanc de Blancs, Chambord

PINK GRAPEFRUIT

Pink grapefruit purée, Freixenet Blanc de Blancs, Damiana liqueur

PEAR

Pear purée, Freixenet Blanc de Blancs, St-Germain

MANGO

Mango purée, Freixenet Blanc de Blancs, rosemary syrup

BLOODY MARRYS 300 ml

BM & VODKA

Absolut Vodka, fresh lime juice, sauce mix, large olives, sliced cucumber, cherry tomatoes

BM & MEZCAL

The Producer Espadín Mezcal, fresh lime juice, sauce mix, large olives, sliced cucumber, cherry tomatoes

BM & GIN

Condesa Gin, fresh lime juice, sauce mix, large olives, sliced cucumber, cherry tomatoes

BM & TEQUILA

Maestro Dobel, fresh lime juice, sauce mix, large olives, sliced cucumber, cherry tomatoes

MIMOSAS

160 ml

ORANGE

Orange cordial, Freixenet Blanc de Blancs, honey

MANDARIN

Mandarin cordial, Freixenet Blanc de Blancs, honey

MANGO & LIME

Mango cordial, Freixenet Blanc de Blancs, Italicus

SOURSOP & GARAMBULLO

Garambullo, soursop, Freixenet Blanc de Blancs, natural syrup

SMOOTHIES

360 ml

ENERGY

Espresso, Calahua coconut cream, coconut milk, agave, oats, maca

WAKE UP

Peanut butter, banana, condensed milk, whole milk, peanuts

GREEN IS LIFE

Cucumber, mint, arugula, blue agave syrup, ginger, pineapple juice, chia

ENJOY

Avocado, green apple, pineapple juice, agave

VGF

Mango purée, coconut milk, amaranth, carrot, natural syrup, turmeric

ANTI STRESS

Raspberry, agave, watermelon, beetroot

COFFEE

275 ml

REGULAR

Ground coffee, water.

AMARA COFFEE

Ground coffee, piloncillo, cinnamon sticks, organic agave syrup, orange

CHOCOLATE

275 ml

MILK

Chocolate bar, piloncillo, cinnamon, white sugar, whole milk, orange, poblano chili.

AMARA COFFEE

Chocolate bar, piloncillo, cinnamon, white sugar, water, orange, poblano chili.

BITES

EGGPLANT

Pickled vegetables, crudites, and
toasted bread

BAJA OYSTERS

Accompaniments and house sauces

FLIPPED TOSTADA

Catch of the day, shrimp, cured cactus,
olives, capers, avocado, and shrimp
machaca

HEALTHY

SEASONAL FRUIT PLATE

Seasonal fruit, coconut-passion fruit
sauce, and honey

ACAI BOWL

Caramelized baby banana, muesli,
peanut cream, and coconut sorbet

ENTREES

MUSSELS

Lamb birria broth, sourdough bread

FAKE AVOCADO TOAST

Green pea puree, burrata cheese,
seasonal peas, sweet chili crisp with
honey, spicy greens



Scrambled eggs | poached eggs | sunny-
side up eggs | over medium eggs | well
done eggs

LAMB QUESABIRRIA

Flour tortilla, mozzarella cheese, and
salsas on the side

PANZANELLA & BURRATA

Heirloom tomatoes, melon, basil oil

SWEETS

CREME BRULEE FRENCH TOAST

Almond paste, mascarpone cream &
coffee sauce

SEASONAL DONUT

Seasonal filling

MAINS

EGGS YOUR WAY

House-cured bacon, heirloom tomato,
baby potatoes

Scrambled eggs | sunny side up |
omelette

CAZUELA

Pork cracklings in green salsa, sunny-
side-up eggs, purslane, chili oil

Scrambled eggs | sunny side up |
poached

LOS BENITOS

Flatbread, canadian bacon, poached
eggs, hollandaise, arugula salad

LOX & FLATBREAD

Potato salad, poached egg,
smoked salmon

BURGER

Truffle mayo, caramelized onion,
yellow cheddar, arugula

CHILAQUILES AMARA

Morita salsa, green salsa, or choyero
mole



Scrambled eggs | sunny-side up (soft) |
over medium | well done eggs

Chicken

Barbacoa

PAELLA

Live action

BOTTOMLESS

SUNDAY BRUNCH

Course - by - Course

COCO BAR

CONDESA GIN

FLOR DE CAÑA RUM

BRALTOS TEQUILA

AUPALE VODKA

PRODUCER ESPADIN MEZCAL

NATURAL



BAJA BRUNCH

AMARA
BAJA CALIFORNIA
MEX