

Restaurant Week - Dinner Summer '26

\$65 per person

PARA LA MESA

Totopos y Salsas to Share

nixtamalized corn tortilla chips, salsa serrano, salsa chipotle

add salsa macha +4 **add** guacamole +9

CHOOSE ONE

from each section

1ST COURSE

Tostaditas de Ceviche Verde

three crunchy tortillas, citrus-cured
caribbean sunfish, avocado salsa, pico verde

Ensalada de Betabel

seasonal lettuces, roasted beets, orange,
pumpkin seed, dijon-shallot dressing

2ND COURSE

Tacos de Pancita al Pastor

three seared pork belly tacos, avocado, Amparo's
salsa pastor, grilled fruit, black beans

Pescado en Mole Verde

pan-seared catch of the day fish filet, amparo's
hoja santa-epazote mole verde, roasted potatoes,
black beans, our tortillas

3RD COURSE

Tres Leches

mexican vanilla sponge cake, abuelita's tres leches,
beaten crema, fresh fruit

Cafe con Leche Flan

Veracruz cafe con leche custard, toasted caramel,
orange zest

Add a wine and agave pairing!

\$35/per person

BEBIDAS

Amparo's Margarita /15

tequila blanco, lime, agave,
orange liqueur

Mezcal Negroni /16

espadin mezcal, red
vermouth, tiber aperitiv

Bottle Sodas / 5

Mexican Coke, Mexican
Sprite, Diet Coke, Jarritos

Aguas Frescas / 7

Daily fresh fruit selections

Carajillo /16

nitro cold brew, licor 43,
bitters



AMPARO

WE ARE PROUD TO SUPPORT SMALL FAMILY FARMS IN MEXICO, STEWARDING NATIVE CORN, WHICH
WE COOK AND GRIND IN-HOUSE FOR ALL OF OUR MASA OFFERINGS.
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE ALERT YOUR SERVER OF ANY ALLERGIES.

A 20% SERVICE FEE WILL BE ADDED TO YOUR BILL. THE ENTIRETY OF THESE CHARGES IS
RETAINED BY AMPARO FONDITA, OF WHICH 100% IS DISTRIBUTED TO ALL
NON-MANAGEMENT EMPLOYEES IN THE FORM OF WAGES AND BENEFITS