

Restaurant Week - Brunch Summer '26

\$35 per person

PARA LA MESA

Add Totopos y Salsas to Share +8

nixtamalized corn tortilla chips, salsa serrano, salsa chipotle

add salsa macha +4 add guacamole +9

CHOOSE ONE
from each section

1ST COURSE

Frutas Frescas

greek yogurt, seasonal fruit, nixtamalized papaya,
amaranth granola, wildflower honey

Ensalada Verde

local lettuces, cucumber, heirloom cherry tomatoes,
pumpkin seed, citrus dressing

2ND COURSE

Huevos Rancheros

black bean and oaxaca cheese stuffed tortilla,
salsa ranchera, two sunny side up free range eggs,
crema, queso fresco (add a protein!)
carne asada +11 • huitlacoche +10 • chicken tinga +9

Tacos de Huevo con Chorizo

three corn tortillas, creamy scrambled eggs,
chihuahua cheese, black beans, our chorizo rojo

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 Horchata / 7

Jasmine rice, oat milk, lemon

Horchata Cold Brew / 7

Jasmine rice, oat milk,
lemon, cold brew

Bottle Sodas / 5

Mexican Coke, Mexican
Sprite, Diet Coke, Jarritos

Aguas Frescas / 7

Daily fresh fruit selections

Herbal Hot Teas / 6

Chamomile medley
Mandarin-ginger
Hibiscus- berry
poleo (+2)

Cafe / 6

1790 Coffe- Veracruz,
Mexico.
Medium roast

Iced Tea / 7

Hibiscus



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