

The Menu

The Amigos Experience, is an ode to create a gastronomical experience for our guests. Centred around freshness and quality, we strive to source the finest and freshest ingredients. We make everything in house from scratch. Our vegetables are procured locally, to give you the perfect taste and good health.

We believe in no shortcuts, no preservatives or any such additives. This ideology make its way into our every item on the menu.

Let's begin the experience, savour the

delicacies...

#### AMIGOS SPL. TOAST

Smashed avocado on sour dough bread with feta cheese, cherry tomato, pomegranates and micro greens | 399

#### AVO EGG TOAST

Smashed avocado with fried egg, feta cheese, chilli oil caramelized onions and microgreens | 399

#### MUSHROOM TOAST

Speciall Muhammara sauce with sautéed mushrooms and cream cheese drizzle | 399

#### EGGS WITH TOAST

Scrambled / Half Fry / Masala / Cheese (Served with sour dough toast and potato wedges) | 299

#### CROISSANT FRENCH TOAST

Our take on the classic french toast, croissants dipped in milk and cinnamon batter served with nutella, banana and almonds. Whipp cream on the side | 349



## BROCOLLI, PEA AND CREAM CHEESE SOUP

Fresh broccoli blended with green peas and garnished with creamy cheese for the perfect texture and comfort | 279

### MINESTRONE SOUP (VEG/NON VEG)

An Italian classic, chopped exotic vegetables cooked in tomato broth with fresh basil leaves and parmesan | 279/329

#### WILD MUSHROOM SOUP

Freshly procured seasonal mushrooms cooked with thyme and black pepper | 279

### WINTER CLEAR SOUP (VEG/NON VEG)

Fresh garden veggies cooked in a clear stock with lemon to keep you warm amidst these beautiful mountains | 279/329

# Soups



A fusion of organic red quinoa, pumpkin seeds, walnuts, pomegranate, avocado, apples, charred corns, feta cheese and chia seeds dressed with orange zest, extra virgin olive oil and honey | 549

#### ROAST CHICKEN AND RANCH SALAD

Assorted lettuce, bell peppers, cucumber, oven roasted chicken, cherry tomato and rocket leaves with in house yogurt based ranch dressing | 549

#### GRILLED HERB CHEESE SALAD

Assorted lettuce, bell peppers, grilled cottage cheese, pumpkin seeds, beetroot, cherry tomato, onions and an inhouse dressing made from imported French mustard sauce, extra virgin olive oil and chilli flakes. | 499

#### AVOCADO GREEK SALAD

Sliced avocados, sliced tomatoes, feta cheese, sliced onions, sliced cucumbers, whole kalamata olives imported from greece, rocket leaves and a classic olive oil and red wine vinegar based greek dressing | 549

#### BURRATA SALAD

Fresh buratta cheese, rocket leaves, marinated cherry tomatoes, sundried tomatoes, sour dough baked toast with a drizzle of Balsamic and Pesto | 699



#### CAPRESE SANDWICH

Walnut and basil leaves pesto with glazed cherry tomatoes, Italian sun-dried tomatoes and fresh cheese 399

#### ROASTED VEGGIE AND BOCCONCINI SANDWICH

Chargrilled Zuchini, Bell peppers, beetroot with our in house muhammara sauce, rocket leaves and fresh bocconcini cheese | 399

#### MUSHROOM AND BABY SPINACH SANDWICH

Sauteed button mushrooms with baby spinach, rosemary, cream cheese and fresh mozzarella | 399

## CREAM CHEESE AND CHICKEN SANDWICH

Roasted chicken with cream cheese, black olives, spinach and fresh cheese | 429

#### SMOKED CHICKEN SANDWICH

Smoked chicken with muhammara sauce, rocket leaves, sundried tomatoes and olives | 429

#### PESTO CHICKEN SANDWICH

Fresh basil pesto marinated grilled chicken with cherry tomatoes and fresh cheese | 429

ADD ON: BACON | 179





Freshly baked garlic bread topped with fresh mozzarella cheese 329

#### CHIPS AND DIPS PLATTER

Potato wedges served with garlic aioli, bang bang hot sauce and hummus. | 299

#### FISH AND CHIPS

Batter fried sole fish fillet fried like the old English ways, served with potato wedges and in-house tartare | 599

#### CRISPY FRIED PRAWNS

Prawns marinated in a spicy dry rub fried to give it a crispy texture, served along side garlic aioli | 599

#### CHICKEN MILANESE

Chicken fried to perfection, served with potato wedges and in-house bang bang hot sauce | 499



2 pieces of freshly baked pita bread alongside 2 types of hummus, cucumber and greek yogurt dip and sumac salad | 399

#### AMIGOS SIGNATURE VEG HUMMUS BOARD

Beetroot baked kebabs, falafel, inhouse beetroot hummus, classic hummus and mixed green herbs hummus, 4pc fresh/freshly baked pita, greek yogurt dip and house salad | 699

#### CHICKEN KAFTA HUMMUS BOARD

Minced chicken kafta kebabs cooked on flame with 4pc fresh pita bread, beetroot hummus, classic hummus and mixed green herbs hummus, yogurt dip and salad | 749

#### LAMB KEBAB HUMMUS BOARD

Delectable kibbeh kebabs served with freshly baked pita bread, trio of hummus topped with extra virgin olive oil alongside some house salad. | 799

#### AMIGOS SIGNATURE NON VEG HUMMUS BOARD

A blend of both, Chicken kafta kebabs and lebanese lamb kebabs alongside pita, three types of hummus, yogurt dip and salad. | 849

Add ons: Hummus | 99 Pita 2 Pcs | 149





Classic Aglio Olio done Amigos way with some charred mushrooms and cherry tomatoes and garlic, topped with parmesan cheese | 499

#### PASTA AL POMODORO

San Marzano tomatoes imported from Italy go into making this delectable pasta sauce, alongside some fresh basil leaves and cheese | 499

#### SPAGHETTI IN MUSHROOM CREAM SAUCE

Sautéed button mushrooms and garlic tossed with our in house creamy alfredo sauce and parmesan cheese for an utterly delicious delight | 499

#### SPAGHETTI WITH BASIL PESTO

Fresh basil pesto pasta cooked perfectly and garnished with chopped walnuts. | 499

#### SPAGHETTI ROSÉ

The best of both worlds, Italian tomato sauce and creamy alfredo sauce are mixed together to give a perfectly tangy yet creamy flavour | 499



#### CHICKEN PARMIGIANA

Chicken with crispy breadcrumb coating, smothered in a rich homemade sauce with pilati tomatoes and melted mozzarella cheese atop a bed of spaghetti | 649

Add ons:
Buratta - 299
Grilled vegetables | 99
Chicken | 149
Bacon | 179





Our take on Italian cult pizza | 749

#### PESTO VEG PIZZA

Basil Pesto base with cherry tomatoes, fresh mozzarella and Parmesan shaves | 849

#### SIGNATURE GARDEN PIZZA

Caramelized Onions, Tricoloured Peppers, Olives, Corns | 799

#### AMIGOS SPECIAL PIZZA

Cream Cheese Base, Fresh Mozzarella, Topped with Sundried Tomatoes, Basil tossed rocket Leaves, Parmesan Shavings, Buratta | 1199

Add ons: Buratta - 299



Smoked Chicken, Mushrooms and caramelized onions and fresh mozzarella | 849

#### THE CLASSIC PEPPERONI PIZZA

Classic pork pepperoni and fresh mozzarella cheese | 949

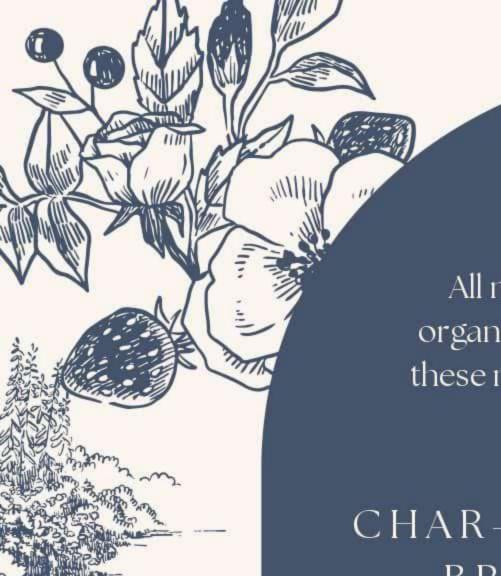
#### SMOKED BACON PIZZA

Pork bacon with cherry tomatoes and basil leaves | 949

#### AMIGOS SIGNATURE NON VEG PIZZA

Cream Cheese base with minced meat, Buratta, Cherry tomatoes and Rocket Leaves | 1499

Add ons: Buratta - 299



All mains are served with the option of organic (black rice or red quinoa) to make these meals highly nutritional yet delicious.

## CHAR-GRILLED MUSHROOMS, BROCOLLI & SPINACH

Chargrilled mushrooms, broccoli and spinach served in creamy garlic sauce with option of rice/quinoa | 549

#### PAN GRILLED COTTAGE CHEESE

Pistachio crumbled cottage cheese patties with sauteed brocolli, black rice/quinoa and marinara sauce | 549

#### PERI PERI COTTAGE CHEESE STEAK

Cottage cheese steak stuffed with spinach, served with choice of rice/quinoa, mashed potatoes, grilled vegetables and peri peri sauce. | 549

Mains



The match made in heaven, pan seared prawns served with

butter garlic sauce on the bed of Rice/Quinoa | 799





CAPPUCCINO | 249

MOCHA | 269

ROASTED HAZELNUT LATTE | 269

AMIGOS SPL. PISTACHIO LATTE | 299

Our signature coffee with pistachio paste

MASALA TEA | 199

GREEN TEA (GINGER LEMON & HONEY TEA) | 149

Add on: Butter Croissant | 199





#### SPANISH LATTE | 279

SCALDED MILK, ESPRESSO, AND JUST A HINT OF CREAMINESS FROM SWEETENED CONDENSED MILK

VIETNAMESE ICED COFFEE | 279

A COMBINATION OF STRONG COFFEE AND A HIT OF SWEETENED CONDENSED MILK WITH ICE.

CAFÉ FRAPPÉ | 279

MOCHA CHIP FRAPPÉ | 299

AMIGOS SPECIAL PISTACCHIO ICED LATTE| 349

Our signature coffee with pistachio paste

HAZELNUT FRAPPÉ | 299

COKE / DIET COKE | 149

FRESH LIME | 199



WATERMELON (COLD PRESSED) | 299

APPLE, BEETROOT, CARROT, POMEGRANATE (COLD PRESSED) | 299

ORANGE, POMEGRANATE,
PINEAPPLE
(COLD PRESSED) | 299

ORANGE & CARROT (COLD PRESSED) | 299





Cucumber and mint mojito

THAI STYLE | 269

Classic Thai flavoured orange and lemongrass mojito

BRITS AND SAXONS | 269

Elderflower and passionfruit

THE AFRICANS | 269

Watermelon and Basil

CULTURALLY CHINESE | 269

Apple and fresh ginger mojito

BRAZILIAN CONCOTION 269

Pineapples and coconut



## WAFFLES

Filling Options:

Nutella & Nuts Nutella & Banana Lotus Biscoff Strawberry and Cream Cheese Pistachio Cream Chocolate Overload

