

# DINNER

RESERVATIONS

858.314.2727



Amaya

*Sample menu only.*

*All items are subject to change.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

## STARTERS

### Butcher's Block

cured meat | artisanal cheeses | pickles 24

### Pan Seared Sea Scallops

minted pea | bacon | boudin croquette 25

### Meatballs

veal & pork | san marzano tomato sauce | ricotta salata 13

### Snake River Farms Beef Carpaccio

asparagus | quail egg | pecorino romano 19

### Oysters on the Half Shell

horseradish | cocktail sauce | prosecco mignonette  
dozen 36 | half-dozen 21

### Amayan Seafood Platter (for two)

prawns | oysters | clams | mussels | lemon aioli cocktail sauce | prosecco mignonette 69

## SOUP & SALADS

### Baby Beetroot

walnut | chicory | humboldt fog 19

### Caesar

little gem | white anchovies | parmigiano reggiano 18

### Amaya Salad

citrus | radish | almond | cider dressing 18

### Soup of the Day

seasonally inspired 12

## PIZZAS

*All fresh dough, 11" pizzas.*

### N'duja

mozzarella | shishito | basil 19

### Verde

broccolini | baby arugula | pesto 16

### Spiny Lobster

crème fraîche | preserved lemon 18

## PASTAS & RISOTTOS

*We proudly support local, family-owned Assenti's Pasta made fresh in Little Italy, San Diego.*

### Amaya Prawn Carbonara

squid ink linguini | house-cured bacon | egg yolk 26

### Smoked Mozzarella Ravioli

veal cheek | pickled-mustard seed | arugula 26

### Foraged Mushroom Risotto

aged-acquerello rice | parmigiano reggiano sm. 18 | lrg. 24  
truffles 3g 13 | 5g 21

## FROM THE GRILL

*We source the highest-quality, hormone and antibiotic-free, USDA prime grade beef.*

### 8 oz. Prime Filet Mignon

burgundy jus 58

### 10 oz. Prime NY Strip

cognac-peppercorn jus 57

### 6 oz. Wild Ahi Tuna

salsa verde 35

### California Spiny Lobster

half 45 | whole 88

### 30 oz. Prime Tomahawk Ribeye (for two)

bone-in beef ribeye | crispy-fried house potatoes | farmer's market vegetables  
cognac-peppercorn jus 160

### Grilled Duroc Pork Chop

celery root espuma | eggplant | mustard jus 36

### Roasted Jidori Chicken

baby gem | spaghetti squash | pancetta 29

### Osso Buco

soft polenta | turnip | gremolata 28

## FROM THE SEA

*We offer only ocean-friendly, sustainable seafood selections, as a proud partner of the Monterey Bay Aquarium's Seafood Watch program.*

### California Sea Bass

brassicas | smoked roe | leek fumet 38

### Pan Seared King Salmon

manila clams | salameito piccante | saffron nage 35

### California Spiny Lobster

a la plancha | meyer lemon butter  
half 32 | Whole 60

### SIDES 8

Sautéed Spinach

Honey-Glazed Carrots

Broccolini & Garlic

Sautéed Mushrooms with Thyme

Soft Polenta

Crispy Fried House Potatoes

Mash Potatoes

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## AMAYA'S WINE SELECTION

*Our Amaya wine selection is listed from light to full-bodied wines.*

### SPARKLING

	Glass	Bottle
Prosecco DOC Brut Il Fresco   Villa Sandi   Veneto, Italy   NV	15	75
Brut Champagne Yellow Label   Veuve Clicquot   Champagne, France   NV	26	130
Brut Champagne Cuvée Dom Pérignon   Reims, France   2006	39	225
Brut Champagne Rose Moët & Chandon   Reims, France   NV	30	150

### ROSE

Courtade L'Alycastre   Côte de Provence, France   2016	16	65
Langhe Rosato Parusso   Piedmont, Italy   2016	13	55

### WHITE

Pinot Grigio Benvolio   Friuli, Italy   2016	10	40
Sauvignon Blanc Frenzy   Marlborough, New Zealand   2018	13	50
Sauvignon Blanc Storm   Santa Ynez, California   2016	16	65
Riesling Trittenheimer Apotheke   Blee-Ferber   Mosel, Germany   2015	15	60
Chablis Petit Chablis   Domaine Seguinot Bordet   Burgundy, France   2015	15	60
Orvieto DOC Classico Superiore San Giovanni della Sala   Tuscany, Italy   2016	16	65
Chardonnay Trefethen   "Estate"   Napa Valley, California   2015	16	65
Chardonnay Nickel & Nickel   "Stiling"   Russian River Valley   2016	25	100

### RED

Pinot Noir "Matinee"   Paul Lato   Santa Barbara, California   2015	23	95
Pinot Noir Pip   Sonoma Coast, California   2014	15	60
Merlot "Cygnet"   Swanson   Napa Valley, California   2012	16	65
Red Blend "Elemental"   Lerner   Ballard Canyon, Santa Barbara   2013	16	65
Red Blend "Il Bruciato"   Tenuta Guado Al Tasso   Tuscany, Italy   2015	18	70
Shiraz Woodcutter's   Torbreck   Australia   2015	15	60
Zinfandel Seghesio   Sonoma County, California   2015	20	80
Cabernet Sauvignon Grassini   "Estate"   Santa Ynez, California   2013	25	100
Malbec "A Lisa"   Bodega Noemia   Patagonia, Argentina   2015	13	50

## SAVOR OUR VERY OWN GRAND RESERVA PATRON AÑEJO TEQUILA.

Let our mixologists take you on a journey throughout the Fairmont Grand Del Mar's spectacular property. Our creative team has found inspiration throughout the different micro climates to bring you unique flavors and intriguing combinations that complement the local flavors beautifully including our Aria's Nectar with lavender growing by the Aria Lawn and fresh locally-grown strawberries.

### Aria's Nectar

Grand Reserva Patrón Añejo tequila | lavender-infused Lillet Blanc | Luxardo Maraschino liquor | strawberries | lime juice 18

## THE GRAND COCKTAILS

*Handcrafted by our team of mixologists.*

### California Kiss

Stolichnaya Raspberry vodka | prosecco | Cointreau | Chambord | pineapple juice | raspberries 18

### Jalapeño Margarita

Jalapeño-infused Cazadores Reposado tequila | Cointreau | agave nectar | lime juice 15

### Gin & Jammy

Botanist gin | elderflower liquor | fig preserves | lemon juice 15

### Black & Bule

Belvedere vodka | Chambord liquor | ginger beer | blueberries | lemon juice 15

### Tiki Thyme

Matusalem rum | Poire William | pineapple juice | maple syrup | thyme 15

### Piscoro

Pisco | Oro Blanco grapefruit juice | lime juice | egg whites | cinnamon | bitters 17

### Pearfect Side Car

Hennessy VSOP Cognac | Cointreau | lemon juice | pear & cardamom syrup 18

## DRAFT BEERS

### Pilsner

Weihenstephaner, 5.1% ABV  
Freising, Germany 9

### Devotion Belgian Pale Ale

The Lost Abbey, 6.25% ABV  
San Marcos, California 7

### Sculpin IPA

Ballast Point, 7% ABV  
San Diego, California 9

### Prior 8 Abbey Dub bel

St. Bernardus, 8% ABV  
Watu, Belgium 9

## BOTTLED BEERS

### Domestic

Avery White Rascal | Bud Light |  
Coors Light | Goose Island Matilda |  
Karl Strauss Pintail |  
Ommegang Three Philosopher |  
Trumer Pils

### Imported

Chimay Premiere Red | Corona |  
Erdinger Non-Alcoholic | Leffe |  
Murphy's Stout | Stella Artois |  
Weihenstephaner Hefeweissbier

*Reserve wine and bottled beer list available upon request. Vintages are subject to change.*