

Amandala's

DINNER MENU

TO START

CHEF'S DAILY SOUP	9
HOUSE SALAD	16
LITTLELEAF FARMS MICROGREENS, MIXED GREENS, CREAMY ROAST VEGETABLE DRESSING, QUINOA CRISP, CHEVRE, RAISIN - GINGER CHUTNEY	
CAESAR SALAD	16
ROMAINE LETTUCE TOSSED, HOUSE MADE DRESSING, TOPPED WITH CROUSTADE, PANCETTA, PARMESAN CRISP	
WARM SALAD	17
WARM CURRIED BEET AND CABBAGE, PEARS, GRILLED HALLOUMI, SHAVED RADISH, PISTACHIOS	
ESCARGOT	12
ESCARGOT, GARLIC, HOUSE SMOKED CHEDDAR, GRUYERE	

SHAREABLES

CHEESE AND CHARCUTERIE	22
CHERRY SMOKED CHEDDAR (PREPARED IN HOUSE), VARIETY OF FINE CHEESE, MARINATED VEGETABLES, HOUSE MARINATED OLIVES, CURED SAUSAGE, PROSCIUTTO, PICKLES, CANDIED PECANS, CROUSTADE, HONEY-GRAINY DIJON	
BAKED BRIE	18
TRIPLE CREAM BRIE, WARM SPICED APPLE CHUTNEY, WARM BAGUETTE	
THREE CHEESE CARAMELIZED ONION DIP	17
CREAMY CARAMELIZED ONION DIP, HOUSE CHEESE BLEND, WARM NAAN, FRIED TORTILLA	

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CHICKEN SUPREME	33
CHICKEN BREAST, ROASTED SWEET POTATOES, BRUSSEL SPROUTS, PORK BELLY CONFIT, BALSAMIC REDUCTION, HONEY - LEMON CREAM SAUCE	
GARDEN VEGETABLE PASTA	24
FRESH VEGETABLES, LINGUINE, LIGHT SAUCE ADD SMOKED CHICKEN 6 / SHRIMP 14	
WILD MUSHROOM TAGLIATELLE	36
HOUSEMADE TAGLIATELLE, ONION, GARLIC, SWISS CHARD, SLOW ROAST TOMATOES, SMOKED BEEF - GRILLED LEEK SAUSAGE, WHITE WINE BUTTER SAUCE	
DUCK BREAST	37
PAN SEARED DUCK BREAST, STONE FRUIT - SAGE SAUCE, SQUASH RISOTTO, CRISPY BEET NEST, CHAMOMILE SMOKE	
MARKET STEAK	
ASK YOUR SERVER FOR DETAILS	

HOUSE SPECIALTY

AUTHENTIC SPANISH PAELLA MIXTA

38 PER PERSON

SPAIN'S ICONIC NATIONAL DISH OF SAUSAGE, SAFFRON AND RICE, ENHANCED WITH SHRIMP, SCALLOPS, MUSSELS,
SMOKED CHICKEN AND FRESH VEGETABLES ALONG WITH OUR AROMATIC BLEND OF HERBS AND SPICES
TO ENSURE SPEED AND EFFICIENCY, THIS DISH IS OFFERED AS A SHAREABLE ENTRÉE, INTENDED FOR TWO OR MORE PEOPLE

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