

AMAND

C A F É & B I S T R O

ALL DAY BREAKFAST

FRUIT BOWL

Seasonal fruit platter, served with greek yogurt, honey & homemade granola

AMAND PANCAKES

Fluddy and perfectly sweet, served with berries and greek yogurt

YOGURT PARFAIT

Greek yogurt, layered with honey, homemade granola, fresh berries and pistachio dust

AVO TOAST

Smashed avocado on crispy sourdough bread with either poched or hard boiled, heirloom fresh blue egg and grated Granna Padano Cheese
+ Bacon
+ Smoked Salmon

HAM & CHEESE CROISSANT

Flaky croissant filled with black forest ham, three cheeses (goat, munster & mozzarella), honey mustard dressing served with a small green salad

eggs

OMELETTE YOUR WAY

3 fluffy heirloom fresh blue eggs and your choice of 3 basic ingredients
-Veggie : mushrooms, spinach, cherry tomato
Black forest ham & Mozzarella cheese
Add extra ingredients

HUEVOS CAZUELA

3 heirloom fresh blue eggs, with USDA ground beef, labneh yogurt, pita bread and a side of fresh copped tomato, onion and serrano chilli, in a sizzling clay pot

HUEVOS RANCHEROS

Tortilla base with beans and 3 heirloom fresh blue eggs, covered with homemade red salsa

EGG BAGEL

Toasted plain bagel with heirloom fresh blue eggs, dijon mustard, melted muenster cheese, crsipy bacon and house made mayonaise,

60 gr of premium protein add-ons (shredded chicken, bacon, chorizo, black forest ham, USDA ground beef, smoked salmon, heirloom fresh blue eggs, etc)

FROM MEXICO

GUACAMOLE AND CHIPS

Blend of ripe avocados, tangy lime, and mix of diced tomatoes, onions, cilantro and serrano chili. Pairing with tortilla chips.

CHILAQUILES

Crispy tortilla in red or green homemade salsa, topped with fresh cheese, cream, red onion and cilantro
+Heirloom Fresh Blue Eggs
+Shredded Chicken
+Breaded Chicken
+Steak

MOLLETES

Crispy baguette topped with black beans, melted mozzarella and fresh pico de gallo.
+Bacon or black forest ham, or chorizo... \$4.50

ENCHILADAS SUIZAS

Tortilla filled with shredded chicken, smothered in swiss sauce and swiss cheese "au gratin" and topped with cilantro.

ENFRIJOLADAS

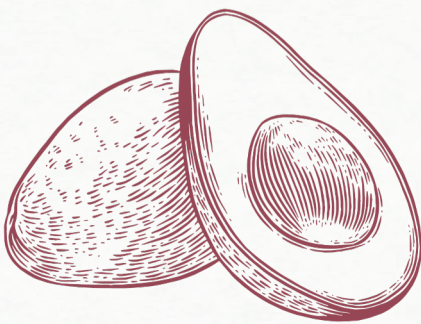
Tortilla filled with your choice of sheradded chicken or scramble eggs in a black bean sauce, served whith cream and fresh cheese

SHRIMP "GOBERNADOR TACOS"

Sauté shrimp with poblano chili, onion, garlic, mozzarella cheese

SKIRT STEAK TACOS

Grilled skirt steak served in corn tortilla topped with fresh avocado and spicy sauce



SALADS AND SOUPS

CAESAR SALAD

Crisp romain lettuce with house caesar dressing, sourdough cruton, and shaved Granna Padano cheese
+Breaded Chicken
+Shredded Chicken
+Bacon
+Smoked Salmon
+Salmon

GREEK SALAD

Mixed heirloom tomatoes, feta cheese, red onion, cucumber and kalamata olives, with a citrus za'tar vinaigrette served with Avocado hummus and pita bread toast.

+Breaded Chicken
+Shredded Chicken
+Bacon
+Smoked Salmon +Salmon

HUMMUS AVOCADO

Creamy blend of smooth hummus and ripe avocado with crispy homemade pita chips

AMAND CHOWDER

Creamy mushrooms and roasted corn chowder, rich and comforting, with a slice of sourdough toast

LENTIL SOUP

Hearty lentils with smoke bacon, a tomato, garlic and onion sofrito, with fried plantains, with a slice of sourdough toast



LUNCH

AMAND SALMON

Tender Norwegian salmon with pea purée and cherry tomato in balsamic with italian herbs in balsamic vinaigrette.

HOUSE BURGER

Jucy homemade USDA Prime patty with muenster cheese, crispy bacon, dijon mustard, homemade mayonaise, heirloom tomato slice, romaine lettuce and a pickle, served with golden fries

MEXICAN BURGER

Jucy homemade USDA Prime patty with muenster cheese, base of refried black beans, fresh avocado in the top, citrus pico de gallo and a toareado chilli, served with golden fries

SPICY CHICKEN

MILANESE

Crispy breaded chicken au gratin wiht mozzarella cheese, served with creamy mashed potatoes, and a spicy tomato sauce

SKIRT STEAK

TAMPIQUEÑA

Grilled USDA Skirt steak served with a traditional red enchilada, refried beans, creamy poblano peppers and fresh guacamole

GREEK CHICKEN

Marinated chicken with oregano, lemon, garlic, and honey, with creamy mashed potatoes or fresh greens

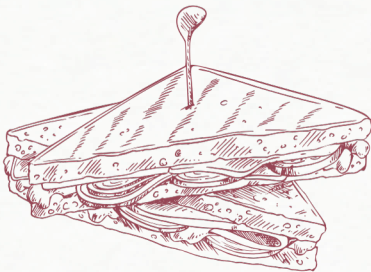
wraps & sandwiches

ZA'ATAR CHICKEN SANDWICH

Breaded chicken, creamy burrata cheese, za'tar vinaigrette, fresh sliced heirloom tomatoes, basil on a warm ciabatta bread

TORTA DE CHILAQUILES CON POLLO

A tosted mexican-style ciabatta filled with crispy-soft chilaquiles, with breaded or sheradded chicken, tossed in your choice of red or green salsa, topped with fresh cream and cheese



FRENCH DIP AU JUS

Crispy baguette with thinly sliced melted swiss cheese and honey mustard dressing, served with the beef au jus and a side of greens

CHICKEN WRAP

Breaded or shredded with fresh veggies (tomatoes, lettuce, carrots and cucumber) or caesar salad (romaine lettuce, crutons, and Granna Padano cheese) with house caesar dressing, wrapped in a warm flour tortilla, served with a side of greens,

AMAND

C A F É & B I S T R O

coffee & tea

ESPRESSO	4oz
DOUBLE ESPRESSO	4oz
AMERICAN	16oz
ESPRESSO BASED	
CORTADO	4oz
MACCHIATO	4oz
CAPUCCINO	8oz
LATTE	12oz



MATCHA	12oz
CEREMONIAL GRADE	
CHAI LATTE	12oz
FLAT WHITE	8oz
MOCHA	12oz
HOT CHOCOLATE	12oz
TEA INFUSSIONS	16oz

To-go Fee per drink, Speciality milk +\$1.00 (Almond, Soy, Oat, Coconut)

LICUADOS

PINK BLISS	16oz
Fresh bananas and strawberries blended with creamy greek yogurt with vanilla flavor	
GOLDEN MANGO	16oz
Ripe mango blended with creamy greek yogurt with aromatic cardamom	
GREEN GLOW	16oz
Creamy avocado and fresh kiwi blended with greek yogurt	
BERRY DREAM	16oz
Blueberries and strawberries blended with creamy yogurt and almonds	

Big JUICES

GREEN BOOSTER	16oz
Ginger, lemon, cucumber,celery, mint, pineapple & apple	
SWEET CUCUMBER	16oz
Cucumber, ruby red grapefruit	
CARROT ORANGE	16oz
SPICY	
Carrot, orange & ginger	
ALL GREEN	16oz
Spinach, kale, celery, apple, cucumber & lemon	

SHOTS

IMMUNE BOOSTER	2.5oz
Ginger, honey, lemon juice & cayenne	
SHINE	2.5oz
Carrot,turmeric, cinnamon & honey	



HOMEMADE DESSERTS

MEXICAN LIME PIE

Creamy Mexicanlime-dessert-layered with buttery cookies and topped with lime.

PASTRIES

Plain, Almond, Pistachio, Dulce de Leche, Blueberry Muffin, Chocolate Muffin.

CHOCOLATE CHIP COOKIE

AFOGATO

BANANA BREAD



cocktails



MIMOSA

Fresh orange juice and Champagne.

CLAMATO PREPARED WITH BEER

Mexican cocktail with Clamato, lime, sauces, spices, and beer.

HOMEMADE MICHELADA

Beercocktailmade withlime juice and “veneno”, served in a salt-rimmed glass.

TINTO DE VERANO

Red wine and Sprite.

SANGRIA PITCHER

Redorwhitewine,citrusandseasonal fruit

BEER & WINE

LIGHT BEER
DARK BEER
SPECIAL BEER
WHITE WINE
RED WINE
SPARKLING WINE
ROSÉ WINE

specials