



AMAYA



Amaya

With stunning views of The Grand Del Mar's Mediterranean-inspired architecture and pristine golf course, you'll forget you're actually dining at a San Diego restaurant. Let Amaya whisk you off to the coasts of Spain, Italy and France, as you enjoy breakfast, lunch or dinner on the shaded terrace or within the relaxed yet refined dining room.

Amaya's menus reflect the season's finest market ingredients and are therefore subject to change. Special menus and private dining rooms are also available for groups. Please contact Amaya directly for more information.

BREAKFAST

Monday – Friday, 6:30 am – 11:00 am; Saturday – Sunday, 6:30 am – 11:30 am

GRAND JUICES AND SMOOTHIES

Cold-Pressed Organic Juice, **9**

Composition of the Day

Berry Bliss, **8**

Mixed Seasonal Berries, Honey,

Non-fat Greek Yogurt

Tropical Treat, **8**

Banana, Blueberries, Mango, Skim Milk,

Honey, Non-fat Greek Yogurt

Jet Lag, **8**

Banana, Strawberries, Orange Juice,

Honey, Non-fat Greek Yogurt

Add a Smoothie Super Boost **3**

COOL STARTERS

Prosciutto di Parma, Melon, **12**

Smoked Salmon Plate, Rye Bagel, **17**

Seasonal Fruit Plate, **15**

Honey Yogurt

Açaí Bowl, **15**

Organic Açaí Berries, Apple Juice, Coconut,
Housemade Granola, Bananas, Berries

Mango Slices, Banana Bread, **14**

Mango Yogurt

Maui Pineapple, Coffee Cake, **14**

Vanilla Yogurt

Cereal or Housemade Granola, **9**

with Bananas or Seasonal Berries, **14**

Seasonal Berry Parfait, **9**

GRIDDLE & STOVE

Buttermilk Pancakes, **16**

Maple Syrup

Cinnamon Raisin French Toast Brûlée, **17**

Bourbon Maple Syrup

Blueberry and Granola Pancakes, **17**

Buttermilk, Housemade Granola,
Blueberries, Berry Compote

Old-Fashioned Waffle, **16**

Cinnamon Apple and Raisin Compote,
Toasted Pecans, Chantilly Cream

Steel Cut Oatmeal, **10**

Golden Raisins, Slivered Almonds, Brown Sugar

FARM EGGS

Most Egg Dishes are available with Egg Whites

Egg White Frittata, **18**

Spinach, Tomatoes, Goat Cheese

Three-Egg Omelette, **18**

Basil Pesto, Peppers, Fresh Mozzarella

Eggs Benedict, **19**

Artisan Hill Country Ham, Hollandaise, Grilled Asparagus

Huevos Rancheros, **16**

Two Eggs, Refried Beans, Cheddar and Jack Cheese, Smoked Bacon, Salsa, Guacamole

Scrambled Eggs, **16**
Prosciutto, Roasted Tomatoes, Basil, Aged Balsamic Vinegar

Two Eggs Any Style, **16**
with your choice of Breakfast Meats

Scrambled Eggs "LEO", **16**
Lox, Eggs, Onion

South of the Border Omelette, **18**
Avocado, Salsa, Chorizo, Jack Cheese

Dungeness Crab Benedict, **21**
Avocado, Tomato Chutney, Chipotle Hollandaise

Breakfast Burrito, **16**
Whole-Wheat Tortilla, Egg Whites, Spinach, Smoked Cheddar, Turkey Bacon, Avocado

BAKERY

Fresh Baked Muffins, Croissants, **8**
and Danish Pastries any combination of two

BREAKFAST MEATS

Smoked Bacon, Turkey Bacon, Pork Sausage, **6**
Chicken Sausage or Artisan Hill Country Ham

Flat Iron Steak, **15**

BRUNCH

Saturday – Sunday, 12:00 pm – 2:30 pm

COOL STARTERS

Prosciutto di Parma, Melon, **12**

Seasonal Fruit Plate , **15**
Honey Yogurt

Açaí Bowl, **15**
Organic Açaí Berries, Apple Juice, Coconut, Housemade Granola, Bananas, Berries

Seasonal Berry Parfait, **9**

Mango Slices, Banana Bread, **14**

Mango Yogurt

Maui Pineapple, Coffee Cake, **14**

Vanilla Yogurt

Cereal or Housemade Granola, **19**

With Bananas or Seasonal Berries, **14**

BREAKFAST

Blueberry and Granola Pancakes, **17**

Buttermilk, Housemade Granola, Blueberries, Berry Compote

Steak and Eggs Benedict, **25**

Filet Mignon, Poached Eggs, Asparagus, Fingerling Potatoes, Béarnaise Sauce

Huevos Rancheros, **18**

Two Eggs, Refried Beans, Smoked Bacon, Cheddar and Jack Cheese, Guacamole, Salsa

Dungeness Crab Benedict, **21**

Avocado, Tomato Chutney, Chipotle Hollandaise

Quiche of the Day, **14**

Mixed Greens Salad, Balsamic Vinaigrette

Cinnamon Raisin French Toast Brûlée, **17**

Bourbon Maple Syrup

Egg White Frittata, **18**

Spinach, Tomatoes, Goat Cheese

Three-Egg Omelette, **18**

Basil Pesto, Peppers, Fresh Mozzarella

SANDWICHES & ENTRÉES

Prime Rib Sandwich, **19**

Caramelized Onion, Vermont White Cheddar, Horseradish Aioli, French Roll, Au Jus

The Burger, **18**

Jack Cheese, Chipotle Aioli Available with a Veggie Patty

Make it Grand (\$2 per selection) Avocado, Caramelized Onions, Fried Egg, Mushrooms, Smoked Bacon

Warm Chicken Sandwich, **16**

Fontina Cheese, Bacon-Tomato Jam, Remoulade, Rosemary Focaccia Bun available with Roasted Turkey Breast

Baked Salmon, **22**

Tabbouleh, Preserved Lemon, Feta

Idaho Rainbow Trout, **25**

Roasted Cauliflower and Purée, Pickled Fennel, Baby Squash, Dungeness Crab, Smoked Corn Beurre Blanc

Jidori Chicken Salad, **25**

Baby Gem Lettuce, Parmigiano-Reggiano, Caesar Dressing

Cambridge Smoked Salmon Plate, **18**

Chive Crème Fraîche, Shaved Onions, Capers, Tomato, Bagel, Cream Cheese

LUNCH

Monday – Friday, 11:30 am – 2:30 pm

STARTERS

Soup of the Day, **10**

Prepared Daily

Baby Beet Salad, **12**

Shaved Fennel, Pistachio Brittle, Tarragon-Goat Cheese Dressing

Mixed Greens Salad, **11**

Avocado, Fines Herbes, Banylus Vinagrette

Catalan-Style Shrimp, **17**

Chili and Lime Broth, Grilled Baguette

Salmon Tartare, **14**

Fried Capers, Cucumbers, Smoked Steelhead Roe

Heirloom Tomato Salad, **14**

Burrata, Basil, Olive Oil

ENTRÉE

Poached Jumbo Shrimp, **24**

Summer Squash, Grilled Corn, Salsa Verde, Citrus-Paprika Vinaigrette

Grilled Flat Iron Steak, **24**

Roasted Endive, Blue Cheese, Fingerling Potatoes

Jidori Chicken Salad, **25**

Baby Gem Lettuce, Parmigiano-Reggiano, Caesar Dressing

Pappardelle, **23**

Short Rib Ragout, Pecorino-Romano

Ahi Tuna Niçoise, **25**

Haricots Verts, Egg, Tapenade, Potato Croquette

Baked Salmon, **22**

Tabbouleh, Preserved Lemon, Feta

Grilled Idaho Trout, **25**

French Beans, Brown Butter, Lemon

SANDWICHES & FLATBREADS

The Burger, **18**

Jack Cheese, Chipotle Aioli available with a Veggie Patty

Make it Grand (\$2 per selection) Avocado, Caramelized Onions, Fried Egg, Mushrooms, Smoked Bacon

Prime Rib Sandwich, **19**

Caramelized Onion, Vermont White Cheddar, Horseradish Aioli, French Roll, Au Jus

Warm Chicken Sandwich, **16**

Fontina Cheese, Bacon-Tomato Jam, Remoulade, Rosemary Focaccia Bun available with Roasted Turkey Breast

San Danielle Prosciutto Flatbread, **16**

Puttanesca, Mozzarella, available without Prosciutto

DINNER

Daily, 5:30 pm – 10:00 pm

APPETIZERS

Charcuterie and Cheese Board, **15**

Artisanal Cured Meats, Local Dairy Cheeses, Pickled Vegetables

Catalan-Style Shrimp, **17**

Chile and Lime Broth, Grilled Baguette

Mediterranean Tuna Loin, **17**

Niçoise Olives, Cucumber, Watercress

British Columbia Oysters, **17**

Meyer Lemon Mignonette

Stone-Baked Flatbread, **15**

Molinari Salami, Toasted Fennel

SOUP & SALADS

Lobster Bisque, **14**

Tarragon Crème Fraîche

Endive Salad, **14**

White Anchovy, Sherry Vinegar, Butter Crouton

Cavillon Melon Gazpacho, **12**

Garden Basil, Poached Shrimp

Baby Beet Salad, **14**

Pistachio Purée, Local Citrus, Chèvre

Sweet Gem Salad, **12**

Green Goddess, Parmesan, Olive Oil

ENTRÉES

Pappardelle, **31**

Lamb Ragout, Oven-Dried Tomatoes, Whipped Ricotta

Sautéed Mediterranean Branzini, **34**

Ratatouille, Sauce Vierge

Grilled Idaho Trout, **32**

Lump Crab, French Beans, Brown Butter

Seared Chilean Sea Bass, **39**

“Minestrone”

Roasted Jidori Chicken, **31**

Couscous, Apricots, Chermoula

Aspen Ridge Prime New York, **47**

12oz Steak, Red Wine Jus, Potato Purée

Marcho Farms Veal Tenderloin, **42**

Wild Mushroom Condiment, Dijon, Prosciutto di Parma

Center Cut Pork Chop, **32**

Potato, Blue Cheese, Green Peppercorn Sauce

Vegetable Risotto, **28**

Sundried Tomato, Roasted Garlic, Preserved Lemon

SIDES

Stewed Mediterranean Vegetables, **8**

Green Beans, **8**

Potato Purée, **8**

INTERMEZZO

Monday – Sunday, 2:30 pm – 5:30 pm

SOUPS & SALADS

Soup of the Day, **10**

Prepared Daily

Baby Beet Salad, **12**

Shaved Fennel, Pistachio Brittle,

Tarragon-Goat Cheese Vinaigrette

Little Gem Lettuce Salad, **13**
Roasted Tomatoes, Pickled Onions,
Parmigiano-Reggiano,
Garlic Crostini, Classic Caesar Dressing

Catalan-Style Shrimp, **17**
Chili and Lime Broth, Grilled Baguette

MAIN PLATES

Idaho Rainbow Trout, **25**
Roasted Cauliflower and Purée,
Pickled Fennel, Baby Squash,
Dungeness Crab, Smoked Corn Beurre Blanc

Barbeque Short Rib Sandwich, **18**
Smoked Mozzarella, Giardiniera Vegetables,
French Roll, Traditional Sides

Warm Chicken Sandwich, **16**
Fontina Cheese, Bacon-Tomato Jam,
Remoulade, Rosemary Focaccia Bun
available with Roasted Turkey Breast

The Burger, **18**
Jack Cheese, Chipotle Aioli
available with a Veggie Patty
Make it Grand (\$2 per selection)
Avocado, Caramelized Onions, Fried Egg,
Mushrooms, Smoked Bacon

Turkey Burger, **15**
Tzatziki Sauce, Lettuce, Tomato, Whole Wheat Bun

Seafood Pasta, **26**
Spaghetti Nero Seppia, Chilean Sea Bass,
Calamari, Heirloom Tomatoes, Caper Berries,
White Wine Sauce, Parmigiano-Reggiano

DESSERTS

Chocolate Delice, **9**
Crispy Praline, Milk Chocolate Mousse,
Mango and Passion Fruit Sorbet

Strawberry and Lime Assemblage, **9**
Lime Gateau, Strawberry Confit,
Mascarpone Chantilly, Coconut Sorbet

Lemon Tart, **9**
Lemon Curd Ice Cream, Swiss Meringue,
Blackberry Compote

Caramel and Mandarin Breton, **9**
Caramel Mousse, Mandarin-Yuzu Crèmeux,
Orange Supreme

Seasonal Selection, **9**
Pastry Chef's Choice

Sorbet Trio, **9**
Seasonal Sorbets, Tahitian Vanilla Cookie

Artisan Cheese Plate, **21**
Humboldt Fog, Petite Basque,
Truffle Pecorino, Shaft's Blue

DESSERTS

Chocolate Delice, **9**
Crispy Praline, Milk Chocolate Mousse,
Mango and Passion Fruit Sorbet

Strawberry and Lime Assemblage, **9**
Lime Gateau, Strawberry Confit,
Mascarpone Chantilly, Coconut Sorbet

Lemon Tart, **9**
Lemon Curd Ice Cream, Swiss Meringue,
Blackberry Compote

Caramel and Mandarin Breton, **9**
Caramel Mousse, Mandarin-Yuzu Crèmeux,
Orange Supreme

Sorbet Trio, **9**
Seasonal Sorbets, Tahitian Vanilla Cookie

Seasonal Selection, **9**
Pastry Chef 's Choice

Artisan Cheese Plate, **21**
Humboldt Fog, Petite Basque,
Truffle Pecorino, Shaft's Blue

AMAYA RESERVATIONS

PARTY SIZE

Guests

DATE

TIME

1
:00
PM

FIND A TABLE

MORE INFO

Phone: 858.314.2727

Breakfast

Monday – Friday,
6:30 am – 11:00 am

Saturday – Sunday,
6:30 am – 11:30 am

Lunch

Monday – Friday,
11:30 am – 2:30 pm

Brunch

Saturday – Sunday,
12:00 pm – 2:30 pm

Intermezzo

Monday – Sunday,
2:30 pm – 5:30 pm

Dinner

Daily,
5:30 pm – 10:00 pm

The Grand Del Mar
5300 Grand Del Mar Court, San Diego, CA 92130 USA

