

CHEZ L'AMOUR

SMALL PLATES

Les Végétaux

CITRUS CAPRESE (GF) 14

local citrus, stracciatella, basil, balsamic
grapefruit gastrique

BEET TARTARE (GF) 16

truffle cream, dijon, capers, shallot,
potato crisps
add caviar 8

CRISPY MAITAKE MUSHROOMS

(GF/VEGAN OPTIONAL) 15

passionfruit, local honey, whipped
garlic confit

BROCCOLI FRITTO 16

pickled pepper aioli, parmesan cheese, basil

ROASTED CAULIFLOWER

(VEGAN OPTIONAL) 17

chèvre, caramelized onion, lemon tahini,
toasted cashews, tarragon

PESTO FLATBREAD 16

fig, pecorino, mozzarella

PUMPKIN BEIGNETS 13

creme fraiche, dill
add caviar 8

POMMES FRITES (GF/VEGAN) 12

choice of peanut sauce, beet ketchup, or
curry aioli

TABLE SALAD (GF/VEGAN OPTIONAL) 16

local baby greens, seasonal vegetables,
preserved lemon vinaigrette,
toasted bread crumbs

BREAD SERVICE 9

served with seasonal compound butter

Les Animaux

COCONUT CURRY

POPCORN CHICKEN 20

crispy fried chicken, spicy thai green curry

NY STRIP STEAK SLIDERS (DAIRY FREE)* 18

pickled red onion, arugula, horseradish dijon

TEA SMOKED SPARE RIBS (DAIRY FREE) 18

datil sweet chili glaze, miso slaw, mint

CAJUN TUNA NACHOS (DAIRY FREE)* 22

seared tuna, cucumber, crunchy wontons,
wasabi aioli

SALMON CARPACCIO

(GF/DAIRY FREE)* 22

atlantic salmon, crispy sushi rice, sambal
aioli, honey yuzu ponzu

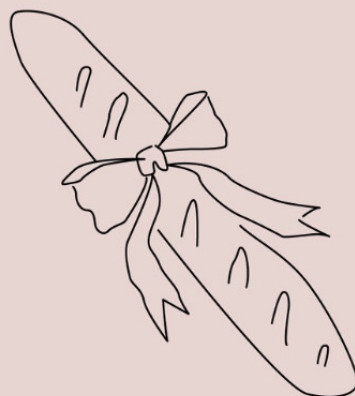
THAI STYLE MUSSELS (GF/DAIRY FREE) 20

sweet & spicy, lemongrass, coconut, red
chili, ginger, garlic

PROSECCO BUTTER PRAWNS

(GF OPTIONAL) 17

poached jumbo prawns,
garlic confit, crostini



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SPECIALS

PERI PERI CHICKEN SKEWERS (GF) 17
zesty south african spiced chicken, char-grilled, sweet pepper chutney glaze

CRISPY DELICATA SQUASH RINGS (VEGAN OPTION) 14
tempura fried, hot honey drizzle, gochujang ranch

CHARRED MARINATED OCTOPUS (GF) 20
tuscan white beans, tarragon, white wine

UBE CREME BRÛLÉE (GF) 12
filipino purple yam custard, burnt sugar crust

BERRY ROSÉ SORBET (GF/VEGAN) 10
fresh berries blended with dry rosé and home-made syrup

DESSERTS

THE PONCE (GF) 14
our signature dessert
datil dark chocolate ganache cheesecake

SPANISH MAGNOLIA 14
a tropical breeze in the ancient city
guava preserves, whipped cream cheese, yellow wedding cake

PASSION AT THE ALCAZAR 12
light, bright, bursting with flavor
passionfruit cardamom mousse cake

FRANKLY MY DEAR! 12
the OG of the deep south
red velvet cake, cream cheese frosting

GLOBETROTTING CHEESE PLATE
a melange of dairy, crunchy nuts, sweet honey,
and accoutrements
two cheeses 15 four cheeses 27

THE SEXY VEGAN BOARD (VEGAN)
with seasonal accoutrements
two cheeses 15 four cheeses \$27

QUINTA DO CRASTO RUBY PORT 10

DOW'S TAWNY PORT 20

