

AMAVILLAS

HEALTHY START

AMA REVITALIZER

Green Tropical Smoothie & Power Juice

AÇAÍ SMOOTHIE BOWL

Yogurt, Granola, Banana, Blueberry, Toasted Coconut

ORGANIC GRANOLA PARFAIT

Greek Yogurt, Mango Coulis, Kiwi, Granola, Coconut Flakes

CORNMEAL OR OATMEAL PORRIDGE

Oats or Corn meal, Brown Sugar, Raisins, Milk

FRUIT PLATE

Seasonal Sliced Fruit, Berries

AMA MADE MUESLI

Oats, Almond Milk, Shaved Apples, Raisins

AMA SPECIALTIES

BAKERY BASKET

Croissant, Danish, Muffin, Wheat or Sourdough Toast Jam & Butter

LABNEH TOAST

Labneh On Sourdough Toast, EVOO, Radish, Cucumber Mint, Chili Flakes, Sea Salt, Hard Boiled Eggs

AMA BENEDICT

Bacon, Poached Egg, Old Bay Hollandaise, English Muffin

CHILAQUILES

Cotija Cheese, Pico de Gallo, Green Salsa, Sour Cream, Tortilla

FULL ENGLISH BREAKFAST

Pork Sausage Canadian Bacon, Roasted Tomato, Mushrooms, Two Poached Eggs, Sourdough Toast

SMASHED AVOCADO TOAST

Avocado, Sourdough Toast, Watermelon Radish Parmigiano Add Poached Egg or Smoked Salmon

SMOKED SALMON SANDWICH

Smoked Salmon, Capers, Tomato, Avocado Red Onion, Bagel

HUEVOS RANCHEROS

Wheat Flour Tortilla, Refried Beans, Two Sunny-Side-Up Eggs, Avocado, Pico De Gallo

TWO EGGS ANY STYLE

Choice of Meat, Toast, Roasted Potatoes

SHAKSHUKA

Scrambled Egg, Tomato, Onion, Feta Cheese, Pita Bread

SUMMER FRITTATA

Organic Spinach, Potato, Tomato, Onions, Peppers Choice of Cheese

MEDITERRANEAN EGG WHITE OMELET

Feta Cheese, Baby Spinach, Diced Tomato, Green Olive Baby Arugula Salad, Cherry Tomato

JAMAICAN

ACKEE OR CALLALOO CODFISH

Ackee, Codfish, Onion, Peppers, Dumplings & Plantains

MACKEREL RUNDOWN

Mackerel, Coconut, Onions, Peppers, Green Bananas Dumplings

FROM THE GRIDDLE

BUTTERMILK PANCAKES OR WAFFLES

Buttermilk, Maple Syrup, Mixed Berries

FRENCH TOAST

Caramelized Pears, Sliced Almond, Caramel Sauce Mixed Berries

SIDES

APPLEWOOD SMOKED BACON

CANADIAN BACON

LAMB, CHICKEN OR PORK SAUSAGE

HASHED BROWNS

TURKEY BACON

FRIED PLANTAINS

FRUIT PLATE OR MIXED BERRIES

SMOKED SALMON

COTTAGE CHEESE

BAKED BEANS

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AMAVILLAS

LUNCH

APPETIZERS

TOMATO BASIL SOUP

Tomato, Onion, Celery, Coconut Milk

AMA SQUASH SOUP

Squash, Onions, Scallions, Garlic, Coconut Milk

AMA HUMMUS

Chickpeas, Harrisia, Garlic, Truffle Oil, Toasted Pita Bread

AMA NACHOS

Plantain Chips, Corn Chips, Pepper Jack Cheese, Guacamole, Sour Cream, Tomato Salsa

Choice of Pulled Jerk Chicken, Pork or Snapper

CHICKEN WINGS

Choice of Buffalo or BBQ Sauce

SPICY POKE BOWL

Rice, Poke Sesame Sauce, Ahi Tuna, Crispy Shallots Furikake, Avocado

ARTISANAL CHEESE PLATE

Manchego, White Cheddar, Brie, Blue Cheese, Fig Jam, Crackers

CRISPY CAULIFLOWER OR KALE

Tahini, Smoked Chili, Parsley Oil, Garlic Chips

SALADS

CAESAR SALAD

Parmesan Crostini, Anchovy, Creamy Caesar Dressing

COBB SALAD

Romaine, Tomato, Crispy Bacon, Egg, Blue Cheese Avocado, Buttermilk Dressing

GREEK SALAD

Romaine Lettuce, Baby Arugula, Olives, Cucumber, Cherry Tomato, Smoked Feta Cheese, Red Bell Pepper, Croutons
Vinaigrette

AMA SALAD

Mixed Greens, Cucumber, Cherry & Yellow Tomato Candied Pecans, Goat Cheese, Cranberries, Slivered Almonds, Lemon Honey Dressing

BURRATA SALAD

Mixed Greens, Burrata, Beets, Yellow & Cherry Tomato
Hazelnut, Honey Balsamic Dressing, Croutons

SANDWICHES

BLACK ANGUS BURGER

Yellow Cheddar Cheese, Lettuce, Tomato, Raw Onion Brioche Bun

CHICKEN SANDWICH

Choice of Grilled or Fried, Pepper Jack, Pickles, Chipotle Mayo, Brioche Bun

TURKEY CLUB

Lettuce, Tomato, Bacon, Chipotle Mayo, Whole Wheat Bread

HOUSE MADE FALAFEL PITA SANDWICH

Lettuce, Tomato, Avocado, Red Onion, Pickles, Hummus Harissa

GRILLED SNAPPER SANDWICH

Choice of Grilled or Fried Snapper, Pepper Jack, Pickles Chipotle Mayo, Brioche Bun

PASTAS & PIZZA

MARGHERITA PIZZA

Vine Ripened Tomatoes, Mozzarella, Basil, 72-hour Fermented Dough

SPAGHETTI BOLOGNESE

Traditional Meat Sauce

CHICKEN QUESADILLA

Flour Tortilla, Sautéed Peppers, Guacamole, Salsa, Sour Cream

VEGAN PASTA

Plant-Based Meat, Homemade Tomato Sauce, Spaghetti

PENNE ALFREDO

White Wine, Chicken Broth, Parmesan

AMAVILLAS

FROM THE GRILL

9 OZ CHICKEN BREAST

Choice Of Side

PEPPER SHRIMP*

Choice Of Side

5 OZ SNAPPER

Choice Of Side

SIDE DISHES

FRENCH FRIES

CRISPY BRUSSEL SPROUTS

SAUTÉED MUSHROOMS

SAUTÉED SPINACH/CALLALOO/KALE

POTATO PURÉE

STEAMED BROCCOLI

MAC & CHEESE

DESSERTS

LEMON CHEESECAKE

Spiced Sour Cherry Compote, Vanilla Bean Chantilly, Cocoa Nib Tuille

BLACKOUT CHOCOLATE TRUFFLE CAKE

Jivara Milk Chocolate Chantilly, Salted Caramel, Chocolate Shards

HOMEMADE SORBET/ ICE CREAM

Chef's Selection

TROPICAL FRUIT PANNA COTTA

White Chocolate And Panna Cotta, Mangos, Coconut Cake

WARM CHOCOLATE PAN COOKIE & MILK

Choice Of Milk

SEASONAL FRUIT CROSTATA

Seasonal Stone Fruit Served with Whipped Cream On A Cardamom Pastry Crostata

KIDS LUNCH & DINNER

KIDS CAESAR

Classic Caesar Salad

KIDS GRILLED CHEESE

White Toast

Choice of Berries or Fries

KIDS CHICKEN QUESADILLA

Chicken, Cheddar Cheese Quesadilla

KIDS CHICKEN TENDERS

French French Fries, Seasonal Fruit, Vegetables

KIDS SOUP

House-made Soup of the Day

KIDS BURGER

French Fries, Seasonal Fruit and Vegetables

KIDS MAC & CHEESE

Elbow Pasta

KIDS GRILLED SNAPPER & SIDE

Fries, Garden Peas, Seasonal Fruit

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AMAVILLAS

DINNER

APPETIZERS

AMA CAPRESE SALAD

Organic Heirloom Tomato, Toasted Lavash, Fresh Basil Pesto Olive Oil

KALE AND SPINACH SALAD

Lemon Aioli, Garden Mint, Chili Breadcrumbs

SALMON VOL AU VENTS

Salmon, Onions, Peppers, Garlic, Flaky Pastry

SOUP OF THE DAY

Choice of Pureed Lentils, Black Bean, Red Beans, Tomato Broccoli, Squash or Pumpkin, Garlic, Onions, Pita Croutons

SEAFOOD BISQUE*

Lobster, Shrimp, Crab, Celery Root, Aged Appleton Rum

CHILLED GAZPACHO

Tomatoes, Cucumbers, Red Pepper, Onions, Garlic, Parmesan Chip, Croutons

CALAMARI

Calamari, Harissa Tahini, Limes

SHRIMP COCKTAIL*

Jumbo Shrimp, Horseradish Cocktail Sauce, Lemon

MAIN COURSE

HALF ROTISSERIE FREE RANGE CHICKEN

Buttered Carrots, Buttermilk Mashed Potato

TANDOORI MIXED GRILL CHICKEN TIKKA

Basmati Rice, Vegetable Kebab, Assorted Chutneys & Bread

GRILLED JERK CHICKEN BREAST

Rice & Peas, Sautéed Callaloo, Plum Reduction Sauce

BRAISED OXTAIL

Beef Oxtail, Butter Beans, Green Beans, Basmati Rice

GRILLED MARINATED SALMON

Basmati Rice, Signature Greens

LOBSTER TAIL*

North Atlantic Tail, Drawn Butter, Plantain Mash Macaroni & Cheese

CURRY GOAT

Basmati Rice, Steamed Cabbage

TAMARIND GLAZED ROASTED SNAPPER FILLET

Roasted Okra, Cherry Tomato, Steamed Cabbage, Yam Mash

AMA HAMBURGER

Pomme Frites (Air Fried), Garden Peas, AMA Made Brioche

LINE CAUGHT SEA BASS

Sautéed Spinach, Olive Oil Crushed Potato Tomato & Olive Vinaigrette

PETITE FILET 8 OZ*

Air Fried Potato Strips, AMA Coleslaw

TOFU AND CHICKPEAS

Harissa Grilled Firm Tofu, Sautéed Chickpeas, Onions, Scallions, Garlic, Peppers

TOFU STIRFRY

Tofu, Edamame, Spinach, Garlic, Scallions, Onions

DESSERT

LEMON CHEESECAKE

Spiced Sour Cherry Compote, Vanilla Bean Chantilly Cocoa Nib Tuille

BLACKOUT CHOCOLATE TRUFFLE CAKE

Jivara Milk Chocolate Chantilly, Salted Caramel Chocolate Shards

HOMEMADE SORBET/ ICE CREAM

Chef's Selection

TROPICAL FRUIT PANNA COTTA

White Chocolate And Coconut Panna Cotta, Mangos Coconut Lime Cake

WARM CHOCOLATE PAN COOKIE & MILK

Choice Of Milk

FRUIT CROSTATA

Fruit & Cardamom Pastry Cream, Wild Berry Chantilly

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Choice Of Side

5 OZ SNAPPER

Choice Of Side

PEPPER SHRIMP*

Choice Of Side

SIDE DISHES

FRENCH FRIES

CRISPY BRUSSEL SPROUTS

SAUTÉED MUSHROOMS

SAUTÉED SPINACH/KALE

POTATO PURÉE

STEAMED BROCCOLI

MAC & CHEESE

SAUTÉED CALLALOO

DESSERTS

LEMON CHEESECAKE

Spiced Sour Cherry Compote, Vanilla Bean Chantilly
Cocoa Nib Tuille

BLACKOUT CHOCOLATE TRUFFLE CAKE

Jivara Milk Chocolate Chantilly, Salted Caramel Chocolate
Shards

HOMEMADE SORBET/ ICE CREAM

Chef's Selection

TROPICAL FRUIT PANNA COTTA

White Chocolate And Panna Cotta, Mangos, Coconut Cake

WARM CHOCOLATE PAN COOKIE & MILK

Choice Of Milk

SEASONAL FRUIT CROSTATA

Seasonal Stone Fruit, Whipped Cream, Cardamom Pastry
Crostata

KIDS LUNCH & DINNER

KIDS CAESAR

Classic Caesar Salad

KIDS GRILLED CHEESE

White Toast
Choice of Berries or Fries

KIDS CHICKEN QUESADILLA

Chicken, Cheddar Cheese Quesadilla

KIDS CHICKEN TENDERS

French French Fries, Seasonal Fruit & Vegetables

KIDS SOUP

House-made Soup of the Day

KIDS BURGER

Fries, Seasonal Fruit & Vegetables

KIDS MAC & CHEESE

Elbow Pasta

KIDS GRILLED SNAPPER & SIDE

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