

PERFECT TO SHARE!

Queso Fundido

Warm melted monetary jack cheese, pico de gallo, tomatillo salsa & warm flour tortillas
80 AED

*Add Wagyu beef chorizo 19 AED
*Add Achiote shrimp 13 AED

Quesadilla Sampler

Flour tortilla, Monterey Jack cheese, chicken, beef, shrimps, sour cream & pico de gallo
150 AED

Nachos

Crispy corn tortilla chips, pinto beans, guacamole, sour cream, pickled jalapeno, pico de gallo & Amerigos cheese sauce
75 AED

*Add marinated chicken 15 AED
*Add chipotle beef 20 AED

Amerigos Sharing Platter

Nachos, calamares fritos, beef empanada, guacamole and ceviche de atun
Enough for 2 - 140 AED
Enough for 4 -195 AED

GUACAMOLE

Smashed avocado, tomato, onion, coriander & lime, warm corn tortilla chips

Traditional 60 AED

Beef Chorizo and Charred Tomatillo 76 AED

Chicken Chicharron and Queso Fresco 70 AED

 If you would like it spicy please ask your server!

CEVICHE

All Three of our Ceviche!
Small portions, perfect for sampling or sharing!
98 AED

Atun (H)

Yellow fin tuna, habanero citrus, jicama, red onion, coriander & avocado
58 AED

Aguachile

Chile-lime marinated scallops, cucumber, red onion, coriander & avocado
82 AED

Camaron

Lime marinated shrimps, pico de gallo, Acapulco style cocktail sauce & avocado
70 AED



HOLA ANTOJITOS

Our menu is designed for sharing!
Choose a few dishes to enjoy the full Amerigos experience

Calamares

Spice crusted calamari, Chile ancho mayo
58 AED

Empanadas

Slow braised US beef short ribs, chile poblano chimichurri
56 AED

NEW Sopos

Cornbread sopos, chicken tinga, pinto beans, crema fresca & Cotija cheese
50 AED

NEW Taquitos Dorados

Crispy rolled tortilla, chipotle braised beef, tomatillo salsa, pico de gallo, crema fresca, & Cotija cheese
52 AED

NEW Huarache con Hongos

Flat cornbread, wild mushrooms, Oaxaca cheese, coriander
46 AED

DE LA PARRILLA

Please choose a sauce & a side dish with your steak

Bone-In Rib - US Angus, 500g
265 AED

Porterhouse - New York Strip & Tenderloin, US Angus, 450g
225 AED

Tenderloin - US Angus, 300g
195 AED

Rib Eye - US Angus, 300g
170 AED

Sirloin - US Angus, 300g
150 AED

*Add Grilled King Prawns - 70 AED



ESPECIALIDADES CHEFS SPECIALS

Enjoy as a single plate or a large one to share...

Mariscada Single
142 AED

Grilled king prawn, calamari, scallops & mussels, chile poblano-coriander rice, roasted garlic mojo de ajo

Cordero Asado 140 AED
Grilled lamb chops, corn pico de gallo, mushrooms, chile pasilla-tomatillo sauce

Pescado Tikin Xic 115 AED
Achiote marinated sea bass fillet, poblano rajas, platains, Xni-pec salsa

Chile Relleno 110 AED
Stuffed chile poblano, black bean puree, creamy chipotle sauce, sour cream & cheese
Or

Creamy Vegetables 95 AED

Pollo Campesino 115 AED
Free range chicken, adobo glaze, sautéed vegetables, chile de arbol-peanut sauce, pickled onions

Camarones "A La Talla"
125 AED

Chile guajillo marinated king prawns, Mexican rice, jicama & cabbage salad

TACOS (2pc)

All tacos are served with house-made corn tortillas.

Add rice & pinto beans for 20 AED

Carne

Adobo marinated beef, tomatillo salsa, onion & coriander
50 AED

Al Pastor

Achiote marinated chicken, pineapple pico de gallo & tomatillo salsa
45 AED

Tacos Baja

Battered Atlantic Hake, shredded cabbage, pico de gallo & chipotle mayo
50 AED



Barbacoa

Chile guajillo braised lamb, tomatillo salsa, onion & coriander
46 AED

Costilla

Slow cooked US short ribs, cactus salad, house-made pickled jalapenos
58 AED

Taquizas

Great for three or four people to share...!
Served with house-made corn tortillas, salsas and guacamole
Any of the above
160 AED



FAJITAS & ENCHILADAS

All our fajitas are served with pico de gallo, sour cream, guacamole & flour tortillas 20

Pollo

Achiote marinated chicken, onions & mushrooms
95 AED

Carne Asada

200g Grilled US Rib eye, onion & bell peppers
152 AED

Divorciadas

Beef and chicken, onions, bell peppers & mushrooms
110 AED

Camaron

Sautéed prawns, onions & bell peppers
115 AED

Enchilada De Pollo

Chicken tinga, chipotle-tomato sauce, crema fresca
95 AED

Enchilada De Verduras (v)

Saute vegetables, chile guajillo sauce, crema fresca
80 AED

Enchilada De Carne

Braised beef, chipotle-tomato sauce, crema fresca
98 AED



ACOMPANAMIENTOS

Mexican Style Rice 22 AED

Street Style Corn 28 AED

Charro Beans & Chorizo 26 AED

Cactus Salad 26 AED

Sweet Potato Fries 28 AED

Amerigos House Salad 22 AED

Spiced Steak Fries 24 AED

Mas -

Flour Tortilla/Sour Cream/Pico de Gallo
House-made Jalapenos/Grated Cheese
Corn Tortillas

Sauces -

Black Pepper/Mushroom/Coriander or
Sun-Dried Tomato Chimichurri/Mole Poblano

8 AED

12 AED

ENSALADA & SOPAS

New Ensalada Amerigos

Chayote, marrow, cherry tomato, red onion, Oaxaca cheese, avocado, crispy hominy corn & lime-oregano vinaigrette
60 AED

Ensalada Caesar

Crisp romaine lettuce, parmesan & creamy Caesar dressing
58 AED

*Add Grilled Adobado Chicken 15 AED
*Add Grilled Prawns 20 AED

Sopa De Tortilla

Spicy guajillo-tomato soup, roasted chicken, avocado & sour cream
50 AED



QUESADILLA

Served with flour tortillas, Monterey jack cheese, sour cream and pico de gallo

Achiote Marinated Chicken 58 AED

Chipotle Braised Beef 48 AED

Lime & Tequila Shrimps 70 AED

Goats Cheese & Spinach (v) 52 AED

Chorizo & Caramelized Onions 70 AED

THE AMERIGOS BURGER!

Hamburguesa De Cangrejo

Spice crusted soft shell crab; house-made pickled jalapenos, chipotle mayo, spiced fries & Mexican slaw
120 AED

All prices are in AED and include 10% Service Charge, 6% Tourism Fee, 4% Municipality Fee and 5% VAT

Aguas Frescas

Traditional Mexican waters

Horchata	23
Jamaica	23
Chia & lemon	23

Mocktails

Tango Mango	32
Passionata	32
Berries Inn	32

Margaritas

Glass Pitcher

Clásica Tequila	45	196
Triple sec & citrus juices. Frozen or on the rocks		
Frutas	48	202
A margarita with your favourite fruit flavour		
Coronita Classic	89	
Margarita with a corona beer		
Patron	86	328
Patron silver, Citronge, lime juice		

Sangrias

Red	57	208
Red wine, Martini Bianco, Triple Sec, Brandy, Sprite		
White	57	208
White wine, Martini Triple Sec, Apricot Brandy, Sprite		
Tropical	57	208
Rose Wine, Martini Bianco, Lychee liquor, Triple Sec, Ginger ale		

Mojitos

Classic	57	208
Rum, Lime, Mint, Sugar, Soda		
Frutas	57	208
A mojito with your favourite fruit flavour		

Tequila

	Blanco	Reposado	Anejo
Patron	63	70	76
Don Julio	82	89	95
Herradura	76	82	88

Extra Anejo	
Don Julio 1942	114
Cuervo Reserva de la Familia	177

White Wines

Glass Btl

Simonsig		
Chenin Blan/South Africa	51	205
Antares		
Sauvignon Blanc/Chile	45	183
Argento		
Pinot Grigio/Argentina	48	192
Eaglehawk Wolfblass		
Chardonnay/Australia	61	215
Vina Esmeralda Blanco		
Moscatel-Gewurtzaminer/Spain		247
Carmen Reserva		
Chardonnay/Chile		271
Private Bin Villa Maria		
Riesling/New Zealand		309
Monkey Bay		
Sauvignon Blanc/New Zealand		347
Y Series Yalumba		
Pinot grigio/Australia		353

Rose Wines

Glass Btl

Antares Rose		
Cab Sauv/Chile	48	183
Barnock Station		
White Shiraz/Australia	53	208

Red Wines

Glass Btl

Santa Carolina		
Carmenere/Chile	45	196
Argento		
Shiraz/Argentina	48	192
Antares		
Merlot/Chile	45	183
Woodbridge, Robert Mondavi		
Cabernet Sauvignon/U.S.A	63	259
Iquec, Enrique Foster		
Malbec/Argentina	76	290
Nederburg Winemasters		
Shiraz /South Africa		246
Rioja Crianza Navajas		
Tempranillo/Spain		328
Matua Valley		
Pinot Noir/New Zealand		347
Rubicon Meerlust		
Cab. Sauv + Cab. Franc/South Africa		580



All prices are in AED and include 10% Service Charge, 6% Tourism Fee, 4% Municipality Fee and 5% VAT

amerigos

MEXICAN BAR & RESTAURANT

