

amasa

NYC RESTAURANT WEEK SUMMER 2026
3-COURSE | \$60

to start

Choice of One

EMPANADAS

Chicken & chorizo & queso Chihuahua

WEDGE SALAD

Iceberg lettuce, avocado-garlic aioli, cherry tomatoes,
avocado, bacon lardons GF

CAESAR SALAD

Little gem lettuce, huacatay Caesar dressing, masa croutons,
Manchego cheese

main

Choice of One

PERUVIAN ROASTED CHICKEN

48-hour garlic herb chili marinated half chicken,
papa fritas, mixed greens, ají verde sauce

PAN-SEARED SALMON PIPIÁN

Mole verde, Peruvian purple potatoes, escabeche GF

CHURRASCO

8 oz bavette cut, huacatay herb marinade,
roasted heirloom potatoes, ají verde sauce

PICANHA

11 oz top sirloin cap cut, ají de ajo marinade,
grilled vegetable skewers, aji amarillo béarnaise GF

dessert

Choice of One

TRES LECHES

Classic tres leches cake, macerated berries,
berry compote, chantilly cream

CHURROS

Warm churros, cinnamon sugar,
dulce de leche, Mexican chocolate sauce

V - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
If you have a food allergy, please notify your server.