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Bar Ama

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Menu Prices — October 24, 2026

Bar Ama menu with prices in United States, updated November 2019: 47 items across 8 categories, prices from $2.00 to $80.00.

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Bar Ama Menu with Prices (United States)

Bar Ama menu with prices in United States, updated November 2019: 47 items across 8 categories, prices from $2.00 to $80.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bar-ama

Menu categories: starters · vegetables · seafood · mains · sides · desserts · beverages · merch

starters

ITEM	PRICE
Guacamole and Chips Made-to-order chunky guacamole-super fresh and cool, and creamy. With lots of lime, cilantro, and onion. *substitutions...	**$14.00**
Queso and Chips Heat-and-serve bowl of our homemade tex-mex queso-”the world’s best queso,” according to bloomberg news. Comes with fres...	**$12.00**
Queso Fundido and Chips Take your queso game up a notch with our super cheesy queso fundido dip. Think: cheddar and Monterey Jack cheese melted...	**$15.00**
Vegan Cheddar Queso and Chips Un queso onctueux à base de cheddar végétalien, fabriqué à partir d’ingrédients végétaux pour une saveur crémeuse et sav...	**$13.00**

vegetables

ITEM	PRICE
Snap Pea and Pear Salad Refreshing and bright, this raw salad also includes grapefruit, blue cheese and our house-made walnut dressing. Tastes l...	**$17.00**
Miso and Avocado Salad Creamy avocado and crunchy cucumber with radicchio, hazelnut dukkah and sesame. Think: tangy and savory with a hint of t...	**$17.00**
Pickled Beet Salad Betteraves marinées accompagnées d'une sauce kochcocha épicée, de crème onctueuse, de fines herbes fraîches, de noix de...	**$16.00**
Baby Street Corn De petites épis de maïs locaux, délicatement grillés et garnis d'une mayonnaise fumée, accompagnés de fromage cotija, se...	**$17.00**
Shishito Peppers Des shishito poivrons, sautés avec des épices za'atar et du lebne, parsemés de queso fresco. Accompagnés d'un chimichurr...	**$15.00**
Blistered Okra Okra rôtie mélangée avec une sauce tomate audacieuse, des graines de sésame croquantes, des pepitas, du cotija émietté e...	**$15.00**
Cilantro Pesto Cauliflower Roasted cauliflower with our cilantro and cashew pesto, fresh herbs, lime, and cotija cheese. An all-time favorite. *su...	**$15.00**
Caesar Brussels Sprouts This dish has it all: hardy Brussels sprouts, herbal freshness, pickled onion for another layer of acidity, buttery crou...	**$17.00**
Patatas Bravas These sauce-slathered peewee potatoes are blanketed with sriracha, cotija and pickled onion. They're our go-to snack to...	**$17.00**

seafood

ITEM	PRICE
Hamachi Crudo Faux filet de thon jaune tranché, accompagné de cubes subtilement découpés, nappé d'une vinaigrette adjika-yuzu. Servi a...	**$26.00**
Shrimp Aguachile and Chips Aguachile is a ceviche traditionally made in the Mexican state of Sinaloa. Ours is made with shrimp, cucumber, red onion...	**$20.00**
Squid Tostada Grilled squid with capers, green olives, serrano, avocado and celery on a blue corn tostada. It's our favorite part of a...	**$18.00**

mains

ITEM	PRICE
Fried Fish Tacos Deux tacos garnis de sanddab croustillant, accompagnés d'une sauce tartare au habanero et d'une salade de chou croquante...	**$19.00**
Peel n Eat Shrimp Crevettes en carapace sautées avec du chili, accompagnées de quartiers de lime, cacahuètes croquantes, coriandre fraîche...	**$21.00**
Chile Relleno Poivron farci de fromage cheddar fondant So Delicious sans produits laitiers et de calabacita. Accompagné d'une sauce au...	**$20.00**
Mushroom Birria Plongée dans un ragoût aux saveurs nourrissantes, notre birria végétarienne met en valeur les champignons King et "poule...	**$25.00**
Tacos Dorados Three tacos. Crispy tacos-inspired by the tacos of Josef’s great-grandmother-filled with cheesy polenta (vegetarian). Op...	**$11.00**
Chicken Tacos Dorados Three tacos. Crispy tacos-inspired by the tacos of josef’s great-grandmother-filled with ranchero chicken & cheese. Opti...	**$17.00**
Sweet Potato Mole Enchiladas Sweet potato & cheese-filled enchiladas with mole (contains nuts and seeds), garnished with cotija, crema, and cilantro....	**$18.00**
Mom's Green Chicken Enchiladas Tendres enchiladas au poulet, nappées d'une salsa de tomatillos, garnies de cheddar fondant et de Monterey Jack. Quatre...	**$18.00**
Turkey Albondigas Tender turkey meatballs with Mexican sriracha, tomatillo-arbol sauce, pepitas, coddled egg and crispy masa bread. PLEAS...	**$19.00**
Tejano Carne Guisada Bowl Mom's rice bowl with saucy Creekstone beef chuck, salmorejo, oregano, onion and flour tortillas.	**$19.00**
Puffy Tacos Le taco soufflé, une spécialité prisée de San Antonio, se trouve désormais chez BAR AMÁ. La masa fraîche est rapidement...	**$22.00**
Crispy Mexican Sriracha Chicken (Half) Poulet Sriracha Mexicain Croquant (Demi): Ce poulet est trempé dans notre sriracha maison à la saveur mexicaine, avec un...	**$22.00**

sides

ITEM	PRICE
Rice and Beans Fèves cuites à la bière accompagnées du riz traditionnel de maman.	**$9.00**
Extra Flour Tortillas Fausses	**$6.00**
Extra Tortilla Chips House-made. Chips only.	**$5.00**
Extra Puffy Bread (1) made-to-order. Fluffy, puffy Bäco bread. Our favorite for dipping.	**$4.00**
Side of Salmorejo Salsa House-made, fresh daily. Salsa only.	**$6.00**
Side of Hot Sauce Une sauce piquante maison, affectueusement surnommée « Chauffeur de Bus ».	**$2.00**
Side of Crema Crema only.	**$2.00**
Side of Avocado Avocado only.	**$5.00**

desserts

ITEM	PRICE
Rice Pudding Pouding de riz aérien nappé de caramel, garni d'une croquante chapelure de biscuit graham. Une touche parisienne qui évo...	**$13.00**
Churros Churros enrobés de sucre à la cannelle, accompagnés d'une sauce au chocolat Ibarra onctueuse. (4) par commande.	**$12.00**

beverages

ITEM	PRICE
Tequila Flight for two Dégustez trois sélections de tequila à base d'agave soigneusement choisies par notre équipe. Chaque ensemble à emporter...	**$65.00**
Mezcal Flight for two Let us choose (3) of our favorite agave-based mezcal for you to sample. Each set to-go includes three 2oz mezcals.	**$80.00**
Amá's Margarita Our special fresh lime mix and tequila, ready to pour. Chile salt included. Rim your glass and pour over ice. Serves 5.	**$41.00**
Amá's Mezcal Margarita Our margarita is our special fresh lime mix and mezcal, ready to pour. Chile salt included. Rim your glass and pour over...	**$56.00**
Nacho Vidal Tequila, campari, chile-lime shrub, honey: lasciviously tart, spicy, and a little bit racy—just like its namesake. Serve...	**$20.00**
Snake's Blood Whiskey, hibiscus, Aperol et citron se mêlent dans une création rouge intense. Un équilibre entre richesse et douceur ac...	**$20.00**
Sangrita (michelada mix) Our house-made "little blood" sangrita---a drink in its own right, traditionally paired with a shot of tequila but also...	**$17.00**

merch

ITEM	PRICE
Amá T-Shirt // Bacon and Eggs Featured in LAist's Best Places to Shop Local Guide: "Bar Amá's Bacon & Eggs T-shirt is our pick to represent the most i...	**$30.00**
Amá Cookbook // Signed and Gift-Wrapped Signed & gift-wrapped edition of Amá: A Modern Tex-Mex Kitchen by Josef Centeno & Betty Hallock. ABOUT THE COOKBOOK //...	**$45.00**