At 3 AMIGOS LATIN AMERICAN GASTRONOMY
every recipe is crafted with passion, respect, and a deep appreciation for the cultures that inspire us. Our menu brings together the soulful flavors of Mexico, Puerto Rico, and Chile; each dish is an invitation to savor flavors crafted with care.

DINNER M3NU

**Before placing your order, please inform your server if any person in your party has a food allergy. All our ingredients are fresh and local, subject to availability.*

Appetizers

Empanada de Pino 9.00
Golden pastry filled with seasoned beef, onion, olives, and Chilean spice. Served with a mix of lettuce and pebre.

Los Jibaritos 13.00
Golden tostones, perfectly crispy and filled with pico de gallo, topped with house-made mayonnaise . Choose your flavor: chicken, birria or pernil asado.

Tostadas y Guacamole 15.00
Fresh guacamole and lime. Served with crispy tostadas.

Esquites 8.00
Sweet corn topped with mayonnaise, Cotija cheese, paprika, Tajín, and fresh lime. Add shrimp (+$3), or ribeye (+$6).

House Specialties

Pal Campo 21.00
Fried pork chop served with fluffy rice, crispy tostones, and stewed beans.*Central, Puerto Rico.*

Pastel de Choclo 26.00
A sweet corn pie layered with seasoned beef, chicken, olives, spices, and slow-baked warmth. *Eastern Chile*

Enmoladas 24.00
Corn tortillas filled and bathed in traditional mole (***Contains nuts***). Choice of: Chicken or Cheese. *Puebla, México.*

Pernil Asado 23.00
Slow-roasted pork with crispy crackling, deeply seasoned and served with arroz guisado and tostones. *Cayey, Puerto Rico.*

Chorillana 28.00
A typical Chilean dish with a base of french fries, topped with caramelized onion, steak, and chorizo. *Southern Chile*

Cochinita Pibil al Plato 24.00
Slow-roasted pork marinated in achiote and citrus, with pickled red onions. Served with a side of rice and tostones.

From the Garden

Ensalada César de la Casa 12.00
Crisp romaine, house Caesar dressing, Parmesan cheese, and croutons. Add chicken (+3), or shrimp (+6).

Ensalada de temporada con Frutos Rojos 16.00
Fresh greens, berries, red onion, cherry tomatoes, goat cheese, and house dressing.

We proudly source select ingredients from local farms, supporting our community while bringing fresh flavor to every dish.

THE MILL DISTRICT

/3amigosamherst
3amigos.restaurant
www.3amigos.site

Signature Tacos

Ribeye *Sonora, Mx.* 8.00
Ribeye with red onion and melted cheese.

Shrimp al Pastor *CDMX, Mx.* 6.99
Marinated shrimp with pineapple, and a smoky-sweet al pastor glaze, fresh cilantro, onion, and cilantro alioli.

Baja Fish *Baja California, Mx.* 6.99
Crispy fish served in a flour tortilla with chipotle coleslaw.

Quesabirria *Jalisco, Mx.* 8.00
Braised birria, melted cheese, crisp tortilla, and rich consommé.

Cochinita Pibil *Yucatán, Mx.* 7.00
Achiote pork, citrus, and pickled onion.

Chicken *Puebla, Mx.* 6.50
Seasoned chicken, with onion, fresh cilantro and cilantro alioli.

Al Pastor *CDMX, Mx.* 6.50
Marinated pork, with pineapple, onion, fresh cilantro and cilantro alioli.

Pernil Asado 6.50
Roasted pork, with onion and cilantro alioli.

De Frijol 6.50
Seasoned black beans, with pineapple, fresh cilantro, cilantro alioli and onion.

Portobello 6.50
Seasoned portobello, with arugula, goat cheese and balsamic glaze.

De Temporada M.P.
A chef-driven taco inspired by the season's freshest ingredients.

Tacos Fiesta

Tacos Fiesta orders are served in one selected flavor: pernil asado, pastor, frijol, or portobello. Tacos are served with their standard toppings.

x3 Tacos Fiesta		x5 Tacos Fiesta	
Pernil asado	18.00	Pernil asado	28.00
Pastor	18.00	Pastor	28.00
Frijol	18.00	Frijol	28.00
Portobello.	18.00	Portobello.	28.00

Sides

French Fries	7.00	Stewed beans	4.00
With rice	4.50	Refried beans	3.00
Stewed rice	4.99	Guacamole	MP
Sweet plantains	4.99	Sauces	1.00

Desserts

Mom's 3 Leches 8.00
An airy sponge cake soaked in sweet cream and vanilla, crowned with a soft cloud of whipped cream.

Churros with Ice Cream Herrell's ICE CREAM 11.00
Golden churros, warm and crispy, dusted with cinnamon sugar and paired with melting vanilla ice cream.

Manjarate 9.00
Silky dark chocolate mousse swirled with dulce de leche.