



EAT & DRINK

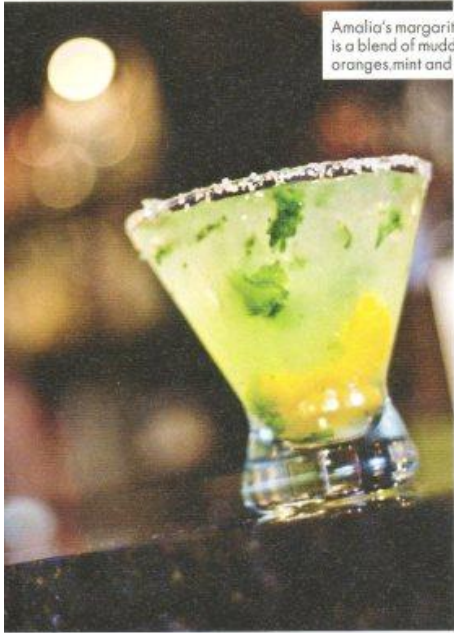
CRAVINGS

STORY BY AMY PEREZ

PHOTOGRAPHY BY AARON OLSON



Amalia's gives traditional Mexican ingredients a contemporary flare with their tequila flame shrimp served over roasted corn cream sauce and a jicama salad with a cilantro and lemon reduction.



Amalia's margarita de mandarina is a blend of muddled mandarin oranges, mint and fresh oranges.

Grandma's Secret

Amalia's Keeps Traditions Alive

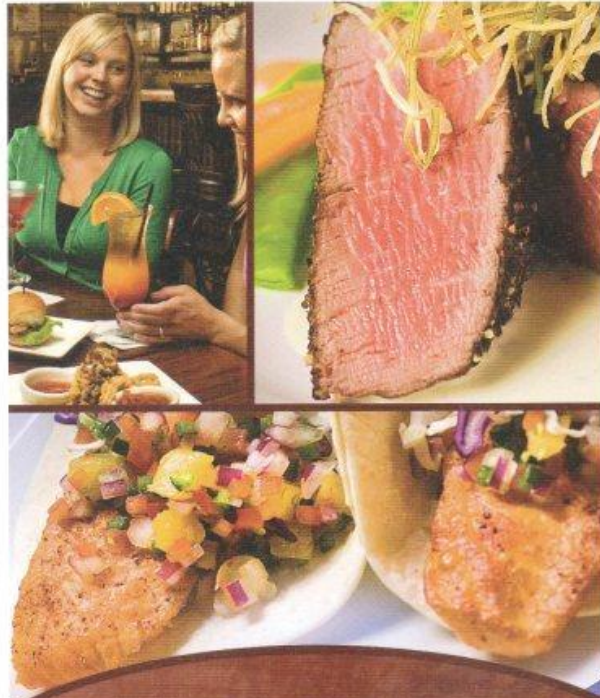
Amalia's restaurant sits firmly rooted at Bend's city center on Wall Street. Inside, owner and chef Roberto Cardenas warmly welcomes guests while simultaneously giving aromatic ingredients a quick sauté from the open-air kitchen. There are no secrets here—except, of course, for Roberto's grandmother Amalia's 200-year-old tamale recipe.

Originally from Puerto Vallarta, Roberto draws upon the memories of fresh seafood, regional ingredients and mouth-watering flavors of Mexico as his culinary inspiration. He introduces exciting tastes rooted in traditional Mexican cuisine presented with a contemporary approach. Pumpkin

seeds, hujillo salsa, chayote squash mole and zucchini flower sauce are some of the exotic ingredients that add zest and interest to the dishes.

Cardenas prepares dishes from the heart—meals that mean something to him. Let him guide you through a taste sensation of dishes representing Sinaloa, Jalisco and Oaxaca. Begin your food journey with something new such as Puerco en Platano Macho—slow roasted pork over plantains, or something familiar (with a twist, of course) such as Tres Ceviches—fresh tequila cured red snapper, lobster and shrimp.

The house specialty is abuela Amalia's traditional tamales,



Flames - Fresh - Fun

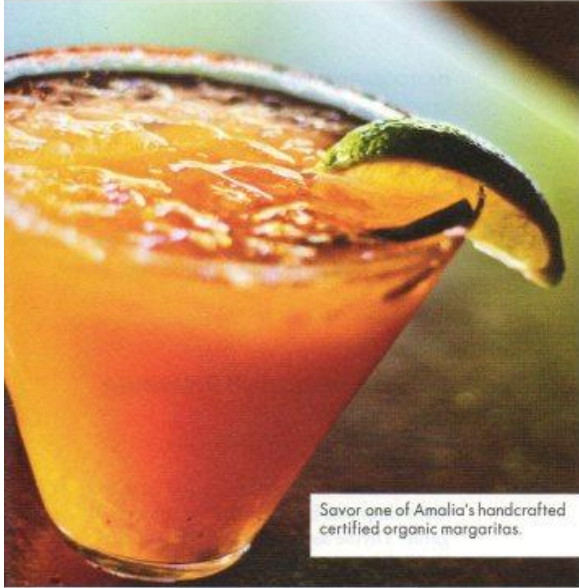
THE PHOENIX

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Wed-Sat: 11:30-10



Savor one of Amalia's handcrafted certified organic margaritas.

which live up to their 200-year-old reputation. If only we could hear the stories of its legacy being passed through the generations. Other entrees include Mixiote de pollo—adobo rubbed chicken covered with cactus, steamed in parchment with an avocado and cilantro puree, and Empanadas de Huitlacoche—fresh house made tortillas stuffed with huitlacoche, mushrooms and cheese, smothered with fire roasted corn sauce. Interesting combinations of savory and sweet ingredients complement meat, vegetarian, fresh fish and seafood meals. Accompaniments of plantain mole sauce, rubs of achiote and pineapple sauce and banana-leaf wrapped morsels provide food lovers with a lot to discover.

Specialty handcrafted margaritas from organic tequila, fine wine, beer and a dessert menu that is short, sweet and prepared in-house daily will round out your dining experience at Amalia's. Dinner prices top out around \$17 for generous and stylishly presented plates while great deals for lunch and happy hour (1 to 6 p.m.) run daily.

This family friendly fine dining restaurant has a sleek contemporary interior with a casual comfort that is very inviting and always very lively. Food is more than a necessity for this talented chef, it is a passion, and within a short period of time he has proven that Amalia's innovative and contemporary Mexican cuisine keeps great traditions alive. In true Latino style, Amalia's captures all that is essential—the experience of savoring a delicious meal with friends and family, creating new memories that will last a lifetime.

Amalia would be proud. **CO**

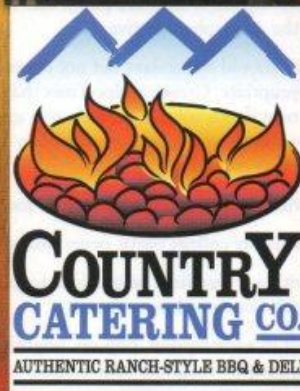
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