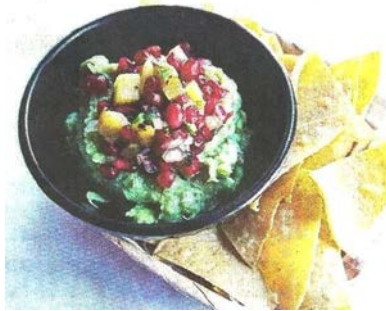


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CITY NEWS

LUNCH BOX | Amigos



Tacos and Happy Hour, With Untraditional Fillings

Chef Alex Garcia has more than a few culinary colleagues who specialize in Mexican fare. "I have tons of friends," he said "I invited them to join me and we called the restaurant Amigos."

Guest chefs, including Aaron Sanchez, Adrian Leon and Roberto Santibanez, are invited to create special menus for the restaurant, which remain on the menu for a month. Amigos, near Columbia University, is just one of Mr. Garcia's new Upper West Side eateries—he opened A.G. Bistro earlier this year and A.G. Kitchen last summer.

Amigos is a lively place that, no surprise, attracts a lot of students (the "all-day, all-night" happy hour, with \$5 margaritas, doesn't hurt either). Start with the guacamole, served in the traditional style (\$9) or topped with pineapple and pomegranate (\$11) or papaya and mint (\$12).

Diners can't go wrong with the tacos, with fillings such as slow-cooked pork carnitas (\$14) and winter vegetable stew (\$12). Mr. Garcia likes the grilled



salmon served with posole hash and tomatillo salsa (\$17), and the guava barbecue ribs (\$17), served with homemade corn bread, are another favorite.

—V.L. Hendrickson

Amigos, 2888 Broadway between 112th and 113th streets; open Sunday through Thursday between 11 a.m. and 11 p.m., Friday and Saturday between 11 a.m. and midnight; 212-864-1143.

