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**Lunch Box** 

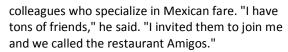
NY LUNCH BOX | AMIGOS



## Tacos and Happy Hour, With Untraditional Fillings

By V.L. HENDRICKSON

Chef Alex Garcia has more than a few culinary



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. Kuchen last summer.

Amigos is a lively place that, it 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.



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.

