



COLD MEZZE

✓ CLASSIC HUMMUS <i>Chickpea puree, tahini, lemon and garlic</i>	10
HUMMUS WITH LAMB <i>Braised minced lamb, pine nuts, Aleppo pepper</i>	16
✓ BABA GHANOUJ <i>Charred eggplant puree, tahini, lemon</i>	12
✓ MUHAMMARA <i>Roasted red pepper puree, walnuts, pomegranate molasses</i>	11
✓ FATTOUCH <i>Greens, tomato, cucumber, radish, scallions, toasted pita, sumac pomegranate vinaigrette</i>	15
✓ TABOULEH <i>Chopped parsley, tomatoes, onions, mint, bulgur, lemon olive oil dressing</i>	14
Ⓥ ROCCA BEET SALAD <i>Arugula, roasted red beet, feta, toasted walnuts, house vinaigrette</i>	14

HOT MEZZE

✓ ARNABEET MEKLE <i>Fried cauliflower, harissa tahini, almonds, raisins</i>	10
✓ FALAFEL <i>Fried chickpeas and fava bean croquettes, tahini, pickled turnips</i>	12
FRIED KIBBEH <i>Beef and bulgur dumplings, onions, pine nuts. Mint-cucumber yogurt</i>	12
✓ SWEET POTATO KIBBEH <i>Sweet potato and bulgur dumplings, spinach, onions, walnut. Mint-cucumber almond yogurt</i>	12
✓ AMAR FRIES <i>Special blend of Sumac, za'atar, parsley. Toum garlic whip</i>	10

Ⓥ LABNEH <i>Strained yogurt, za'atar, tomatoes, cucumber and mint</i>	9
✓ MOUDARDARA <i>Lentils, rice, caramelized onions</i>	9
✓ KABEES <i>Mixed pickled vegetables</i>	10
✓ WARAK ENAB <i>Grape leaves stuffed with rice, parsley, onion, tomato</i>	12
Ⓥ CHANKLEESH <i>Feta cheese, tomatoes, onions, za'atar</i>	12
✓ LEBANESE MOUSSAKA <i>Eggplant, tomato, onion, chickpeas, olive oil, spices</i>	12
KIBBEH NAYE* <i>Steak tartare, bulgur, onion, mint</i>	18
✓ BATATA HARRA <i>Spicy crispy potatoes, garlic, lemon, coriander</i>	12
SAMBOUSEK <i>Mini meat pastries, onions, pine nuts, pomegranate molasses</i>	10
✓ FATAYER <i>Mini spinach pies with lemon and herbs</i>	10
Ⓥ GRILLED HALOUMI <i>Heirloom tomatoes, pomegranate, mint</i>	15
MAKANЕК <i>Sauteed spicy beef and lamb sausages, lemon, pine nuts</i>	15

KEBABS & SIGNATURE DISHES

CHICKEN SHISH TAOUK <i>Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice</i>	26
KAFTA KEBAB* <i>Charbroiled ground beef and lamb skewers, served with rice</i>	27
STEAK KEBAB* <i>Charbroiled marinated sirloin skewers, served with rice</i>	31
MIXED GRILL* <i>Chicken Shish Taouk, Kafta Kebab, Steak Kebab, served with rice</i>	35
LAMB SHANK <i>Braised lamb shank, fennel, chickpeas, pomegranate, served with rice</i>	36
SAMKE HARRA <i>Grilled Snapper, spicy tahini sauce, pine nuts, served with rice</i>	36
SHEIKH EL MEHCHI <i>Eggplant stuffed with minced meat baked with tomato and red pepper sauce, served with rice</i>	28
✓ EL MEHCHI VEGANO <i>Eggplant stuffed with spinach, parsley, onion, chickpeas, baked with tomato and red pepper sauce, served with rice</i>	28



A TASTE OF AMAR
LET US TAKE YOU ON A JOURNEY
FOR THE ENTIRE PARTY—\$49 PER GUEST

ON THE TABLE
Hummus—Baba Chanouj—Fattouch—Warak Enab falafel—Arnabeet Mekle—Batata Hara—Moudardara

ENTREE (Choose one)
Chicken Shish Taouk, Kafta Kebab, Samke Harra, El Mehchi

DESERT
Chef's selection

SWEETS

Ⓥ KANAFEH FOR 2 <i>Semolina and melted cheese tart, orange blossom, pistachios</i>	18
✓ SEMOLINA CAKE <i>Coconut, Orange blossom, walnuts</i>	12
✓ TAHINI DARK CHOCOLATE CAKE <i>Chocolate ganache, sesame seed brittle</i>	12
Ⓥ BAKLAVA <i>Traditional middle eastern sweets. Phyllo dough, nuts, syrup.</i>	12
Ⓥ LABNE PANNA COTTA <i>Milky labneh pudding, dried fruits, fig jam, pistachios</i>	12

✓ Vegan Ⓥ Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your chance of food borne illness.





WINE BY THE GLASS

SPARKLING

Prosecco, Zardetto, Veneto, Italy 187 ML	12
Rose Sparkling, Francois Montand, Jura, France 187 ML	18

WHITE

White blend, Massaya Blanc, Bekaa Valley, Lebanon	15 54
Sauvignon Blanc, Ponga, Marlborough, New Zealand	13 45
Chardonnay, Duckhorn, Napa Valley, CA	18 72
Pinot Grigio, Lavis, Trentino Doc, Italy	14 47
Sancerre, Domaine Durand, France	17 69

ROSÉ

Grenache Noir, Daou, Paso Robles, CA	14 52
Bodvár No 1, Pearly, Languedoc, France	16 65

RED

Red Blend, Chateau Musar "Jeune", Bekaa Valley, Lebanon	16 62
Pinot Noir, Boen, Tri-County, CA	15 54
Cabernet Sauvignon, Quilt, Napa Valley, CA	19 72
Grenache, Proyecto, Spain	14 49
Petit Syrah Blend, Pessimist, Paso Robles, CA	14 48

DESSERT WINE

Muscatel, Ksara, Bekaa Valley, Lebanon	12 48
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WINE BY THE BOTTLE

SPARKLING

Franciacorta Brut, Ferghettina, Lombardy, Italy	73
Champagne Brut, Laurant Perrier, La Cuvee, Champagne, France	90



WINE BY THE BOTTLE

WHITE

Blanc de Blanc, Ksara, Bekaa Valley, Lebanon	52
Gruner Vetliner, Stadt Krems, Kremstal, Austria	48
Chardonnay, Textbook, Napa Valley, CA	52
Chardonnay, Rombauer, Napa Valley, CA	86
Chardonnay, Fevre, "Champs Royaux", Chablis, France	73
Viognier, Yalumba, Organic Collection, South Australia	51
Gavi, La Scolca, White Label, Piedmont, Italy	57
Sauvignon Blanc, Jolivet, Sancerre, France	78
Riesling Dry Classique, Forge Cellar, Finger Lakes, NY	46
Albarino, Burgans, Rias Baixas, Spain	57
Vermentino di Gallura, Jankara, Sardinia, Italy	64

ROSÉ

Chateau Musar "Jeune", Bekaa Valley, Lebanon	56
Bodvár No 5, Cote de Provence, France	67
Domaine Ott, By Ott, Provence, France	75

RED

Red Blend, Chateau Kefraya "Les Bretches" Bekaa valley, Lebanon	48
Pinot Noir, Roco, "Gravel Road" Willamette Valley, OR	68
Pinot Noir, Davis Bynum, Sonoma, CA	78
Grenache Blend, Black Slate, "Gratallops", Priorat, Spain	70
Norello Mascalese, Pietradolce Etna Rosso, Sicily, Italy	52
Cannonau Di Sardegna, Jankara, Sardinia, Italy	96
Malbec, Catena, Vista Flores, Mendoza, Argentina	49
Zinfandel, Saldo, The Prisoner Wine Co, Napa Valley, CA	75
Merlot Duckhorn Napa Valley, CA	98
Cabernet Sauvignon, Ksara, Bekaa Valley, Lebanon	56
Cabernet Sauvignon, Heitz, Napa Valley, CA	132
Cabernet Sauvignon, Faust, Napa Valley, CA	160
Tempranillo, La Rioja Alta, Rioja, "Vina Alberdi Reserva", Rioja, Spain	65
Cabernet Franc, Jean-Maurice Raffault, Chinon, France	58
Cabernet Sauvignon, Annabella, Napa Valley, CA	59
Red Blend, Gaja, Ca'Marcanda "Promis", Italy	117
Red Blend, Massaya "Cap Est.", Bekaa Valley, Lebanon	72

MOCKTAILS

Limonada: Rose water, Lemon, mint,	8
Sparkling Jallab: Dates and carob syrup, raisins, pine nuts	10

BEER

Pilsner: Brasserie Almaza, Almaza Beer, Beirut, Lebanon	7
Lager: Stella Artois, Belgium	7
IPA: Elysian Brewing Co., Space Dust, Seattle WA	7
IPA: Saltwater Brewery, Screamin' Reels, Delray Beach, FL	7
Amber Ale: Sailfish Brewing Co., Tag & Release, Ft. Pierce, FL	6.5
Hard Seltzer: Funky Buddha Brewery, Mango Guava, Oakland Park, FL	6.5

OUR STORY



In Lebanon, food is an essential part of all family and social gatherings, with bold flavors, colorful vegetables, and vibrant proteins fresh from the marketplace. Prepared simply and with passion, our cold and hot mezze, various grilled meats, kebabs, fresh seafood, and creative homemade desserts offer something for everyone, including an abundance of vegan and vegetarian dishes.

At Amar, small plates are meant to be shared, and we encourage you to soak up the aromatic spices and herbs of the Mediterranean and the Levantine coast with our handmade pita bread baked fresh in our wood-burning oven.

Inspired by the creative souls who embrace old cultures and new experiences, our cozy space is the perfect mix between rustic and refined, the nostalgic and modern. Owners Nicolas and Susanna Kurban and their attentive staff invite you to linger over a meal and experience their genuine hospitality.