



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 GHANOUI <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, red beet, feta, toasted walnuts, house vinaigrette</i>	14

HOT MEZZE

✓ ARNABEET MEKLE <i>Fried cauliflower, harissa tahini, almonds, raisins</i>	12
✓ 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 vegan yogurt</i>	12
✓ AMAR FRIES <i>Special blend of Sumac, za'atar, parsley. Toum garlic whip</i>	10
✓ BATATA HARRA <i>Spicy crispy potatoes. garlic, lemon, coriander</i>	12

Ⓥ 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
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
✓ ROASTED BRUSSELS SPROUTS <i>Fig and wine reduction, caramelized walnuts</i>	14
MAKANEK <i>Sauteed spicy beef and lamb sausages, lemon, pine nuts</i>	15
OCTOPUS ON LENTILS <i>Charred octopus, lentils, tomato/pepper sauce</i>	18

KEBABS & SIGNATURE DISHES

CHICKEN SHISH TAOUK <i>Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice</i>	28
KAFTA KEBAB* <i>Charbroiled ground beef and lamb skewers, served with rice</i>	29
STEAK KEBAB* <i>Charbroiled marinated sirloin skewers, served with rice</i>	34
MIXED GRILL* <i>Chicken Shish Taouk, Kafta Kebab, Steak Kebab, served with rice</i>	36
SHEIKH EL MEHCHI <i>Eggplant stuffed with minced meat baked with tomato sauce, served with rice</i>	29
✓ EL MEHCHI VEGANO <i>Eggplant stuffed with spinach, parsley, onion, chickpeas, baked with tomato sauce, served with rice</i>	28
GRILLED BRANZINO <i>Branzino fillet, tomato and red pepper relish, olives, pine nuts, served with rice</i>	32
LAMB CHOPS <i>Grilled lamb chops, mint-cilantro pesto, served with pearl couscous</i>	36



A TASTE OF AMAR
LET US TAKE YOU ON A JOURNEY
FOR THE ENTIRE PARTY—\$52 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, Grilled Branzino, El Mehchi

SWEETS
Chef's selection

SWEETS

Ⓥ KANAFEH FOR 2 <i>Semolina and melted cheese tart, rosewater and orange blossom syrup, pistachios</i>	18
✓ SEMOLINA CAKE <i>Coconut, almonds, orange blossom</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.

