



COLD MEZZE

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

HOT MEZZE

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

Ⓥ LABNEH	9
<i>Strained yogurt, za'atar, tomatoes, cucumber and mint</i>	
✓ MOUDARDARA	9
<i>Lentils, rice, caramelized onions</i>	
✓ KABEES	10
<i>Mixed pickled vegetables</i>	
✓ WARAK ENAB	12
<i>Grape leaves stuffed with rice, parsley, onion, tomato</i>	
Ⓥ CHANKLEESH	12
<i>Feta cheese, tomatoes, onions, za'atar</i>	
✓ LEBANESE MOUSSAKA	12
<i>Eggplant, tomato, onion, chickpeas, olive oil, spices</i>	
KIBBEH NAYE*	18
<i>Steak tartare, bulgur, onion, mint</i>	
SAMBOUSEK	10
<i>Mini meat pastries, onions, pine nuts, pomegranate molasses</i>	
✓ FATAYER	10
<i>Mini spinach pies with lemon and herbs</i>	
Ⓥ GRILLED HALOUMI	15
<i>Heirloom tomatoes, pomegranate, mint</i>	
✓ ROASTED BRUSSELS SPROUTS	14
<i>Fig and wine reduction, caramelized walnuts</i>	
MAKANEK	15
<i>Sauteed spicy beef and lamb sausages, lemon, pine nuts</i>	
OCTOPUS ON LENTILS	18
<i>Charred octopus, lentils, tomato/pepper sauce</i>	

KEBABS & SIGNATURE DISHES

CHICKEN SHISH TAOUK	28
<i>Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice</i>	
KAFTA KEBAB*	29
<i>Charbroiled ground beef and lamb skewers, served with rice</i>	
STEAK KEBAB*	34
<i>Charbroiled marinated sirloin skewers, served with rice</i>	
MIXED GRILL*	36
<i>Chicken Shish Taouk, Kafta Kebab, Steak Kebab, served with rice</i>	
SHEIKH EL MEHCHI	29
<i>Eggplant stuffed with minced meat baked with tomato sauce, served with rice</i>	
✓ EL MEHCHI VEGANO	28
<i>Eggplant stuffed with spinach, parsley, onion, chickpeas, baked with tomato sauce, served with rice</i>	

GRILLED BRANZINO	32
<i>Branzino fillet, tomato and red pepper relish, olives, pine nuts, served with rice</i>	
LAMB CHOPS	36
<i>Grilled lamb chops, mint-cilantro pesto, served with pearl couscous</i>	

DOWNTOWN DELRAY BEACH
RESTAURANT MONTH
AUGUST 2021



DOWNTOWN DELRAY BEACH RESTAURANT MONTH

FOR THE ENTIRE PARTY—\$45 PER GUEST

Pair with your choice of 2 glasses of Lebanese wines for an additional \$18

MEZZE (Choose two)

Hummus - Baba Ghanouj - Fattouch - Falafel - Arnabeet Mekle - Moudardara

ENTREE (Choose one)

Chicken Shish Taouk, Kafta Kebab, Grilled Branzino, ✓ El Mehchi Vegano

SWEETS (Choose one)

✓ Tahini Dark Chocolate Cake
Assorted Baklava

SWEETS

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

✓ 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

Rose, JP Chenet, France 187ML 12

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, Caposaldo D.O.C., Italy 12/47

Domaine Durand, Sancerre, France 17/69

ROSÉ

Grenache Noir, Daou, Paso Robles, CA 14/52

Bodvár No 8 Organic, Cote de Provence, France 16/65

RED

Red Blend, Chateau Musar "Jeune", Bekaa Valley, Lebanon 16/62

Grenache, Proyecto, Spain 12/47

Pettit Syrah Blend, Pessimist, Paso Robles, CA 13/48

Cabernet Sauvignon, Justin, Paso Robles, CA 17/68

Pinot Noir, Nielson, Santa Barbara, CA 12/48

DESSERT WINE

Muscatel, Ksara, Bekaa Valley, Lebanon 12/48

Debina, Paleokerisio, Domaine Glinavos, Greece 500ML 45

WINE BY THE BOTTLE

SPARKLING

Franciacorta Brut, Ferghezzina, Lombardy, Italy 73

Champagne Brut, Laurant Perrier, La Cuvee, Champagne, France 90

Prosecco, Zardetto, Veneto, Italy 54

ROSÉ

Chateau Musar "Jeune", Bekaa Valley, Lebanon 56



WINE BY THE BOTTLE

WHITE

Blanc de Blanc, Ksara, Bekaa Valley, Lebanon 52

White Blend, Ixcir Reserve, Batroun, Lebanon 69

Chardonnay, Textbook, Napa Valley, CA 52

Chardonnay, Rombauer, Napa Valley, CA 86

Chardonnay, Fevre, "Champs Royaux", Chablis, France 73

Gavi, La Scolca, White Label, Piedmont, Italy 57

Viognier, Yalumba, Organic Collection, South Australia 51

Sauvignon Blanc, Jolivet, Sancerre, France 78

Riesling, Heinz Eifel, Spatlese, Mosel 46

Albarino, Paco & Lola, Rias Baixas, Spain 57

Vermentino di Gallura, Jankara, Sardinia, Italy 64

Moschofilero, Fteri, Troupis Winery, Greece 48

RED

Red Blend, Chateau Kefraya "Rouge" Bekaa Valley, Lebanon 62

Red Blend, Ixcir, "Altitudes", Batroun, Lebanon 58

Pinot Noir, Roco, "Gravel Road" Willamette Valley, OR 68

Pinot Noir, Davis Bynum, Sonoma, CA 78

Pinot Noir, Boen, Tri-County, CA 54

Grenache Blend, Black Slate, "Gratallops", Priorat, Spain 70

Norello Mascalese, Pietradolce Etna Rosso, Sicily, Italy 52

Malbec, Catena, Vista Flores, Mendoza, Argentina 49

Tempranillo, La Rioja Alta, Rioja, "Vina Alberdi Reserva", Rioja, Spain 65

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, Quilt, Napa Valley, CA 72

Cabernet Sauvignon, Heitz, Napa Valley, CA 132

Cabernet Sauvignon, Faust, Napa Valley, CA 160

Cabernet Sauvignon, Far Niente, Napa Valley, CA 225

Cabernet Franc, Ksara "3rd Millennium", Bekkaa Valley, Lebanon 92

Cabernet Franc, E.Chevalier, "Cardinal", France 61

Red Blend, Gaja, Ca'Marcanda "Promis", Italy 117

Red Blend, Ixcir, "El Ixcir", Batroun, Lebanon 165

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.

MONDAY THRU SUNDAY 5PM TO 10PM | 561.865.5653