



COLD MEZZE

✓ CLASSIC HUMMUS	12
<i>Chickpea puree, tahini, lemon and garlic</i>	
HUMMUS WITH LAMB	17
<i>Braised minced lamb, pine nuts, Aleppo pepper</i>	
✓ BABA GHANOUJ	13
<i>Charred eggplant puree, tahini, lemon</i>	
✓ MUHAMMARA	12
<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	16
<i>Arugula, red beet, feta, toasted walnuts, house vinaigrette</i>	

HOT MEZZE

✓ ARNABEET MEKLE	14
<i>Fried cauliflower, harissa tahini, almonds, raisins</i>	
✓ FALAFEL	13
<i>Fried chickpeas and fava bean croquettes, tahini, pickled turnips</i>	
FRIED KIBBEH	14
<i>Beef and bulgur dumplings, onions, pine nuts. Mint-cucumber yogurt</i>	
✓ SWEET POTATO KIBBEH	13
<i>Sweet potato and bulgur dumplings, spinach, onions, walnut. Mint-cucumber vegan yogurt</i>	
✓ AMAR FRIES	12
<i>Special blend of Sumac, za'atar, parsley. Toum garlic whip</i>	
✓ BATATA HARRA	12
<i>Spicy crispy potatoes. garlic, lemon, coriander</i>	

Ⓥ LABNEH	12
<i>Strained yogurt, za'atar, tomatoes, cucumber and mint</i>	
✓ MOUDARDARA	11
<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*	19
<i>Steak tartare, bulgur, onion, mint</i>	
SAMBOUSEK	12
<i>Mini meat pastries, onions, pine nuts, pomegranate molasses</i>	
✓ FATAYER	12
<i>Mini spinach pies with lemon and herbs</i>	
Ⓥ GRILLED HALOUMI	16
<i>Heirloom tomatoes, pomegranate, mint</i>	
✓ ROASTED BRUSSELS SPROUTS	16
<i>Fig and wine reduction, caramelized walnuts</i>	
Ⓥ RAKAKAT	14
<i>Phyllo dough cheese rolls, feta, mozzarella, oregano, mint</i>	
MAKANEK	16
<i>Sauteed spicy beef and lamb sausages, lemon, pine nuts</i>	
OCTOPUS ON LENTILS	19
<i>Charred octopus, lentils, tomato/pepper sauce</i>	

KEBABS & SIGNATURE DISHES

CHICKEN SHISH TAOUK	29
<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*	35
<i>Charbroiled marinated sirloin skewers, served with rice</i>	
MIXED GRILL*	38
<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	29
<i>Eggplant stuffed with spinach, parsley, onion, chickpeas, baked with tomato sauce, served with rice</i>	
GRILLED BRANZINO	34
<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>	

A TASTE OF AMAR

FOR THE ENTIRE PARTY—\$49 PER GUEST

MEZZE (Choose two)

Hummus - Baba Ghanouj - Kabees - Fattouch - Falafel - Arnabeet Mekte - Moudardara - Amar Fries

ENTREE (Choose one)

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

SWEETS (Choose one)

*✓ Tahini Dark Chocolate Cake
Assorted Baklava
Date Bread Pudding*

Pair with your choice of 2 glasses of Lebanese wines for an additional \$24

SWEETS

Ⓥ KANAFEH FOR 2	20
<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>	
Ⓥ DATE BREAD PUDDING	12
<i>Dates, white chocolate, orange creme anglaise</i>	
Ⓥ BAKLAVA	12
<i>Traditional middle eastern sweets. Phyllo dough, nuts, syrup.</i>	

✓ Vegan Ⓥ Vegetarian

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

