

## PRIX-FIXE MENU

11 AM TO 3 PM

\$45 PER GUEST

MEZZE  
(Select two)

MAIN ENTREE  
(Select one)

SWEETS  
(assorted baklava)

## BRUNCH COCKTAILS

NO 1 PEARLY BRUNCH	16
<i>Bodvar Rose Pearly No 1, grapefruit, rosewater, mint</i>	
TAYN SPRITZ	14
<i>Prosecco, fig preserve, pomegranate syrup</i>	
ALMAYMUZA	13
<i>Prosecco, orange juice</i>	

## DRINKS & COFFEE

TAHINI CHOCOLATE BANANA SHAKE	10
ORANGE JUICE	8
ROSEWATER LIMONADE	8
AMERICANO	4
ESPRESSO	4
CAPUCCINO/LATTE	6

# Happy Mother's Day!

## MEZZE

- ✓ CLASSIC HUMMUS  
*Chickpea puree, tahini, lemon and garlic*
- HUMMUS WITH LAMB  
*Braised minced lamb, pine nuts, Aleppo pepper*
- ✓ BABA GHANOUJ  
*Charred eggplant puree, tahini, lemon*
- ✓ FATTOUCH  
*Greens, tomato, cucumber, radish, scallions, toasted pita, sumac pomegranate vinaigrette*
- ✓ TABOULEH  
*Chopped parsley, tomatoes, onions, mint, bulgur, lemon olive oil dressing*
- Ⓥ LABNEH  
*Strained yogurt, za'atar, tomatoes, cucumber and mint*
- ✓ WARAK ENAB  
*Grape leaves stuffed with rice, parsley, onion, tomato*
- Ⓥ CHANKLEESH  
*Feta cheese, tomatoes, onions, za'atar*
- ✓ LEBANESE MOUSSAKA  
*Eggplant, tomato, onion, chickpeas, olive oil, spices*
- KIBBEH NAYE\* (\$10 UPCHARGE)  
*Steak tartare, bulgur, onion, mint*

Tax and 20% gratuity will be added to your final bill.

- ✓ FALAFEL  
*Fried chickpeas and fava bean croquettes, tahini, pickled turnips*
- FRIED KIBBEH  
*Beef and bulgur dumplings, onions, pine nuts, Mint-cucumber yogurt*
- ✓ AMAR FRIES  
*Special blend of Sumac, za'atar, parsley, Toum garlic whip*
- ✓ ROASTED BRUSSELS SPROUTS  
*Fig and wine reduction, caramelized walnuts*
- Ⓥ RAKAKAT  
*Phyllo dough cheese rolls, feta, mozzarella, oregano, mint*
- ✓ ZA'ATAR MANOUCHE  
*Flatbread seasoned with a mixture of thyme, oregano, sesame seed, olive oil*
- LAHM BI AJEEN  
*Flatbread with ground beef, tomato, onion, peppers, parsley*

✓ Vegan    Ⓥ Vegetarian

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

## MAIN ENTREE

- Ⓥ SHAKSHOUKA  
*Eggs, tomato, peppers, onion, chick peas, harissa, served with batata*  
Add Haloumi 4
- Ⓥ LEBANESE SCRAMBLE  
*Eggs, tomato, onion, zucchini, feta, za'atar, sumac, olive bread, served with batata*
- ✓ THE FALAFEL BURGER  
*Falafel patty, sautee red onions, lettuce, tomato, tahini, served with Amar fries*
- CHICKEN SHISH TAOUK  
*Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice*
- KAFTA KEBAB\*  
*Charbroiled ground beef and lamb skewers, served with rice*
- SAMKE HARRA  
*Grilled snapper, spicy tahini sauce, pine nuts, served with rice*

## SWEETS

- Ⓥ BAKLAVA  
*Traditional middle eastern sweets. Phyllo dough, nuts, syrup*
- Ⓥ KANAFEH FOR 2 (\$10 UPCHARGE)  
*Semolina and melted cheese tart, rosewater and orange blossom syrup, pistachios*

## WINE BY THE GLASS

## SPARKLING

Rose, JP Chenet, France 187ML	13
Prosecco, Tiemo, Italy 200ML	12
Champagne, Heidsieck Monopole, France 187ml	26

## WHITE

Blanc de Blanc, Ksara, Bekaa Valley, Lebanon	16/62
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	14/49
Pinot Grigio, Caposaldo D.O.C., Italy	13/47
Sancerre, Henry Bourgeois, "Barrones", France	19/72
Chardonnay, Chalone Estate, Monterey, CA	18/72
Riesling, Heinz Eifel, Spatlese, Mosel	12/47

## ROSÉ

Bodvár No 8 Organic, Cote de Provence, France	16/65
Massaya, Bekaa Valley, Lebanon	14/54

## RED

Cabernet Sauvignon, Sinegal "Details", Sonoma, CA	18/68
Petit Syrah Blend, Pessimist, Paso Robles, CA	14/48
Pinot Noir, Nielson, Santa Barbara, CA	15/54
Syrah, Saint Cosme, Cotes du Rhone, France	14/52
Red Blend, Domain des Tourelles, Bekaa Valley, Lebanon	16/66

## DESSERT WINE

Muscatel, Ksara, Bekaa Valley, Lebanon	12/48
Debina, Paleokerisio, Domaine Glinavos, Greece 500ML	45

## WINE BY THE BOTTLE

## SPARKLING

Franciacorta Brut, Ferghettina, Lombardy, Italy	73
Champagne Brut, Laurant Perrier, La Cuvee, Champagne, France	105
Prosecco, Zardetto, Veneto, Italy	56

## ROSÉ

Chateau Musar "Jeune", Bekaa Valley, Lebanon	56
Grenache Noir, Daou, Paso Robles, CA	54

## WINE BY THE BOTTLE

## WHITE

White Blend, Ixcir Reserve, Batroun, Lebanon	74
White Blend, Massaya Blanc, Bekaa Valley, Lebanon	56
Gruner Vetliner, Stadt Krems, Kremstal, Austria	49
Chardonnay, Textbook, Napa Valley, CA	52
Chardonnay, Rombauer, Napa Valley, CA	86
Chardonnay, Fevre, "Champs Royaux", Chablis, France	73
Chardonnay, Duckhorn, Napa Valley, CA	72
Gavi, La Scolca, White Label, Piedmont, Italy	57
Viognier, Yalumba, Organic Collection, South Australia	51
Albarino, Paco & Lola, Rias Baixas, Spain	59
Vermentino di Gallura, Jankara, Sardinia, Italy	68
Moschofilero, Fteri, Troupis Winery, Greece	49
Chenin Blanc, Sula Vineyards, Nashik, India	46

## RED

Red Blend, Chateau Kefraya "Rouge" Bekaa Valley, Lebanon	65
Red Blend, Chateau Musar "Jeune", Bekaa Valley, Lebanon	62
Red Blend, Ixcir, "Altitudes", Batroun, Lebanon	72
Bordeaux Blend, Ixcir, "El Ixcir", Batroun, Lebanon	165
Bordeaux Blend, Chateau Belle-Vue, Bhamdoun, Lebanon	99
Pinot Noir, Roco, "Gravel Road" Willamette Valley, OR	69
Pinot Noir, Davis Bynum, Sonoma, CA	78
Grenache Blend, Black Slate, "Gratallops", Priorat, Spain	70
Norello Mascalse, Pietradolce Etna Rosso, Sicily, Italy	54
Nebbiolo, Vajra "Albe", Barolo, Italy	78
Tempranillo, La Rioja Alta, Rioja, "Vina Alberdi Reserva", Rioja, Spain	65
Zinfandel, Saldo, The Prisoner Wine Co, Napa Valley, CA	77
Malbec, Fabre Montmayou Reserva, Mendoza, Argentina	52
Zinfandel, Ridge Vineyards "Geyserville", Alexander Valey, CA	95
Merlot, Duckhorn, Napa Valley, CA	98
Cabernet Sauvignon, Quilt, Napa Valley, CA	76
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA	171
Cabernet Sauvignon, Far Niente, Napa Valley, CA	225
Cabernet Sauvignon, Paul Hobbs "Crossbarn", Napa Valley, CA	168
Cabernet Sauvignon, Heitz Cellars, Napa valley	140
Cabernet Sauvignon, Chateau Ksara, Bekaa Valley, Lebanon	56
Red Blend, Darioush "Caravan", Napa Valley, CA	110
Petit Verdot, Ksara "3rd Millennium", Bekaa Valley, Lebanon	92
Cinsault, Domain des Tourelles, Vieilles Vignes, Beeka Valley, Lebanon	72
Super Tuscan, Banfi, "Balerno", Tuscany, IT	85

## 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	7
Hard Seltzer: Funky Buddha Brewery, Mango Guava, Oakland Park, FL	7
Blond Ale, Leffe, Belgium	9

## 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