

Happy Thanksgiving!

Prix-Fixe Menu

HOURS

3:00 PM - 8:00 PM

\$65 PER GUEST
\$35 for kids under 12

MEZZE
(Select two)

MAIN ENTREE
(Select one)

SWEETS
(Assorted sweets)

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

MEZZE

- ✓ CLASSIC HUMMUS
Chickpea puree, tahini, lemon and garlic
- ✓ 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
- ✓ 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
- 🌱 LABNEH
Strained yogurt, za'atar, tomatoes,
cucumber and mint

✓ Vegan 🌱 Vegetarian

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

- ✓ MUHAMMARA
Roasted red pepper puree, walnuts,
pomegranate molasses
- ✓ MOUDARDARA
Lentils, rice, caramelized onions
- KIBBEH NAYE* (\$12 UPCHARGE)
Steak tartare, bulgur, onion, mint
- ✓ 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
- ✓ ARNABEET MEKLE
Fried cauliflower, harissa tahini, almonds, raisins
- ✓ ROASTED BRUSSELS SPROUTS
Fig and wine reduction, caramelized walnuts

MAIN ENTREE

- LEBANESE ROASTED TURKEY
Roasted turkey, seasoned with middle eastern spices,
served over "hashweh" rice and garnished with
chestnuts, pistachios, pine nuts and almonds.
- CHICKEN SHISH TAOUK
Charbroiled marinated chicken breast kebab,
toum garlic whip, served with rice
- KAFTA KEBAB*
Charbroiled ground beef and lamb skewers,
toum garlic whip, served with rice
- SAMKE HARRA
Grilled branzino, spicy tahini sauce, peppers,
garlic, onions, pine nuts, served with rice
- PAN ROASTED ATLANTIC SALMON
Tomato relish, black olives, capers, dill, served with
sumac potatoes
- ✓ BAKED PUMPKIN KIBBEH
Pumpkin and bulgur, chickpeas, onions, walnuts, mint
cucumber vegan yogurt
- SWEETS
- 🌱 ASSORTED SWEETS
Baklava, namoura, Halva brownie, pumpkin treats
- 🌱 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, Tiamo, Italy 200ML	14
Champagne, Heidsieck Monopole, France 187ml	26

WHITE

Blanc de Blanc, Ksara, Bekaa Valley, Lebanon	15/58
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	13/49
Pinot Grigio, Caposaldo D.O.C., Italy	12/46
Sancerre, Michel Girault, "La Silicieuse", France	19/76
Chardonnay, Chalone Estate, Monterey, CA	17/68
Riesling, Heinz Eifel, Spatlese, Mosel	13/47

ROSÉ

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

RED

Cabernet Sauvignon, Sinegal "Details", Sonoma, CA	18/66
Petit Syrah Blend, Pessimist, Paso Robles, CA	13/48
Pinot Noir, Nielson, Santa Barbara, CA	15/54
Syrah, Saint Cosme, Cotes du Rhone, France	14/52
Red blend, Chateau Heritage, Bekaa Valley, Lebanon	14/54

DESSERT WINE

Muscatel, Ksara, Bekaa Valley, Lebanon	12/48
Debina, Paleokerisio, Domaine Glinavos, Greece 500ML	45
Lambrusco, Cleto Chiari, Lambrusco di Sorbara, Italy	45

WINE BY THE BOTTLE

SPARKLING

Franciacorta Brut, Ferghettina, Lombardy, Italy	73
Champagne, Perrier Jouet Brut, Epernay, France	120
Prosecco, Zardetto, Veneto, Italy	56

ROSÉ

Chateau Musar "Jeune", Bekaa Valley, Lebanon	56
Wolffer Estate Vineyard, Long Island, NY	50
Domaine ott, By Ott, Cote de Provence, France	75

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	84
Chardonnay, Chateau Heritage, "Cuvee Saint Elie" Bekaa Valley, Lebanon	62
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
Chenin Blanc, Sula Vineyards, Nashik, India	46
Torrentes, Natural Wine, Bodega Santa Julia, "El Ovejo", Argentina	48

RED

Red Blend, Chateau Kefraya "Rouge" Bekaa Valley, Lebanon	65
Red Blend, Chateau Musar "Jeune", Bekaa Valley, Lebanon	67
Red Blend, Ixcir, "Altitudes", Batroun, Lebanon	64
Bordeaux Blend, Ixcir, "El Ixcir", Batroun, Lebanon	165
Bordeaux Blend, Chateau Belle-Vue, Bhamdoun, Lebanon	99
Bordeaux Blend, Quintessa, Rutherford, Napa valley	425
Red Blend, Chateau Musar "Levantine", Bekaa Valley, Lebanon	72
Red Blend, Darioush "Caravan", Napa Valley, CA	115
Pinot Noir, Roco, "Gravel Road" Willamette Valley, OR	69
Pinot Noir, Davis Bynum, Sonoma, CA	78
Grenache Blend, Black Slate, "Gratallops", Priorat, Spain	76
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, Santa Julia 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	260
Cabernet Sauvignon, Paul Hobbs "Crossbarn", Napa Valley, CA	168
Cabernet Sauvignon, Heitz Cellars, Napa valley, CA	140
Cabernet Sauvignon, Chateau Ksara, Bekaa Valley, Lebanon	56
Petit Verdot, Ksara "3rd Millennium", Bekaa Valley, Lebanon	88
Cinsault, Domain des Tourelles, Vieilles Vignes, Beeka Valley, Lebanon	60

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: 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	8

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.

TUESDAY THRU SUNDAY 5PM TO 10PM | 561.865.5653