



COLD MEZZE

✓ CLASSIC HUMMUS <i>Chickpea puree, tahini, lemon and garlic</i>	13
HUMMUS WITH LAMB <i>Braised minced lamb, pine nuts, Aleppo pepper</i>	18
HUMMUS WITH CHICKEN SHAWARMA <i>Thinly sliced shawarma chicken, pickles</i>	18
✓ BABA GHANOUJ <i>Charred eggplant puree, tahini, lemon</i>	14
✓ MUHAMMARA <i>Roasted red pepper puree, walnuts, pomegranate molasses</i>	12
✓ FATTOUCH <i>Greens, tomato, cucumber, radish, scallions, toasted pita, sumac pomegranate vinaigrette</i>	17
✓ TABOULEH <i>Chopped parsley, tomatoes, onions, mint, bulgur, lemon olive oil dressing</i>	16
KIBBEH NAYE* <i>Steak tartare, bulgur, onion, mint</i>	22

HOT MEZZE

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

✓ ROCCA BEET SALAD <i>Arugula, red beet, feta, toasted walnuts, house vinaigrette</i>	17
✓ LABNEH <i>Strained yogurt, za'atar, tomatoes, cucumber and mint</i>	12
✓ MOUDARDARA <i>Lentils, rice, caramelized onions</i>	12
✓ KABEES <i>Mixed pickled vegetables</i>	12
✓ WARAK ENAB <i>Grape leaves stuffed with rice, parsley, onion, tomato</i>	15
✓ CHANKLEESH <i>Feta cheese, tomatoes, onions, za'atar</i>	14
✓ LEBANESE MOUSSAKA <i>Eggplant, tomato, onion, chickpeas, olive oil, spices</i>	12
SAMBOUSEK <i>Mini meat pastries, onions, pine nuts, pomegranate molasses</i>	12
✓ GRILLED HALOUMI CHEESE <i>Heirloom tomatoes, pomegranate, mint</i>	16
✓ ROASTED BRUSSELS SPROUTS <i>Fig and wine reduction, caramelized walnuts</i>	16
✓ RAKAKAT <i>Phyllo dough cheese rolls, feta, mozzarella, oregano, mint</i>	14
MAKANЕК <i>Sauteed beef and lamb sausage, lemon, pine nuts</i>	17
MEDITERRANEAN SHRIMP SKILLET <i>Tomatoes, peppers, onions, cilantro</i>	18
OCTOPUS ON LENTILS <i>Charred octopus, lentils, tomato/pepper sauce</i>	24

KEBABS & SIGNATURE DISHES

CHICKEN SHISH TAOUK <i>Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice</i>	29
KAFTA KEBAB* <i>Charbroiled ground beef and lamb skewers, toum garlic whip, served with rice</i>	29
STEAK KEBAB* <i>Charbroiled marinated sirloin skewers, toum garlic whip, served with rice</i>	37
LAMB CHOPS <i>Grilled lamb chops, mint-cilantro pesto, served with pearl couscous</i>	38
MIXED GRILL PLATTER FOR 2 <i>Chicken Shish Taouk, Kafta Kebab, Steak Kebab, lamb chops, garlic toum whip, tahini, mint-cilantro pesto, served with rice</i>	58
SAMKE HARRA <i>Grilled branzino, spicy tahini sauce, peppers, garlic, onions, pine nuts, served with rice</i>	36
PAN ROASTED ATLANTIC SALMON <i>Tomato relish, black olives, capers, dill, served with sumac potatoes</i>	34
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>	29

A TASTE OF AMAR

FOR THE ENTIRE PARTY—\$52 PER GUEST

MEZZE (Choose two)

Hummus, Baba Ghanouj, Kabees, Fattouch, Falafel, Labne, Lebanese Moussaka, Warak Enab, Arnabeet Mekle, Roasted Brussels Sprouts, Moudardara, Amar Fries

ENTREE (Choose one)

Chicken Shish Taouk, Kafta Kebab, Samke Hara, Sheikh El Mehchi, ✓ El Mehchi Vegano, Pan Roasted Atlantic Salmon

SWEETS (Choose one)

Assorted Sweets

(Substitutions are available for an additional charge)

SWEETS

✓ KANAFEH FOR 2 <i>Semolina and melted cheese tart, rosewater and orange blossom syrup, pistachios</i>	22
✓ SEMOLINA CAKE <i>Coconut, almonds, orange blossom</i>	14
✓ TAHINI DARK CHOCOLATE CAKE <i>Chocolate ganache, sesame seed brittle</i>	12
✓ DATE BREAD PUDDING <i>Dates, white chocolate, orange creme anglaise</i>	12
✓ BAKLAVA <i>Traditional middle eastern sweets. Phyllo dough, nuts, syrup</i>	14
LEBANESE RICE PUDDING <i>Creamy rice pudding infused with rosewater, topped with rose jam and pistachios</i>	12

✓ Vegan ✓ Vegetarian

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

