

# Happy Valentine's Ya Habibi!



## Prix-Fixe Menu

\$148 PER COUPLE

WITH WINE PAIRING  
\$198 PER COUPLE

### TO START

*Processo Zardetto, Italy*

### MEZZE

*(Select two)*

### Wine Pairing:

*Blanc de Blancs, Chateau Ksara,  
Bekaa Valley, Lebanon*

### MAIN ENTREE

*(Select one)*

### Wine Pairing:

*Pinot Noir, Nielson, Santa Barbara, USA*

### SWEETS

*(Select one)*

*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*
- ✓ ROCCA BEET SALAD  
*Arugula, red beet, feta, toasted walnuts,  
house vinaigrette*
- ✓ TABOULEH  
*Chopped parsley, tomatoes, onions, mint,  
bulgur, lemon olive oil dressing*
- 🌱 LABNEH  
*Strained yogurt, za'atar, tomatoes,  
cucumber and mint*
- 🌱 CHANKLEESH  
*Feta cheese, tomatoes, onions, za'atar*
- ✓ KABEES  
*Mixed pickled vegetables*
- ✓ MOUDARDARA  
*Lentils, rice, caramelized onions*
- ✓ MUHAMMARA  
*Roasted red pepper puree, walnuts, pomegranate molasses*

✓ Vegan    🌱 Vegetarian

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

- ✓ LEBANESE MOUSSAKA  
*Eggplant, tomato, onion, chickpeas, olive oil, spices*
- ✓ ARNABEET MEKLE  
*Fried cauliflower, harissa, tahini, almonds, raisins*
- ✓ FALAFEL  
*Fried chickpeas and fava bean croquettes,  
tahini, pickled turnips*

### FRIED KIBBEH

*Beef and bulgur dumplings, onions, pine nuts,  
Mint-cucumber yogurt*

### ✓ SWEET POTATO KIBBEH

*Sweet potato and bulgur dumplings, spinach,  
onions, walnut, mint-cucumber vegan 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*

### MEDITERRANEAN SHRIMP SKILLET

*Tomatoes, peppers, onions, cilantro*

## MAIN ENTREE

### MIXED GRILL FOR 2

*Chicken Shish Taouk, Kafta Kebab, Steak Kebab,  
Lamb Chops served with rice*

### LAMB SHANK

*Braised lamb shank, fennel, chickpeas, pomegranate,  
served with potatoes*

### GRILLED BRANZINO

*Branzino fillet, tomato and red pepper relish, olives,  
pine nuts, served with rice*

### OCTOPUS ON LENTILS

*Charred octopus, lentils, sumac potatoes, tomato,  
red pepper sauce*

### PAN ROASTED ATLANTIC SALMON

*Tomato relish, black olives, capers, dill,  
served with sumac potatoes*

### ✓ STUFFED GRAPE LEAVES

*Grape leaves stuffed with rice, served with mint yogurt*

## SWEETS

### 🌱 BAKLAVA

*Traditional middle eastern sweets.  
Phyllo dough, nuts, syrup.*

### ✓ DECADENT DARK CHOCOLATE CAKE

*Chocolate ganache, strawberry compote*

### 🌱 KANAFEH FOR 2

*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	29

### WHITE

Blanc de Blanc, Ksara, Bekaa Valley, Lebanon	15/58
Sauvignon Blanc, Rapaura Springs, Marlborough, New Zealand	14/53
Pinot Grigio, Caposaldo D.O.C., Italy	12/46
Sancerre, Michel Girault, "La Silicieuse", France	19/76
Chardonnay, Chalone Estate, Monterey, CA	18/72
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	19/76
Petit Syrah Blend, Pessimist, Paso Robles, CA	14/52
Pinot Noir, Nielson, Santa Barbara, CA	16/66
Syrah, Saint Cosme, Cotes du Rhone, France	14/52
Red blend, Chateau Heritage, Bekaa Valley, Lebanon	15/56

### 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	135
Champagne, Paul Dangin & Fils Brut Cuvee Carte Or	105
Prosecco, Zardetto, Veneto, Italy	56

### ROSÉ

Chateau Musar "Jeune", Bekaa Valley, Lebanon	56
Wolffer Estate Vineyard, Long Island, NY	50

## 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, Domaine Passy le Clou, Chablis	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, Massaya Cap Est, Bekaa Valley, Lebanon	89
Red Blend, Darioush "Caravan", Napa Valley, CA	123
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 Mascalese, Pietradolce Etna Rosso, Sicily, Italy	54
Nebbiolo, Vajra "Albe", Barolo, Italy	78
Tempranillo, Vina Bujanda 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 Valley, CA	95
Merlot, Duckhorn, Napa Valley, CA	98
Cabernet Sauvignon, Quilt, Napa Valley, CA	76
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA	176
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	8
Lager: Stella Artois, Belgium	8
IPA: Cigar City, Jai Alai, Tampa, FL	8
Hard Seltzer: Funky Buddha Brewery, Mango Guava, Oakland Park, FL	8
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.

OPEN FROM 5PM TO 10PM | 561.865.5653