



COLD MEZZE

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

HOT MEZZE

GF ✓	ARNABEET MEKLE	14
	<i>Fried cauliflower, harissa tahini, almonds, raisins</i>	
GF ✓	FALAFEL	14
	<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	14
	<i>Sweet potato and bulgur dumplings, spinach, onions, walnut, mint-cucumber vegan yogurt</i>	
GF ✓	AMAR FRIES	13
	<i>Special blend of Sumac, za'atar, parsley, Toum garlic whip</i>	
GF ✓	BATATA HARRA	12
	<i>Spicy crispy potatoes, garlic, lemon, coriander</i>	
✓	FATAYER	12
	<i>Mini spinach pies with lemon and herbs</i>	

GF VG	ROCCA BEET SALAD	17
	<i>Arugula, red beet, feta, toasted walnuts, house vinaigrette</i>	
GF VG	LABNEH	12
	<i>Strained yogurt, za'atar, tomatoes, cucumber and mint</i>	
GF ✓	MOUDARDARA	12
	<i>Lentils, rice, caramelized onions</i>	
GF ✓	KABEES	12
	<i>Mixed pickled vegetables</i>	
GF ✓	WARAK ENAB	15
	<i>Grape leaves stuffed with rice, parsley, onion, tomato</i>	
GF VG	CHANKLEESH	14
	<i>Feta cheese, tomatoes, onions, za'atar</i>	
GF ✓	LEBANESE MOUSSAKA	12
	<i>Eggplant, tomato, onion, chickpeas, olive oil, spices</i>	
	SAMBOUSEK	12
	<i>Mini meat pastries, onions, pine nuts, pomegranate molasses</i>	
GF VG	GRILLED HALOUMI CHEESE	16
	<i>Heirloom tomatoes, pomegranate, mint</i>	
GF ✓	ROASTED BRUSSELS SPROUTS	16
	<i>Fig and wine reduction, caramelized walnuts</i>	
VG	RAKAKAT	14
	<i>Phyllo dough cheese rolls, feta, mozzarella, oregano, mint</i>	
GF	MAKANEK	17
	<i>Sauteed beef and lamb sausage, lemon, pine nuts</i>	
GF	MEDITERRANEAN SHRIMP SKILLET	18
	<i>Tomatoes, peppers, onions, cilantro</i>	
GF	OCTOPUS ON LENTILS	24
	<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, toum garlic whip, served with rice</i>	
	STEAK KEBAB*	37
	<i>Charbroiled marinated sirloin skewers, toum garlic whip, served with rice</i>	
	LAMB CHOPS	38
	<i>Grilled lamb chops, mint-cilantro pesto, served with pearl couscous</i>	
	MIXED GRILL PLATTER FOR 2	58
	<i>Chicken Shish Taouk, Kafta Kebab, Steak Kebab, lamb chops, garlic toum whip, tahini, mint-cilantro pesto, served with rice</i>	
	SAMKE HARRA	36
	<i>Grilled branzino, spicy tahini sauce, peppers, garlic, onions, pine nuts, served with rice</i>	
	PAN ROASTED ATLANTIC SALMON	34
	<i>Tomato relish, black olives, capers, dill, served with sumac potatoes</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>	

A TASTE OF AMAR

FOR THE ENTIRE PARTY—\$48 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

Baklava

(Substitutions are available for an additional charge)

SWEETS

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

✓ Vegan VG Vegetarian GF Gluten Free

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

