AMARDELRAY.COM

MEDITERRANEAN BISTRO

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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 Zealanad	15/56
Pinot Grigio, Caposaldo D.OC., Italy	12/46
Sancerre, Domaine Laurent Montagu, France	19/81
Chardonnay, Close Pegase "Mitsuko's Vineyard" Napa Valley, CA	18/72
Riesling, Heinz Eifel, Spatlese, Mosel	14/52

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
Pettit 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	59
Gruner Vetliner, Stadt Krems, Kremstal, Austria	49
Chardonnay, Textbook, Sonoma, CA	58
Chardonnay, Rombauer, Napa Valley, CA	99
Chardonnay, Domaine Passy le Clou, Chablis	73
Chardonnay, Flowers, Sonoma, CA	84
Chardonay, Chateau Heritage, "Cuvee Saint Elie" Bekaa Valley, Lebanon	62
Gavi, La Scolca, White Label, Piedmont, Italy	62
Viognier, Yalumba, Organic Collection, South Australia	51
Albarino, Burgans, 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	68
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
Pinot Noir, Roco, "Gravel Road" Willamette Valley, OR	78
Pinot Noir, Davis Bynum, Sonoma, CA	68
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
Zinfandel, Ridge Vineyards "Geyserville", Alexander Valey, CA	105
Malbec, Santa Julia Reserva, Mendoza, Argentina	52
Merlot, Duckhorn, Napa Valley, CA	120
Cabernet Sauvignon, Quilt, Napa Valley, CA	76
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA	176
Cabernet Sauvignon, Darioush "Caravan", Napa Valley, CA	135
Cabernet Sauvignon, Far Niente, Napa Valley, CA	275
Cabernet Sauvignon, Paul Hobbs "Crossbarn" , Napa Valley, CA	155
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
Super Tuscan, Banfi, "Balerno", Tuscany, IT	85

MOCKTAILS

Limonada: *Rose water , Lemon, mint,*	8
Sparkling Jallab: *Dates and carob syrup, raisins, pine nuts*	8
Orange Blossom Iced Tea: *Freshly brewed black tea, floral orange blossom*	8
Pomegranate Lime Spritzer: *Pomegranate, lime, and grenadine syrup*	10

BEER

Pilsner: *Brassierie 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.

CLOSED MONDAY
TUESDAY - SUNDAY 5PM TO 10PM
561.865.5653