



COLD MEZZE

- ✓ GF CLASSIC HUMMUS 14
Chickpea puree, tahini, lemon and garlic
- GF HUMMUS WITH LAMB 19
Braised minced lamb, pine nuts, Aleppo pepper
- GF HUMMUS WITH CHICKEN SHAWARMA 18
Thinly sliced shawarma chicken, pickles
- ✓ GF BABA GHANOUJ 14
Charred eggplant puree, tahini, lemon
- ✓ GF MUHAMMARA 13
Roasted red pepper puree, walnuts, pomegranate molasses
- ✓ FATTOUCH 17
Greens, tomato, cucumber, radish, scallions, toasted pita, sumac pomegranate vinaigrette
- ✓ TABOULEH 16
Chopped parsley, tomatoes, onions, mint, bulgur, lemon olive oil dressing
- KIBBEH NAYE* 22
Steak tartare, bulgur, onion, mint

WARM MEZZE

- ✓ GF ARNABEET MEKLE 14
Fried cauliflower, harissa tahini, almonds, raisins
- ✓ GF FALAFEL 14
Fried chickpeas and fava bean croquettes, tahini, pickled turnips
- FRIED KIBBEH 15
Beef and bulgur dumplings, onions, pine nuts, Mint-cucumber yogurt
- ✓ SWEET POTATO KIBBEH 15
Sweet potato and bulgur dumplings, spinach, onions, walnut, mint-cucumber vegan yogurt
- ✓ GF AMAR FRIES 14
Special blend of Sumac, za'atar, parsley, Toum garlic whip
- ✓ GF BATATA HARRA 14
Spicy crispy potatoes, garlic, lemon, coriander
- ✓ FATAYER 12
Mini spinach pies with lemon and herbs
- SFIHA 14
Lebanese lamb meat pies filled with minced meat, tomatoes, parsley, onions, pine nuts and spices

- VG GF ROCCA BEET SALAD 17
Arugula, red beet, feta, toasted walnuts, house vinaigrette
- VG GF LABNEH 13
Strained yogurt, za'atar, tomatoes, cucumber and mint
- ✓ GF MOUDARDARA 12
Lentils, rice, caramelized onions
- ✓ GF KABEES 12
Mixed pickled vegetables
- ✓ GF WARAK ENAB 14
Grape leaves stuffed with rice, parsley, onion, tomato
- VG GF CHANKLEESH 14
Feta cheese, tomatoes, onions, za'atar
- ✓ GF LEBANESE MOUSSAKA 14
Eggplant, tomato, onion, chickpeas, olive oil, spices
- ✓ GF LOUBIEH BEL ZEIT 12
Italian green beans, onion, garlic and tomatoes, braised in a flavorful tomato sauce

- SAMBOUSEK 14
Mini meat pastries, onions, pine nuts
- VG GF GRILLED HALOUMI CHEESE 16
Heirloom tomatoes, pomegranate, mint
- VG RAKAKAT 14
Phyllo dough cheese rolls, feta, mozzarella, oregano, mint
- GF MAKANEK 17
Sauteed beef and lamb sausage, lemon, pine nuts
- GF JAWANEH 16
Lebanese chicken wings tossed with olive oil, garlic, lemon juice and cilantro
- ARAYESS 18
Oven baked pita bread stuffed with Kafta meat served with Tahini yogurt
- GF MEDITERRANEAN SHRIMP SKILLET 18
Tomatoes, peppers, onions, cilantro
- GF OCTOPUS ON LENTILS 22
Charred octopus, lentils, tomato/pepper sauce

KEBABS & SIGNATURE DISHES

- CHICKEN SHISH TAOUK 29
Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice
- KAFTA KEBAB* 30
Charbroiled ground beef and lamb skewers, toum garlic whip, served with rice
- STEAK KEBAB* 39
Charbroiled marinated sirloin skewers, toum garlic whip, served with rice
- LAMB CHOPS 46
Grilled lamb chops, mint-cilantro pesto served with pearl couscous
- MIXED GRILL PLATTER FOR 2 74
Chicken Shish Taouk, Kafta Kebab, Steak Kebab, lamb chops, garlic toum whip, tahini, mint-cilantro pesto, served with rice
- SAMKE HARRA 36
Grilled branzino, spicy tahini sauce, peppers, garlic, onions, pine nuts, served with rice
- PAN ROASTED ATLANTIC SALMON 36
Tomato relish, black olives, capers, dill, served with sumac potatoes
- SHEIKH EL MEHCHI 29
Eggplant stuffed with minced meat baked with tomato sauce, served with rice
- ✓ EL MEHCHI VEGANO 29
Eggplant stuffed with spinach, parsley, onion, chickpeas, baked with tomato sauce, served with rice

A TASTE OF AMAR

FOR THE ENTIRE PARTY - \$52 PER GUEST

MEZZE

(Choose two)

Hummus, Baba Ghanouj, Kabees, Fattouch, Falafel, Jawaneh, Loubieh Bel Zeit, Labneh, Lebanese Moussaka, Warak Enab, Arnabeet Mekle, Moudardara, Amar fries

ENTREE

(Choose one)

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

SWEETS

Baklava

PAIR WITH YOUR CHOICE OF 2 GLASSES OF LEBANESE WINES FOR AN ADDITIONAL \$25

(Substitutions are available for an additional charge)



SWEETS

- VG KANAFEH FOR 2 22
Semolina and melted cheese tart, rosewater and orange blossom syrup, pistachios
- ✓ GF ALMOND DATE TART 14
Coconut, almonds, dates, maple syrup
- ✓ GF DARK CHOCOLATE & FIG TART 14
Fig preserve crust, rich dark chocolate, raspberry
- VG BAKLAVA 12
Traditional middle eastern sweets. Phyllo dough, nuts, syrup
- DATE BREAD PUDDING 12
Dates, white chocolate, orange creme anglaise

✓ vegan VG vegetarian GF gluten free

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

