COLD MEZZE

- ♥ GF CLASSIC HUMMUS Chickpea puree, tahini, lemon and garlic
- I HUMMUS WITH LAMB Braised minced lamb, pine nuts, Aleppo pepper

14

19

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13

17

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- © HUMMUS WITH CHICKEN SHAWARMA 18 Thinly sliced shawarma chicken, pickles
- ♥ BABA GHANOUJ Charred eggplant puree, tahini, lemon
- ✓ ☞ MUHAMMARA Roasted red pepper puree, walnuts, pomegranate molasses
- ✓ FATTOUCH Greens, tomato, cucumber, radish, scallions, toasted pita, sumac pomegranate vinaigrette
- ✓ TABOULEH Chopped parsley, tomatoes, onions, mint, bulgur, lemon olive oil dressing
- KIBBEH NAYE* Steak tartare, bulgur, onion, mint

WARM MEZZE

- ✓ GE ARNABEET MEKLE Fried cauliflower, harissa tahini, almonds, raisins
- ✓ GF 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
- ∀ GF AMAR FRIES Special blend of Sumac, za'atar, parsley, Toum garlic whip
- √ ☞ BATATA HARRA Spicy crispy potatoes, garlic, lemon, coriander
 - ✓ FATAYER Mini spinach pies with lemon and herbs
 - SFIHA I4 Lebanese lamb meat pies filled with minced meat, tomatoes , parsley, onions, pine nuts and spices

(vg) GE ROCCA BEET SALAD 17 Arugula, red beet, feta, toasted walnuts, house vinaigrette 13 Strained yogurt, za'atar, tomatoes, cucumber and mint 12 Lentils, rice, caramelized onions 12 V GF KABEES Mixed pickled vegetables 14 Grape leaves stuffed with rice, parsley, onion, tomato 14 Feta cheese, tomatoes, onions, za'atar V GE LEBANESE MOUSSAKA 14 Eggplant, tomato, onion, chickpeas, olive oil, spices V GR 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 (G) GF GRILLED HALOUMI CHEESE 16 Heirloom tomatoes, pomegranate, mint 14 Phyllo dough cheese rolls, feta, mozarella, oregano, mint 17 Sauteed beef and lamb sausage, lemon, pine nuts 16 Lebanese chicken wings tossed with olive oil,

garlic, lemon juice and cilantro

served with Tahini yogurt

G OCTOPUS ON LENTILS

Oven baked pita bread stuffed with Kafta meat

GF MEDITERRANEAN SHRIMP SKILLET

Charred octopus, lentils, tomato/pepper sauce

Tomatoes, peppers, onions, cilantro

18

18

22

ARAYESS

CHICKEN SHISH TAOUK Charbroiled marinated chicken breast kebab, toum garlic whip, served with rice KAFTA KEBAB* Charbroiled ground beef and lamb skewers, toum garlic whip, served with rice STEAK KEBAB*

KEBABS & SIGNATURE DISHES

29

30

39

46

36

29

- Charbroiled marinated sirloin skewers, toum garlic whip, served with rice
- LAMB CHOPS 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** Grilled branzino, spicy tahini sauce, peppers, garlic, onions, pine nuts, served with rice
- PAN ROASTED ATLANTIC SALMON36Tomato relish, black olives, capers, dill,
served with sumac potatoes36
- SHEIKH EL MEHCHI 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

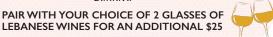
(Choose two) Hummus, Baba Ghanouj, Kabees, Fattouch, Falafel, Jawaneh, Loubieh Bel Zeit, Labneh, Lebanese Moussaka, Warak Enab, Arnabeet Mekle, Moudardara, Amar fries

ENTREE

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

SWEETS

Baklava



22

14

12

12

(Substitutions are available for an additional charge)

SWEETS

- ^{ve} KANAFEH FOR 2 Semolina and melted cheese tart, rosewater and orange blossom syrup, pistachios
- √ @ ALMOND DATE TART Coconut, almonds, dates, maple syrup
- ✓ GP DARK CHOCOLATE & FIG TART
 Fig preserve crust, rich dark chocolate, raspberry
- BAKLAVA Traditional middle eastern sweets. Phyllo dough, nuts, syrup

DATE BREAD PUDDING Dates, white chocolate, orange creme anglaise

 \bigvee vegan \bigvee vegetarian \bigcirc gluten free

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

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