

MEZZE

Pronounced 'meh-zeh,' meaning 'taste' or 'snack'—think of it as Mediterranean tapas!
Ideal for sampling a variety of dishes to share (or enjoying all to yourself, habibi).

DIPS

HUMMUS WITH LAMB

19

Braised lamb, pine nuts, aleppo pepper. **GF**

CLASSIC HUMMUS

15

Chickpea, tahini, lemon, olive oil. **GF V**

HUMMUS WITH CHICKEN SHAWARMA

20

Chicken shawarma, pickles, paprika. **GF**

HUMMUS WITH BEEF SHAWARMA

20

Beef shawarma, pine nuts, sumac onion, tahini. **GF**



SPICY HARISSA HUMMUS

18

Spicy harissa, charred red pepper. **GF V**

BABA GHANOUJ

16

Charred eggplant, tahini, lemon, olive oil. **GF V**

MUHAMMARA

15

Roasted red pepper, walnuts, pomegranate molasses, olive oil. **GF V**

LABNEH

15

Strained yogurt, za'atar, tomato, mint, olive oil. **GF VG**

VEGETARIAN

LEBANESE MOUSSAKA

15

Eggplant, tomato, onion, chickpea, olive oil. **GF V**

FALAFEL

15

Chickpea and fava bean croquette, pickled turnip, tahini. **GF V**

GRILLED HALLOUMI

17

Cherry tomato, pomegranate molasses, mint. **GF VG**

BATATA HARRA

15

Spicy crispy potato, garlic, lemon, cilantro. **GF V**

FATAYER

16

Spinach pie, lemon, onion, herbs. **V**

KEBBET LAA'TIN

15

Pumpkin kebbe, onion, swiss chard, bulgur. **V**

LOUBIEH BEL ZEIT

14

Italian green beans, onion, garlic, tomato sauce. **GF V**

RAKAKAT

15

Phyllo, feta, mozzarella, oregano, mint. **VG**

MOUDARDARA

14

Lentils, rice, caramelized onion. **GF V**

CHANKLEESH

15

Feta, tomato, onion, za'atar, olive oil. **GF VG**

AMAR FRIES

15

Sumac, za'atar, parsley, toum whip. **GF V**

BRUSSELS SPROUTS

18

Crispy sprouts, aleppo date glaze, sumac toasted walnuts. **GF V**

WARAK ENAB

15

Grape leaves stuffed with rice, parsley, tomato, onion. **GF V**

ARNABEET MEKLEH

15

Cauliflower, tahini, almond, golden raisins. **GF V**

V VEGAN - **VG** VEGETARIAN - **GF** GLUTEN FREE

MORE MEZZE

SALADS

TABOULEH

17

Parsley, bulgur, tomato, onion, mint, lemon, olive oil. **V**

FATTOUSH

18

Romaine, tomato, cucumber, radish, scallion, toasted pita, sumac lemon vinaigrette. **V**



ROCCA BEET

18

Arugula, beet, feta, pomegranate vinaigrette, sumac toasted walnuts. **GF VG**

MEDITERRANEAN LENTIL

18

Lentils, halloumi, cucumber, cherry tomato, sumac onion, herbs, aleppo date vinaigrette. **GF VG**

LAND & SEA

KIBBEH NAYE

24

Steak tartare, bulgur, onion, mint.

JAWANEH

16

Lebanese chicken wings, olive oil, lemon, garlic, cilantro. **GF**

SAMBOUSEK

15

Flaky beef pastry, onion, pine nuts.

SFIHA

18

Lamb pie, tomato, parsley, onion, pine nuts, pomegranate molasses.

FRIED KIBBEH

16

Beef bulgur dumpling, pine nuts, onion, mint yogurt.

ARAYESS

24

Baked pita stuffed with kafta meat, pickles, tahini yogurt.

MAKANEK

18

Beef and lamb sausage, pomegranate molasses, lemon, pine nuts. **GF**

OCTOPUS ON LENTILS

24

Charred octopus, lentils, tomato pepper sauce. **GF**

BASTERMA

18

Cured dry-aged beef, arugula, dill, olive oil. **GF**

KEBABS

Served with charred tomato, sumac onions, and Lebanese rice.

WAGYU STEAK

44

Wagyu sirloin skewer, pickles, toum whip.



CHICKEN TAOUK

32

Chicken skewer, pickles, toum whip.

KAFTA HALABI

34

Ground beef & lamb skewer, pickles, mint yogurt.

SPICY CHICKEN KAFTA

30

Ground chicken, harissa, pickles, mint yogurt.

CALEDONIAN PRAWNS

36

Prawn skewer, pickles, spicy garlic whip.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

SIGNATURE MAINS

Each signature dish tells its own story, blending our cherished Lebanese family recipes with contemporary twists created by our diverse culinary team.

AMAR MIXED GRILL

86

Chicken, kafta, wagyu steak, lamb chops, sumac onion, charred tomato, lebanese rice.

LAMB CHOPS

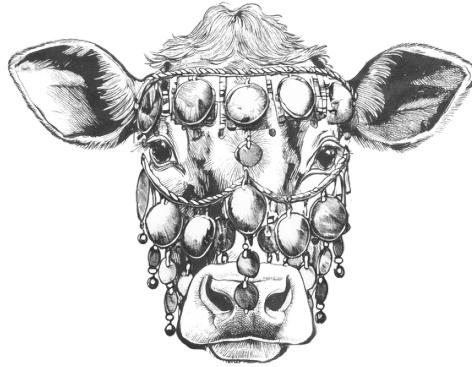
48

New Zealand lamb, mint pesto, lebanese rice.

SALMON

38

Atlantic salmon, sumac potato, tomato relish, black olives, capers, dill. GF



KIBBEH LABANIEH

32

Kibbeh dumplings, warm garlic yogurt sauce, lebanese rice.

SAMKE HARRA

38

Grilled branzino, spicy tahini, peppers, garlic, onion, pine nuts, lebanese rice.

SHEIKH EL MEHCHI

32

Beef stuffed baby eggplant, tomato sauce, pine nuts, lebanese rice.

SIDES

Pickles & Olives

8

Housemade Pita

6

Lebanese Rice

8

Charred Mixed Vegetables

8

Za'atar Chips

6

Vegetable Crudite

8

SWEETS

KANAFEH

22

Kataifi and melted cheese tart, orange blossom, pistachio. **VG**

AISH EL SARAYA

15

Lebanese bread pudding, rosewater, ashta cream, pistachio. **VG**



BAKLAVA

14

Phyllo dough, honey, pistachio. **VG**

DARK CHOCOLATE AND FIG TART

15

Fig preserve, walnut, dark chocolate, mixed berry compote. **GF V**

ALMOND DATE TART

14

Coconut, date, almond crust, salted tahini caramel. **GF V**

A 20% GRATUITY WILL BE ADDED TO THE BILL FOR PARTIES OF 6 OR MORE.