

Easter at Amar!

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).

CLASSIC HUMMUS 15

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

HUMMUS WITH LAMB 19

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

BABA GHANOUJ 16

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

FATTOUCH 18

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

TABOULEH 17

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

FATAYER 16

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

LABNEH 15

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

WARAK ENAB 15

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

CHANKLEESH 15

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

LEBANESE MOUSSAKA 15

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

FOUL MUDAMMAS 16

Fava beans, lemon, garlic, herbs. **V**

OCTOPUS ON LENTILS 24

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

KIBBEH NAYE 24

Steak tartare, bulgur, onion, mint.

FALAFEL 15

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

FRIED KIBBEH 16

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

AMAR FRIES 15

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

BRUSSELS SPROUTS 18

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

RAKAKAT 15

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

ZA'ATAR MANOUCHE 12

Flatbread seasoned with a mixture of thyme,
oregano, sesame seed, olive oil. **V**

LAHM BI AJEEN 14

Flatbread with ground beef, tomato,
onion, peppers, parsley.

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

SIGNATURE MAINS

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

SHAKSHOUKA 19

Eggs, tomato, peppers, onion, chick peas, harissa,
served with batata. **VG** | Add Haloumi 4

LEBANESE SCRAMBLE 18

Eggs, tomato, onion, zucchini, feta, za'atar,
sumac, served with batata. **VG**

CHICKEN TAOUK 32

Chicken skewer, pickles, toum whip.

KAFTA HALABI 34

Ground beef & lamb skewer, pickles, mint yogurt.

SAMKE HARRA 38

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

CALEDONIAN PRAWNS 36

Prawn skewer, pickles, spicy garlic whip.

KIBBEH LABANIEH 32

Kibbeh dumplings, warm garlic yogurt sauce, lebanese rice.

SWEETS

BAKLAVA 14

Traditional middle eastern sweets.
Phyllo dough, honey, pistachio. **VG**

NAMOURRA 12

Semolina cake.

MAAMOUL 12

Assorted Lebanese cookies with dates,
pistachios and walnuts.

KANAFEH 22

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have a medical condition.

Tax and 20% gratuity will be added to your final bill.

The word "amar" is written in a white, elegant, cursive script. The letters are fluid and connected, with a long, sweeping tail on the 'r' that curves back towards the 'a'. The logo is centered horizontally and vertically within the upper half of the image.

amar

MEDITERRANEAN
KITCHEN & BAR