

# 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

### \* CLASSIC HUMMUS

15  
Chickpea, tahini, lemon,  
olive oil. GF V

### \* SPICY HARISSA HUMMUS

18  
Spicy harissa,  
charred red pepper. GF V



### HUMMUS WITH LAMB

20  
Braised lamb, pine nuts,  
aleppo pepper. GF

### HUMMUS WITH CHICKEN SHAWARMA

20  
Chicken shawarma, pickles,  
paprika. GF

### \* 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

16  
Eggplant, tomato, onion,  
chickpea, olive oil. GF V

### \* FALAFEL

15  
Chickpea and fava bean croquette,  
pickled turnip, tahini. GF V

### GRILLED HALLOUMI

18  
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

### \* RAKAKAT

15  
Phyllo, feta, mozzarella,  
oregano, mint. VG

### CHANKLEESH

16  
Feta, tomato, onion,  
za'atar, olive oil. GF VG

### \* AMAR FRIES

15  
Sumac, za'atar, parsley,  
toum whip. GF V

### \* MOUDARDARA

15  
Lentils, rice,  
caramelized onion. GF V

### \* BRUSSELS SPROUTS

18  
Crispy sprouts, aleppo date glaze,  
sumac toasted walnuts. GF V

### WARAK ENAB

16  
Grape leaves stuffed with rice,  
parsley, tomato, onion. GF V

### \* ARNABEET MEKLEH

16  
Cauliflower, tahini, almond,  
golden raisins. GF V

V VEGAN - VG VEGETARIAN - GF GLUTEN FREE

\* Happy Hour Item

# MORE MEZZE

## SALADS

### ★ TABOULEH

17

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

### ★ FATTOUSH

18

Romaine, tomato, cucumber, radish, scallion, toasted pita, pomegranate 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.

### ★ FRIED KIBBEH

16

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

### OCTOPUS ON LENTILS

24

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

## KEBABS

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

### WAGYU STEAK

46

Wagyu sirloin skewer, pickles, toum whip.



### CHICKEN TAOUK

34

Chicken skewer, pickles, toum whip.

### KAFTA HALABI

34

Ground beef & lamb skewer, pickles, mint yogurt.

### SPICY CHICKEN KAFTA

32

Ground chicken, harissa, pickles, mint yogurt.

### CALEDONIAN PRAWNS

42

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.

★ *Happy Hour Item*

# 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

96

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

## LAMB CHOPS

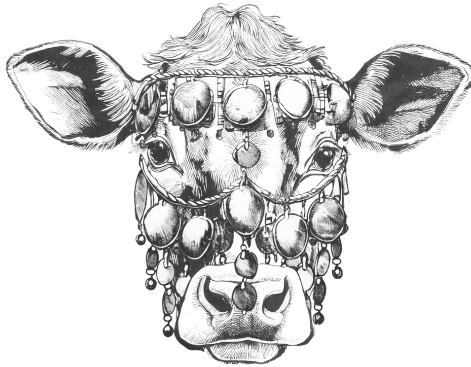
48

New Zealand lamb, mint pesto, lebanese rice.

## SALMON

38

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



## SAMKE HARRA

46

Pan-seared branzino, spicy tahini, peppers, garlic, onion, pine nuts, lebanese rice.

## KIBBEH LABANIEH

34

Kibbeh dumplings, warm garlic yogurt sauce, 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

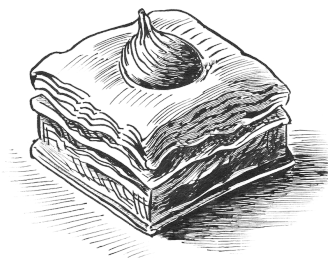
22

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

## ORANGE OLIVE OIL CAKE

14

Fresh orange, Lebanese olive oil, citrus-olive oil glaze. **V**



## DARK CHOCOLATE AND FIG TART

15

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

## BAKLAVA

14

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