

# WELCOME TO AMARA

Amara is our home and we are so happy to share it with you through food and community. Inspired by the Mediterranean and rooted in California’s bounty. Our dishes are prepared from scratch with fresh, seasonal ingredients, each a reflection of care, and craft; celebrating the joy of gathering around the table. We invite you to slow down, savor the flavors, and enjoy this time with friends, family, and neighbors.

With gratitude,  
**Ajay & Reena**



## BITES

Shareable additions to round out your meal

- WARM OLIVES** marinated in citrus and spices 8
- MIXED SEASONAL PICKLES** 8
- OYSTERS** (4 pcs) with green strawberry Champagne Mignonette (market)
- CHARCUTERIE & CHEESE** (g, n) rotating selection 28

## MEZZES

Served with soft, house-baked pita thats warm, airy, and fresh from the oven

- GREEN HUMMUS** (dfo, no) green garbanzo, whipped lemon crème fraîche, pistachios and herbs 15
- BABA GHANOUSH** (v) smoked eggplant, Aleppo Pepper, Olive Oil 15
- MUHAMMARA** (n, v) smokey and jewel toned, with walnuts, peppers, pomegranate syrup 17

## LIGHTER FARE

- GREEK BREAD SALAD** (dfo,no, go) Moroccan spiced roasted chicken, pita croutons, arugula, radicchio, pine nuts, feta and cherry vinaigrette 18
- CLASSIC TABBOULEH** (g,v) tomato, cucumber, summer herbs with romaine scoops 15
- HOUSE-MADE YOGURT** topped with in house granola, San Mateo county honey, seasonal fruit 18
- FRENCH TOAST** soft, golden indulgence, topped with citrus marmalade, farmer’s cheese 14

## MAINS

- SPANISH OMELETTE** Catalan style served on artisanal sourdough with ‘Nduja-pepperoncini spread and sheep’s milk herb ricotta 21
- ÇILBIR** (d) a Turkish classic, poached free range hen eggs, house-made yogurt, chili oil, caviar 24
- MEDITERRANEAN AVOCADO TOAST** (dfo) Seeded sourdough with smashed avocado, whipped feta, cherry tomatoes, cucumber, fresh herbs, za’atar, and olive oil 18
- SILK ROAD EGGPLANT** (df) honey-glazed eggplant with pickled mustard seeds, creamy hummus, and fresh house-made laffa bread 19
- GRILLED OYSTER MUSHROOM KABOB** (n) herb tahini, toasted pine nuts, black garlic, and warm laffa 21
- ROASTED SALMON** with scorched heirloom tomatoes and herbed basmati rice 38
- SHAKSHUKA** poached eggs in a tomato and eggplant hash, simmered with North-African spices, and warm laffa 24
- ZA’ATAR ROASTED CHICKEN** spiced roast chicken, with herbed basmati rice, hummus 23
- PULLED LAMB AND POACHED EGGS** Arugula, harissa aioli on sourdough toast, fries and harissa aioli 24

## SAUCES & EXTRAS

- |                        |                                     |                    |
|------------------------|-------------------------------------|--------------------|
| Zhough 3               | Pappas Bravas (ea) 8                | French Fries 7     |
| Fresh Harissa Yogurt 3 | House Made Pita (d) or laffa (df) 5 | Poached Egg (ea) 6 |

(v) vegan (vo) vegan optional (df) dairy-free (dfo) dairy-free optional (n) contains nuts (g) contains gluten (no) nuts optional

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness

A 20% service charge is added for parties of 8+. A 3.5% employer mandate surcharge is added to each check, Cakeage \$5 per guest.

AMARA SIGNATURE COFFEE

- CARDAMOM LATTE espresso, steamed milk, cardamom syrup 7
- ROSE VANILLA LATTE espresso, steamed milk, rose-vanilla syrup 7
- SAFFRON LATTE espresso, saffron-infused milk, honey 8
- ESPRESSO a rich, concentrated shot of our house espresso blend 6
- MACCHIATO a bold espresso softened with a touch of silky foam 6
- CAPPUCCINO equal parts espresso, steamed milk, and airy foam 7
- AMERICANO espresso poured over hot water for a rich yet mellow cup 7



MORNING APERITIFS

- TROPICAL GARIBALDI Campari, fluffy pineapple and orange juice 14
- BLACKBERRY RAMOS Gin, crème de mûre, cream, lemon, lime, soda 16
- MARA Arabic coffee, pomegranate vodka, balsamic, red cardamom, bitters, saline 18
- WHITE SANGRIA White wine, mint vodka, acidified orange, apricot liqueur, ginger, peach 16
- RED SANGRIA Red wine, brandy, gin, orange liqueur, sweet vermouth, lemon, cinnamon, clove 16
- ISOLA SPRITZ Sparkling wine, Italicus rosolio bergamot, orange-thyme cordial 16
- LUNA ROSA SPRITZ Sparkling wine, Lillet Rose, strawberry-basil cordial 16
- FINO AND FIZZ Fino sherry, apricot liqueur, soda, basil and olive 16
- AMARA MARTINI Gin, vodka, vermouth, orange bitters, basil oil, olive and citrus peel 17
- MEDITERRANEAN GIMLET Gin blend, citrus peel and leaf cordial 17

WINE BY THE GLASS

- SPARKLING
  - Prosecco Superiore Brut, Sommariva, Veneto, Italy, NV, 16
  - Domaine de la Chanteleuserie, “Fines Bulles”, Loire Valley, France, NV, 17

- ROSÉ
  - GSM, Mirabeau Pure, Côtes de Provence, France, 2023, 18
  - Calkarasi, Pasaeli “Seahorse”, Aegean, Turkey, 2022, 17

- WHITE
  - Albarino, Bodegas Vionta, Rias Baixas, 2023, 18
  - Vermentino, Argiolas Costamolino, Sardegna, Italy 2023, 17
  - Sauvignon Blanc, Stolpman, Santa Barbara County, 2023, 18
  - Chardonnay, Roland Lavaturex, Bourgogne, France, 2022, 19

- RED
  - Pinot Noir, Balleto, Sonoma County, 2021, 18
  - Chianti, Castello Monsanto, Tuscany 2020, 22
  - GSM, Domaine de Durban “Beaumes de Venise”, Rhône Valley, France, 2022, 17
  - Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley, WA, 2019, 21
  - Syrah, Alain Gralliot “Syrocco”, Morocco, 2022, 18

ZERO PROOF

- MESHMESH Dried apricot, coriander, bitter orange peel, gentian root infusion 17
- FIGURE FAIS Fig leaf soda, seasonal fresh fruit juice 15
- KUMMATHRAA Acid-adjusted pear juice, seedlip garden, thyme syrup, thyme garnish 16
- UVA Green grape juice, mint, cucumber, fig leaf soda, dash of saline 15

BEVERAGES

- Iced Tea 6
- San Pellegrino 6
- Aqua Panna 8
- Cola 6

BEER

- 805 Blonde Ale, Firestone 8
- Fresh-Squeezed IPA, Deschutes 10
- Weissbeir, Franziskaner 9
- Pilsner, Stella Artois 8

Corkage (each 750 ml Bottle) 1st 750ml \$55, Second \$75.00 Limit 2 bottles