

Amara

Garden Brunch

Little Indulgences

Half bottle of Billecart-Salmon Rosé \$20



WELCOME

Welcome drinks

Oysters

Caviar toast (d)

Cheese, berries, nuts (n)

STARTERS

BEET AND CITRUS SALAD (no)

MEZZE, Green hummus (n), Baba ghanoush, Fluffy housemade Pita (d), Pickles, Olives

MIRZA GHASEMI (vo) soft-poached hen's egg, rustic tomato and eggplant

MAIN

choose 2 for the table

ZA'ATAR ROASTED CHICKEN spiced chicken, hummus, greens

SPRING RAVIOLI (no) spring vegetables, fresh herb sauce, pine-nuts, leeks, crème fraîche (d,o)

ROASTED SALMON (df) scorched heirloom tomato

SPICED LAMB KEBAB arugula, hummus

SPRING VEGETABLES (v) with couscous

STEAK and EGGS (go) hanger steak, two fried eggs, fries, harissa aioli, sourdough bread

sides

rice (vo)

carrots (df)

fries

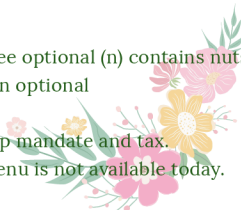
DESSERT

Chef's choice of dessert bites

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

\$95 per person; \$50 per child under 10. Plus gratuity, emp mandate and tax.

Full table participation is required. Beverages extra. Regular menu is not available today.



Amara

HOUSE-CRAFTED LIBATIONS

Tropical Bellini, passion fruit, prosecco 12

Mimosa, orange juice, prosecco 12

Garden Bellini, kiwi, prosecco 14

White Sangria, white wine, mint, acidified orange, apricot, ginger, peach 14

Red Sangria, red wine, orange, sweet vermouth, lemon, cinnamon, clove 14

Isola Spritz, sparkling wine, italicus rosolio bergamot, orange-thyme cordial 16

Luna Rosa Spritz, sparkling wine, lillet Rose, strawberry-basil cordial 16

Mediterranean Gimlet, gin blend, citrus peel and leaf cordial 17

Amara Negroni, gin, luxardo Bitter, Dry vermouth, Blanc vermouth, Orange bitter 17

WINE BY THE GLASS

SPARKLING

Prosecco Superiore Brut, Sommariva, Veneto, Italy, NV, 16

ROSÉ

Calkarasi, Pasaeli “Seahorse”, Aegean, Turkey, 2022, 17

WHITE

Albarino, Bodegas Vionta, Rias Baixas, 2023, 18

Sauvignon Blanc, Stolpman, Santa Barbara County, 2023, 18

RED

Tempranillo, Ramon Bilbao Crianza, Rioja, 22

Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley, WA, 2019, 21

ZERO PROOF

KUMMATHRAA Acid-adjusted pear juice, Seedlip Garden, thyme syrup, thyme garnish 16

BEVERAGES

Iced Tea 6

San Pellegrino 7

Aqua Panna 8

Cola 6