

Amara brunch is inspired by the ease of Mediterranean mornings and the bounty of California. Our dishes are made from scratch with seasonal ingredients, local produce, house-made breads, and coffee from women-owned Bay Area roasters.

Settle in, share freely, and enjoy the table.

With Gratitude  
Ajay & Reena



## SIGNATURE COFFEE

ESPRESSO 6 | AMERICANO 7 | CAPPUCCINO 7 |  
CARDAMOM LATTE 7 | TURKISH COFFEE 5

## MORNING APERITIFS

**MIMOSA** Fresh Orange juice, Sparkling wine 12  
**TROPICAL BELLINI** Passion fruit puree, Sparkling wine 12  
**GARDEN BELLINI** Raspberry puree, Sparkling wine 12  
**WHITE SANGRIA** White wine, mint vodka, acidified orange, apricot liqueur, ginger, peach 13  
**RED SANGRIA** Red wine, brandy, gin, orange liqueur, sweet vermouth, lemon, cinnamon, clove 13  
**ISOLA SPRITZ** Sparkling wine, Italicus rosolio bergamot, orange-thyme cordial 14  
**LUNA ROSA SPRITZ** Sparkling wine, Lillet Rose, strawberry-basil cordial 14  
**MEDITERRANEAN GIMLET** Gin blend, citrus peel and leaf cordial 15  
**AMARA NEGRONI** Gin, Luxardo Bitter, Dry vermouth, Blanc vermouth, Fino sherry, Orange bitter 15

## WINE BY THE GLASS

### SPARKLING

Prosecco Mionetto Brut, Veneto, Italy, NV 13 / 48

### ROSÉ

Calkarasi, Pasaeli "Seahorse", Aegean, Turkey, 2022 17 / 70

### WHITE

Albarino, Bodegas Vionta, Rias Baixas, 2023, 18 / 76

Vermentino, Argiolas Costamolino, Sardegna, Italy, 2023, 17 / 70

### RED

GSM, Domaine de Durban "Beaumes de Venise", Rhône Valley, France, 2022 17 / 70

Syrah, Alian Gralliot "Sirocco" Morocco 2022 18 / 74

## ZERO PROOF

**KUMMATHRAA** Acid-adjusted kiwi juice, Seedlip Garden, thyme syrup, thyme garnish 14

**MANGO SPARKLING LEMONADE** Citrus, Mango puree, soda water 14

**CUCUMBER MOJITO** Cucumber juice, mint, lime, soda water 14

## BEVERAGES

Iced Tea 6  
San Pellegrino 8  
Aqua Panna 8  
Cola 6

## BEER

805 Blonde Ale, Firestone 8  
IPA, Fort Point Villager 10  
Weissbier, Franziskaner 9  
Pilsner, Stella Artois 8  
Pilsner, Trumer 8  
La Chouffe Belgium Blonde 11  
Athletic IPA (N/A) 7

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

## LITTLE INDULGENCES

**CHAMPAGNE & CAVIAR MOMENT** Golden Ossetra Caviar Toast + half bottle J. Lassalle Brut Rosé 135

**GOLDEN OSSETRA CAVIAR TOAST** Quarter ounce caviar, cultured butter, herbs (d, g) 32

**HALF BOTTLE ROSÉ CHAMPAGNE** J. Lasalle Brut Rosé 113

## FOR THE TABLE

Shareable additions to round out your meal

**WARM OLIVES** (v) Marinated in citrus and spices 8

**MIXED SEASONAL PICKLES** (v) 8

**MEZZES** Green Hummus (no), Baba Ghanoush (v), Muhammara (n), house made fresh pitas (d, g) 24

**KUMAMOTO OYSTERS** (6 pcs) Green strawberry Champagne Mignonette 28

**CHARCUTERIE & CHEESE** (g, no) Rotating selection 28

## SWEET

**ORANGE BLOSSOM FRENCH TOAST** Soft, golden indulgence, topped with citrus marmalade, farmer's cheese 16

**HOUSEMADE MEYER LEMON MUFFIN** (v) Candied citrus peel, airy and light and perfect with coffee 8

**ORANGE BLOSSOM HONEY CAKE** A favorite of Chef Jackie 8

## EGGS & MORNING PLATES

**ÇILBIR** (d) Turkish classic, poached free range hen eggs, house-made yogurt, chili oil, caviar 24

**MIRZA GHASEMI** (vo) Soft-poached hen's egg, rustic tomato and eggplant, with house made fresh pita 23

**AMARA HERBED OMELETTE** (dfo, go) Labneh, pickled onions, sourdough toast and fries 19

**STEAK AND EGGS** (go) 8 oz Hanger steak, two fried eggs, fries and harissa aioli, sourdough bread 34

**PULLED LAMB AND POACHED EGG** (go) Arugula, sourdough toast and harissa aioli 26

## FROM THE GARDEN

**MOROCCAN CHICKEN FATTOUSH SALAD** (dfo, no, go) oasted chicken, torn pita, arugula, radicchio, feta, pine nuts, cherry vinaigrette 23

**MEDITERRANEAN AVOCADO TOAST** (dfo) Seeded sourdough, cucumber, cherry tomato, herbs, olive oil, fries 22

**SILK ROAD EGGPLANT** (df) Honey-glazed eggplant with pickled mustard seeds, creamy hummus, and fresh house-made laffa bread 23

## FROM THE HEARTH AND GRILL

**SPICED LAMB KEBAB** (df) With arugula, herbed basmati rice, hummus 26

**ROASTED SALMON** (df) Roasted salmon, herbed rice, hummus, cucumber salad, soft herbs 36

**ZA'ATAR ROASTED CHICKEN** (gf) Spiced roast chicken, with herbed basmati rice and hummus 26

**ARAYES BURGER** (g, dfo) Mediterranean spiced ground meat, toasted sesame bun, 10 month aged cheddar, arugula, pickled red cabbage, parmesan fries and harissa aioli 24

**CHICKEN SCHNITZEL BURGER** (g, d) Sesame-panko crusted chicken, toasted brioche bun, served with spicy chermoula, honey mustard, Hot honey and parmesan fries 23

## SAUCES & EXTRAS

Zhough 3

Harissa Yogurt 3

House Salad 7

Fries 8

House Made Pita (d) or Laffa (df) 5

Basmati Rice w/Zatar Butter 7

Harissa 4

Poached egg (Ea) 5

(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

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 6+. A 3.5% employer mandate surcharge is added to each check, Cakeage \$5 per guest.