

Amara

LUNCH / BRUNCH



A SEASONAL CALIFORNIA RESTAURANT
SHAPED BY THE GARDEN, FIRE AND
FLAVORS GATHERED ALONG THE WAY

RAW &
CAVIAR

- RAW OYSTERS** Cucumber, lime granita *two* 11 *six* 28 *twelve* 56
- SCALLOP CRUDO** Citrus, chili, herbs, olive oil 24
- GOLDEN OSSETRA CAVIAR SERVICE** (d, g) Traditional accompaniments, buckwheat bread 132
- CAVIAR TOAST** (d, g) Golden Ossetra, buckwheat toast, cultured butter 32

OPENING
PLATES

- GREEN HUMMUS** (dfo, no) Green garbanzos, lemon crème fraîche, pistachios, herbs, warm pita 15
- SMOKED EGGPLANT** Crispy shallots, Aleppo, toasted seeds, warm pita 18
- MUHAMMARA** (n) Walnuts, almonds, peppers, pomegranate syrup, warm pita 17
- WARM OLIVES** Marinated in citrus and spices 8
- MIXED SEASONAL PICKLES** Market vegetables, house brine 8

GARDEN
& FIELD

- STONE FRUIT SALAD** (no) Pickled mustard seeds, herbs, red walnuts, citrus vinaigrette 20
- ROASTED CHICKEN FATTOUSH** (dfo, no, gfo) Torn pita, arugula, radicchio, feta, pine nuts, cherry vinaigrette 24
- SILK ROAD EGGPLANT** (df) Honey-glazed eggplant, pickled mustard seeds, creamy hummus, warm laffa bread 24

DAYTIME
PLATES

- ORANGE BLOSSOM FRENCH TOAST** Soft, golden indulgence, topped with kumquat marmalade, farmer’s cheese 18
- AMARA HERBED OMELETTE** (dfo, gfo) Labneh, pickled onions, sourdough toast and fries 19
- AVOCADO TOAST** (dfo) Seeded sourdough, cucumber, cherry tomato, herbs, shredded egg, olive oil, fries 22
- ÇILBIR** (d) Poached eggs, house yogurt, chili oil, caviar 24
- MIRZA GHASEMI** (vo) Tomato, smoked eggplant, soft-poached egg, warm pita 23
- AMARA CHICKEN & WAFFLE** (g, d) Crispy herbed chicken, golden waffle, hot honey, chimichurri 24
- PULLED LAMB & POACHED EGG** (gfo) Sourdough toast, arugula, harissa aioli, herbs 26

HEARTH
& GRILL

- GRILLED SPICED LAMB** (df) Arugula, herbed basmati rice, hummus 26
- STEAK & EGGS** (gfo) 8-oz Hanger steak, two fried eggs, fries, harissa aioli, sourdough bread 38
- ROASTED SALMON** (df) Herbed rice, hummus, arugula salad 36
- ZAATAR ROASTED CHICKEN** (gf) Herbed basmati rice, hummus 26
- AMARA BURGER** (g, dfo) Spiced ground meat, aged cheddar, arugula, pickled red cabbage, parmesan fries, harissa aioli 24

DESSERT

- MANGO CHEESECAKE** (d, g) Mango crème fraiche, tangy mango compote 15

ADDITIONS

- EXTRA PITA / LAFFA** 5

HERB FRIES 9

BASMATI RICE (d) Za’atar butter 7
- ZHOUG** Cilantro chili sauce 3

HARISSA YOGURT (d) Smoky and tangy 3

FERMENTED CHILI Espelette, Fresno chili 3

Our breads, pastas, spreads, sauces and pickles are prepared in-house.

(d) dairy (dfo) dairy-free option (n) nuts (no) nuts optional (g) gluten (gfo) gluten-free option (v) vegan (vo) vegan option

Please inform us of allergies. 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.



SIGNATURE COFFEE

Espresso 6
Americano 6
Cappuccino 7

Cardamom Latte 7
Turkish Coffee 5

GARDEN APÉRITIFS

MIMOSA Fresh orange juice, sparkling wine 13
TROPICAL BELLINI Passionfruit purée, sparkling wine 13
GARDEN BELLINI Raspberry puree, sparkling wine 13
WHITE SANGRIA White wine, mint vodka, acidified orange, apricot liqueur, ginger, peach 14
RED SANGRIA Red wine, brandy, gin, orange liqueur, sweet vermouth, lemon, cinnamon, clove 14
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, leaf cordial 15
AMARA NEGRONI Gin, Luxardo bitter, dry vermouth, vermouth blanc, fino sherry, orange bitter 15
SGROPPINO St. Marguerite Rose, orancello, lime sorbet, soda water 15
ESPRESSO MARTINI Absolut vanilla vodka, coffee liqueur, cold brew coffee, cream float 15

MIMOSA & SANGRIA SERVICE

MIMOSA Bottle service with seasonal juices 52
WHITE SANGRIA Carafe 52
RED SANGRIA Carafe 52

WINE BY THE GLASS

SPARKLING
Prosecco Superiore Brut, Mionetto, Veneto, Italy, NV 13 / 48
ROSÉ
Calkarasi, Pasaeli “Seahorse”, Aegean, Turkey ’22 17 / 70
WHITE
Albariño, Bodegas Vionta, Rias Baixas ’23 18 / 76
Vermentino, Argiolas Costamolino, Sardegna, Italy ’23 17 / 70
RED
GSM, Domaine de Durban “Beaumes de Venise”, Rhône Valley, France ’22 17 / 70
Syrah, Alain Gralliot “Syrocco”, Morocco ’22 18 / 74

BEER

Firestone 805 Blonde Ale 8
Franziskaner Weissbier 9
Stella Artois 8
Trumer Pils 8
Fort Point IPA 10
La Chouffe Belgian Blonde 11
Elysian Easy Dust IPA (NA) 7

ZERO PROOF

KUMMATHRAA Acid-adjusted kiwi juice, Seedlip Garden 108, thyme syrup, thyme garnish 14
MANGO SPARKLING LEMONADE Citrus, mango puree, soda water 14
CUCUMBER MOJITO Cucumber juice, mint, lime, soda water 14

BOTTLES

San Pellegrino 8
Aqua Panna 8
Cola 6

Corkage: First bottle \$55 for 750ml, second \$75 for 750ml. Limit 2 bottles. Cakeage: \$5 per guest for outside desserts.