

Amara is our home, and we are so happy to share it with you through food, community, and the ease of brunch. Inspired by the Mediterranean and rooted in California's bounty, our dishes are prepared from scratch with fresh, seasonal ingredients that reflect care, craft, and 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.

Our menu features coffee from two local women-owned businesses, Juliana of Papachay in San Carlos and Elçin of QT Coffee, alongside produce from the SF Peninsula's 'As Fresh As It Gets' program and the farmers at the San Mateo College Farmers Market.



With Gratitude  
Ajay & Reena

# BRUNCH

## SIGNATURE COFFEE & MORNING SWEETS

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

**HOUSEMADE MEYER LEMON MUFFIN** (v) Candied citrus peel, airy and light and perfect with coffee 7

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

## MORNING APERITIFS

**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

**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

## BEER

805 Blonde Ale, Firestone 8

Fresh-Squeezed IPA, Deschutes 9

Weissbier, Franziskaner 9

Pilsner, Stella Artois 8

Peroni Nastro Azzurro 8

La Chouffe Belgium Blonde 9

Athletic IPA (N/A) 7

## LITTLE INDULGENCES

**Qtr oz. Golden Ossetra Caviar Toast** (d, g) 32

**Half bottle of J. Lasalle Brut Rosé Champagne** 110

## 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), two house made fresh pitas (d, g) 26

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

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

## MAINS

**GREEK BREAD SALAD** (dfo, no, go) Moroccan spiced roasted chicken, pita croutons, arugula, radicchio, pine nuts, feta and cherry vinaigrette 23

**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

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

**FLUFFY THREE EGGS OMELETTE** (dfo, go) Fresh herbs, 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

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

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

**MEDITERRANEAN AVOCADO TOAST** (dfo) Seeded sourdough with smashed avocado, whipped feta, cherry tomatoes, cucumber, fresh herbs, za'atar, and olive oil, fries 22

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

**ROASTED SALMON** (df) With Hummus, herbed basmati rice and arugula 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.