

LUNCH / BRUNCH



FOR THE TABLE

- MEZZES** Classic Hummus, Baba Ganoush, Muhammara (n), , Olives, Pickles, house made fresh pita(d) 26
- CHEESE PLATE** (gfo, n) Rotating selection, fruit, toast 14

SALADS & FLATBREADS

- GREEK BREAD SALAD** (dfo,n.o, g.o) Roast chicken, torn sourdough croutons, arugula, radicchio, pine nuts, feta and cherry vinaigrette 17
- CLASSIC TABBOULEH** (g,v) Tomato, cucumber, summer herbs with romaine scoops 14
- SWEET CORN RICOTTA GOZLEME** Stuffed bread, with tzatziki 15

PLATES

- SHAKSHUKA** softly poached eggs in a North African-spiced tomato and eggplant hash, sangak bread 24
- ÇILBIR** (d) House-made yogurt, poached eggs, caviar 24
- TOSTA DE BOQUERONES** Anchovies, serrano ham, papas bravas 18
- KHOBZ MA'ARAF** Moroccan roast lamb, smoked peppers, tomato, arugula, sourdough, papas bravas 18
- DAKOS VERDE** Broccoli puree, grilled artichokes and olives, toasted seed bread, papas bravas 17
- SPANISH OMELETTE** 'Nduja Pepperoncini spread, sheep milk herb ricotta, sourdough 18
- EKMEK n' EGGS** Pulled lamb sandwich, poached egg, arugula, harissa aioli, potato bun, papas bravas 19

SWEETER OPTIONS

- HOUSE-MADE YOGURT** Granola, honey, seasonal fruit 16
- THOUSAND HOLE PANCAKE** Roasted strawberry, sumac compote, labneh 14
- CARDAMOM MORNING BUN** 10
- AMARA BASKET** Homemade breakfast pastries, seasonal jam, cultured butter (3 pcs) 12

SAUCES & EXTRAS

Zhough	3	Tzatziki (d)	3	Harissa Yogurt	3
Poached Egg	6	Papas Bravas	7	Fresh House Made Pita (d)	5

(v) vegan (vo) vegan option (df) dairy-free (dfo) dairy-free option (n) contains nuts (gf) gluten free (n.o) 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.



MORNING APERITIFS

- MARA** Arabic coffee, pomegranate vodka, balsamic, red cardamom, bitters, saline 18
- TROPICAL GARIBALDI** Campari, fluffy pineapple and orange juice 18
- BLACKBERRY RAMOS** Gin, crème de mûre, cream, lemon, lime, soda 20
- 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

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

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

BEVERAGES

BEER

805 Blonde Ale, Firestone	8	San Pellegrino	6
Fresh-Squeezed IPA, Deschutes	10	Aqua Panna	8
Weissbeir, Franziskaner	9	Cola	6
Pilsner, Stella Artois	8	Tea	6
		Drip Coffee (from Groovy Goose, San Carlos)	6

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