

DINNER



WELCOME TO AMARA

Amara is our home, opened with love to the community that has shaped us. Inspired by the sunlit tables of the Mediterranean and rooted in California’s seasons, we craft every dish, drink, and dessert entirely in house, from start to finish, with no shortcuts. Our cooking honors tradition and time, guided by the markets, the farmers, and the purveyors who share our values.

Here, meals are meant to slow the day, invite conversation, and celebrate the simple beauty of gathering together.

With gratitude,
Ajay & Reena

BITES

Shareable additions to round out your meal

- 1 Oz CASPIAN OSSETRA CAVIAR** Fresh baked Buckwheat bread, cultured butter 124
- WARM OLIVES** Marinated in citrus and spices 8
- MIXED SEASONAL PICKLES** 8
- OYSTERS** (4 pcs) With cherry Champagne Mignonette (market)
- CHARCUTERIE & CHEESE** (g, n) Rotating selection 28

MEZZES

Presented with soft, house-baked pita—warm, airy, and fresh from the oven

- GREEN HUMMUS** (dfo, no) Green garbanzo, whipped lemon crème fraîche, pistachios and herbs 15
- BABA GHANOUSH** (v) Smoked eggplant 15
- MIRZA GHASEMI** (vo) Soft-poached hen's egg, rustic tomato and eggplant dip 18
- MUHAMMARA** (n, v) Walnuts, peppers, pomegranate syrup 16

SHARE PLATES

Perfect for sharing, we recommend selecting a few to begin your journey

- FATTOUSH SALAD** (dfo,no, go) Heirloom tomatoes, persian cucumbers, torn pita croutons, arugula, romaine, pine nuts, feta and cherry vinaigrette 16
- GRILLED BROCCOLI** (v, no) With horseradish broccoli puree, pickled plum gel, pine nuts, black garlic 15
- GRILLED OYSTER MUSHROOM KABOB** (no) With herb tahini, pine nuts, black garlic 17
- SILK ROAD EGGPLANT** (df) Honey-kissed with tangy mustard seeds, creamy hummus and hint of Aleppo pepper 17
- SWEET PEA RICOTTA GÖZLEME** · Hand-folded bread filled with sweet peas, ricotta, and onion relish..18
- SALMON CRUDO** With heirloom tomatoes and plum relish, herb salad, olive oil 18
- GULF SHRIMP** With summer squash noodles and basil emulsion 19
- BRAISED OCTOPUS** Papas bravas, potato crisps 21
- BEEF KEFTA KEBAB** With spicy eggplant puree 18
- SPICY LAMB KEBAB** (do) Topped with idiazabal cheese 18

LARGE PLATES

The heart of the table, generous plates that celebrate the Mediterranean spirit.

- GRILLED SUMMER VEGETABLES AND WILD MUSHROOMS** With fluffy couscous 34
- GRILLED WHOLE BRANZINO** With roasted lemon chermoula, summer squash, basmati rice with herbs 44
- HALF CHICKEN** (dfo) Moroccan-spiced chicken with harissa yogurt and silky olive oil mashed potatoes, pickles 36
- ROASTED SALMON** With scorched heirloom tomatoes and herbed basmati rice with 38
- 40 oz. TOMAHAWK STEAK** (d) Finished with zatar butter, sautéed sugar snap peas and greens 164
- HALF RACK ROASTED LAMB** Herb salad, garlic yogurt and green zhoug, 62
- 16 OZ GRILLED HANGER STEAK** (do) Preserves lemon, olive tapenade, garlic yogurt and corn pita 58
- 14 OZ GRILLED PORK RIB CHOPS** With stone fruit relish and couscous 36

SAUCES & EXTRAS

- Zhough cilantro chili sauce 3

Harissa Yogurt (smoky and tangy) 3
- Olive oil mash potatoes 8

Fresh baked pita, laffa or corn bread 5
- Basmati Rice finished with Zaatar butter (df.o) 7

(v) vegan (vo) vegan optional (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 8+. A 3.5% employer mandate surcharge is added to each check. Cakeage \$5 per guest.