



## TABLE OF ABUNDANCE

### from fire

#### OYSTER MUSHROOM KABOB

herb tahini, toasted pine nuts, black garlic (v,no)

#### SILK ROAD EGGPLANT

honey-glazed eggplant, pickled mustard seeds,  
creamy hummus (v)

#### BEEF KABOB

with smoky eggplant purée

### from the market

home made pickles (v)

warm citrus olives (v)

seasonal salad (v)

 Little Indulgences to  
enhance your meal

Qtr oz. Golden Ossetra

Caviar Toast (d, g) 32

Half bottle of Billecart-

Salmon Rosé 110

### spread & breads

green hummus (no, vo)

smoked eggplant

muhamara (n)

laffa bread

pita bread (d)

### center plate

(choose two)

#### HALF CHICKEN

moroccan-spiced with harissa yogurt

#### GRILLED WHOLE BRANZINO

with lemon chermoula

#### SUMMER GIANT RAVIOLI

roasted vegetables, spring herb sauce (do)

#### COUSCOUS

grilled seasonal vegetables & wild mushrooms (v)

**16 OZ GRILLED HANGER STEAK +\$11/pp**

### sides

basmati rice, zat'tar butter (do)

seasonal vegetable

### saucés

harissa

zhoug

secret Sauce



# NEW FLIGHTS

**WHITE WINE** (2 oz pours) 28  
Vermentino, Argiolas Costamolino, Sardegna, Italy 2023  
Chardonnay, Mâcon-Villages, Bourgogne, France 2024  
Chardonnay, Sandhi, Sta, Rita Hills, 2022

**RED WINE** (2 oz pours) 30  
Tempranillo, Ramon Bilbao Crianza, Rioja 2021  
GSM, Domaine de Durban “Beaumes de Venise”,  
Rhône Valley, France 2022  
Syrah, Alain Gralliot “Syrocco”, Morocco 2022

**PREMIUM RESERVE** (0.75 oz pours) 48  
Glenlivet 18-year  
Amrut Sherry Single Malt  
Glenfiddich 18-year

**TEQUILA** (0.75 oz pours) 35  
Mijenta Cristalino  
Mijenta Reposado  
Mijenta Añejo

**BOURBON** (0.75 oz pours) Jim 36  
Beam 7-year  
Window Jane 10-year  
Booker’s 65.2% ABV

## TABLE OF ABUNDANCE

The Amara Table of Abundance is the fullest way to experience our menu. Inspired by the warmth, generosity, and flow of Mediterranean dining, this family-style experience is served as a generous progression of dishes from every section of the menu. You choose two Center Plates for the table, and we bring the rest. Effortless, abundant, and designed for sharing, it is the way Amara is meant to be experienced.

\$70 per person + Tax, Service Charge and Employer mandate.  
\$40 per child under 10.  
\$7 per person to add optional dessert for the table.  
For parties of 8 to 25 guests, full table participation is required.