

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.

From the farms and markets around us to the tables we share - food that's real, restorative, and rooted in home. 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

QTR Oz GOLDEN OSSETRA CAVIAR TOAST Fresh baked buckwheat bread, cultured butter 32

WARM OLIVES Marinated in citrus and spices 8

MIXED SEASONAL PICKLES 8

OYSTERS (6 pcs) With green strawberry 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

MUHAMMARA (n, v) Walnuts, peppers, pomegranate syrup 17

WHIPPED GIGANTE BEANS (no, v) Tahini, lemon, roasted garlic, pine nuts, smoked chili oil, fried curry leaves 16

SHARE PLATES

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

ASPARAGUS FATTOUSH SALAD WITH PICKLED FENNEL (dfo, no, go) Asparagus, heirloom tomatoes, Persian cucumbers, pickled fennel, torn pita, arugula, romaine, feta, pine nuts, citrus vinaigrette 18

BRAISED OCTOPUS Papas bravas, potato crisps 23

GRILLED BROCCOLI (v, no) With horseradish broccoli puree, smoked date puree, pine nuts, black garlic 18

ROASTED HEIRLOOM CARROTS (d, nfo) With Moroccan spices, dukkah, tahini, and topped with sesame 15

GULF SHRIMP With pea puree, wilted greens, fried garlic and citrus 19

GRILLED OYSTER MUSHROOM KABOB (no) With herb tahini, black garlic and pine nuts 19

CELERIAC KABOB (no) Grilled celeriac, pine nuts, black garlic and strawberry zhough 17

BEEF KOFTA KEBAB With spicy eggplant puree 18

SILK ROAD EGGPLANT (df) Honey-kissed with tangy mustard seeds, creamy gigantes bean hummus and hint of Aleppo pepper 19

LARGE PLATES

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

40 oz. TOMAHAWK STEAK (d) Finished with za'atar butter, sautéed sugar snap peas and greens 164

BUCATINI WITH BONE MARROW (g, d) Rich roasted bone marrow, nutty brown butter, preserved lemon, herbs, Aleppo pepper, and toasted porcini mushroom breadcrumbs 34

STEAMED SHELLFISH (g.o) Mussels, clams, shrimp, squid in bouillabaisse broth served with grilled sourdough 34

SPRING VEGETABLE RAVIOLI (g, do, no) Delicate herb sauce finished with crème fraîche, crispy leeks, crispy sage, toasted pine nuts, lemon zest, and Bianca Parmesan made from heritage Modenese White Cow 32

GRILLED VEGETABLES AND WILD MUSHROOMS With fluffy couscous 32

12 hr BRAISED LAMB NECK (gfo) Tender lamb neck roasted with coriander and cumin, finished with tahini, herbs, pickled fennel, and baked to order laffa bread 49

GRILLED WHOLE BRANZINO (gf, dfo) With roasted lemon chermoula, fava beans and english pea rice pulao 44

ROASTED HALF RACK OF LAMB (gf, dfo) Herb salad, garlic yogurt and green zhoug 62

GRILLED HANGER STEAK (do) Preserved lemon and olive tapenade, garlic yogurt and corn pita 58

HALF CHICKEN (dfo, gf) Moroccan-spiced chicken with harissa yogurt, fingerling potatoes and pickles 36

SAUCES & EXTRAS

Zhough cilantro chili sauce 3

Harissa Yogurt (smoky and tangy) 3

Fingerling potatoes 8

Baked to order pita, laffa or corn bread 5

Basmati Rice finished with Zaatar butter (df.o) 7

Fermented Espelette and Fresno Chili 3

(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.