



Amara

Corporate Parties, Private Hire & Events

1015 Alameda De Las Pulgas
Belmont, Ca.
94002

Tuesday - Sunday
17.00 - 21.00

www.amararestaurants.com

Amara is an ode to the breath-taking scenery and intertwining stories found within the Mediterranean's rugged landscapes and balmy shores.

Awash in color, steeped in history, bursting with flavor, this is a region that holds community sacred, sees simplicity as the source of beauty, and considers themselves disciples to the art of slow living.

Journey through time and place via a menu that shifts between cultures and countries, illuminating the commonalities and shared narratives between these raw and romantic locations. At Amara, sun-washed morsels made with the freshest, seasonal produce transport to deep blue hues and warm climates.

Every detail has been meticulously crafted to enhance your experience. From our signature scent—an enchanting blend of Sicilian lemon, bergamot, lime blossom, and cedarwood—filling the air, evoking the magic of island memories. To the hand-painted frescoes of twinkling night skies and azure dreamscapes that adorn the dining room alcoves, painted by local artist, Emily Parkinson. This is a world of intentionality and care, waiting to welcome you.

Lose yourself in Amara. Paradise, found.







FOUNDERS

Reena Miglani and Ajay Walia brought Amara to life in 2025, inspired by their cherished memories of sun-soaked summers on balmy Mediterranean islands. Their vision was to create a slice of escapism where guests could bask in the warmth and beauty of the Med—no passport required.

With a keen eye for detail, Reena and Ajay crafted a restaurant that's more than just a dining space. It's a retreat. Amara weaves together bold, creative flavors, stunningly transportive decor, and heartfelt hospitality that feels like catching up with old friends. Rooted in the vibrant tapestry of Mediterranean culture, it's a celebration of the region's rich traditions, flavors, and natural beauty.

As the third jewel in Reena and Ajay's culinary crown—joining the celebrated Saffron and award-winning RASA—Amara stands out as an inclusive, warm and inviting escape. A place to lose track of time, create meaningful connections, and enjoy the care of a team deeply passionate about hospitality, channeling the generous spirit of the Mediterranean.



Bret Tullis
EXECUTIVE CHEF

With over two decades of experience in luxury hospitality, Michelin starred kitchens, and private chef experience for high-ranking clientele, Bret Tullis is an impressive, multi-talented force at the head of Amara's kitchen. Born in San Jose, Bret had a fascination with and attraction to cooking from a young age.

Following a period in Reserve Officer Training Corps, a time that would prove hugely beneficial in the military-mapped world of professional kitchens, Bret enrolled at culinary school in San Diego. His career since then has spanned Las Vegas, Nantucket, Sweden, and San Francisco, in some of the most highly respected kitchens in the world. The Bellagio, the Ritz Carlton, Campton Place, Straight Wharf, The Battery San Francisco, to name a few. He has, as a result, an extensive artillery of skills and capabilities, with no station or corner of professional kitchens being unfamiliar to him.

Bret has in recent years served on the team of bespoke catering company, Componere Fine Catering, and acted as a private chef to VIP clientele.



Linda Ho
EXECUTIVE SOUS CHEF

As Executive Sous Chef at Amara, Linda oversees daily kitchen operations and leads pastry program development. Her culinary philosophy balances innovation and tradition, using modern techniques to elevate classic flavors.

Trained in prestigious kitchens like St. Regis and Ritz Carlton, she honed her precision and ability to maintain exceptional quality in high-volume settings. Her expertise now shapes a fresh, modern take on Mediterranean pastries and dishes.

Linda's vision aligns with Amara's soul—crafting bold, seasonal flavors that transport guests to sun-soaked Mediterranean shores, inviting them to savor not just the food, but the moment.



FOOD

Our menu uses the finest, responsibly sourced ingredients, celebrating the art of letting great produce speak for itself. Designed for sharing, each plate invites you on a culinary journey across regions and cultures.

Start with Bites & Spreads. Savor the creativity of Small Plates. Then dive into our Larger dishes. Each dish is an invitation to explore abundant bold flavors and rich stories, one bite at a time.

More than a meal— this is an experience, evoking the charm of long, leisurely feasts where time slows, conversations flow, and the table becomes a haven for cherished memories.

PRIVATE DINING & FEASTING MENU

SPREADS & BITES

WHITE HUMMUS (vo) *whipped lemon crème fraîche, herbs*

BABA GHANOUSH (v) *smoked eggplant*

SMALL PLATES

CHICORY SALAD (v) *winter citrus, dried cherries, green olives, shaved fennel, candied sunflower seeds, tahini dressing*

ROASTED CAULIFLOWER (no) *cauliflower puree, smoked dates, marinated golden raisins, dukkah spice*

PARSNIP SOUP *pomegranate, black pepper*

BRAISED OCTOPUS *papas bravas, crispy sunchokes*

LARGE PLATES

SAFFRON MARINATED ROAST HALF CHICKEN (dfo) *charred Persian cucumbers, tzatziki*

LAMB TAJIN (n) *chickpeas, dried apricot, almonds, jus*

Sample menu only & subject to change.

Starting at \$85/pp + tax & fees

Additional details later



ENHANCE YOUR MEAL

Tailor your private dining experience with exquisite additions to our curated feasting menu.

SPREADS & SMALL PLATES

Additional Spreads & Breads | \$8 each
(Such as: Black Hummus, Oysters, Charcuterie & Cheese, Muhammara)

LARGE PLATES

Additional Entrée | \$25 each
(Such as: Lamb Rack, Branzino, Filet Mignon, New York Strip, Ribeye)



For moments that deserve a touch of indulgence.

Caviar Service | A curated selection of the finest varieties, elegantly presented with opulent accompaniments—perfect as a starter or complement to your main course.

Foie Gras | Expertly prepared and served either whole and roasted or artfully incorporated into dishes.

Seasonal Truffles | Freshly sourced and priced according to the market, adding a luxurious depth of flavor to your dining experience.

Chef's Tasting Menu | designed with consultation with Chef Bret





DRINKS

Our wine selection is intimate yet thoughtfully curated, blending celebrated local vintages from California with selections from Italy, Spain, and across the Mediterranean—bottling the essence of endless summer. We also showcase rare finds from lesser-known wine regions such as Turkey, the Canary Islands, and Sardegna. Limited in nature, our list evolves frequently as new discoveries arrive—and depart—our cellar.

For spirit connoisseurs, an extensive selection of gin, bourbon, and whisky awaits, alongside raki, ouzo, and Campari—evoking sun-soaked island memories with every sip.

Our **cocktail collection**, crafted in collaboration with **Jonathan Adler of Single Thread, Shinji's Bar and Noda**, are the star in Amara's skyline.

Signature creations include the **Dolma**, a delicate blend of grape-leaf-infused vodka, and the **Mara**, where Arabic coffee meets pomegranate vodka and balsamic. Each drink is a story, as broad and rich as the flavors they accompany.

For those exploring **zero-proof** indulgences, our mocktails and soft selections are just as exciting—crafted with the same depth, balance, and sense of adventure.



BESPOKE BEVERAGE PACKAGES

Complete your dining experience with Mediterranean-inspired drinks offerings

Curated wine pairings from Southern Europe and California.
Signature cocktails crafted for your celebration.
Non-alcoholic options available.



At Amara, we have a setting for every occasion, thanks to the versatile spaces within our restaurant.

Whether you're envisioning festive family-style sharing tables, intimate private rooms, corporate dining or cozy secluded booths, our spaces are thoughtfully designed to create unforgettable moments for any gathering.





THE CASABLANCA ROOM

Our largest and most private venue in the restaurant. Romantic, elegant, yet playful and fun in spirit, this is our most prized space for special events and elevated private dining.

Capacity: up to 50 guests

Availability: 5PM - 10PM

Food & Beverage Minimum.

Tuesday - Thursday: \$5000

Friday - Sunday: \$6500



THE AMARA GARDEN

A lush, inviting garden space for relaxed escapism. Dine al fresco in the summer & be warmed through colder months by our heated covers.

Capacity: up to 70 guests
Availability: 5PM - 10PM

Food & Beverage Minimum.
Tuesday - Thursday: \$6000
Friday - Sunday: \$8000



THE AZURE ALCOVE

Dine beneath our custom painted frescos by artist Emily Parkinson.
A convivial space for sharing and feasting within a romantic,
thoughtful setting.

Capacity: 15 - 20 guests

Availability: 5PM - 10PM

Food & Beverage Minimum.

Tuesday - Thursday: \$1775

Friday - Sunday: \$2375



VERDANT VIEW

Enjoy the tranquil views over our garden oasis and bright natural light by day, or twinkling ambience by night.

Capacity: 10 - 14 guests
Availability: 5PM - 10PM

Food & Beverage Minimum.
Tuesday - Thursday: \$1350
Friday - Sunday: \$1950



ELYSIAN NOOK

A luxurious retreat tucked behind our central bar. A secluded booth offering privacy and a feel of escapism, with bygone romance and charm.

Capacity: 6 - 12 guests
Availability: 5PM - 10PM

Food & Beverage Minimum.
Tuesday - Thursday: \$850
Friday - Sunday: \$1450



THE OLIVE & VINE

Our custom craft bar, ideal for bespoke cocktail evenings or spirit tasting events.
Enjoy the theatre of live mixology in a unique space.

Capacity: up to 24 guests

Availability & Minimum Spend.
details on inquiry

FINER DETAILS

Cancellation Policy.

If a cancellation occurs within two weeks of your event, your credit card will be charged for one-half the food and beverage minimum. If you cancel your event within seven days of the event date, your credit card will be charged the entire food and beverage minimum, plus taxes and fees.

Payment.

We require a reservation agreement with a valid credit card to confirm the room reservation. Payment is due upon completion of the event. We accept MasterCard, Visa, American Express.

Guest Count.

We require a confirmation of your guest count one week prior to your event. We will be prepared to accommodate a last-minute 10% increase in your guest count, and will charge accordingly. If the actual guest count is less than the number guaranteed, one week prior to your event, we will charge for the guaranteed number. If we are not notified of your guaranteed count one week prior to your event, we will use your original estimated guest count as the confirmed guest count, and charge accordingly.

Florals & Decor.

We can help you coordinate flowers and decor to suit any specific requirements. Our florist can provide custom floral arrangements for your event inspired by the season, your color scheme or your favorite blooms.

Fees & Tax.

Events are subject to a 22% service fee, applicable tax, and a private room fee per event.

Cake Serving Fee.

There is a \$4.50 Per Person serving charge for cakes should you decide to bring your own.

INQUIRIES

A Seamless Planning Process.

Our events team ensures every detail of your celebration is flawlessly executed. From initial consultation to the final moments of your event, we deliver Michelin-level service with unparalleled attention to detail.

Contact Us.

For inquiries and bookings, please visit the private events page on the Amara website.

<https://www.amararestaurants.com>

AMARA
Belmont, California

Where every moment becomes a memory to treasure.

