



Category Name	Amara Sample Private Dining Menu
Price	\$85 (starting price) + Room Rental (may apply)
Number of guests	12 +
Contact	Reena Miglani - Founder (reena@amararestaurants.com)
Special Requests	Our culinary and events team delight in crafting unforgettable experiences tailored precisely to your vision—where every gathering becomes a moment of <i>'paradise found.'</i> Reach out to discuss how we can tailor a bespoke Amara experience for you.

Description:

Sample menu only & subject to change. Served family style or plated.

BITES (choice of 2)

- WARM OLIVES Marinated in citrus and spices
- ROYAL GOLDEN OSSETRA CAVIAR Fresh baked Buckwheat, cultured butter +mp/pp
- MIXED SEASONAL PICKLES
- OYSTERS (4 pcs) With oro blanco granita (market) +mp/pp
- CHARCUTERIE & CHEESE (g, n) Rotating selection +\$10/pp

SPREADS (choice of 2)

- GREEN HUMMUS (dfo, vo, n) Pickled spring onions, pistachio and herb oil, creme fraiche
- BLACK HUMMUS (vo) Charred onions and chilis, fried smelt, curry leaves, paprika oil
- BABA GHANOUSH (v) Smoked eggplant
- MIRZA GHASEMI (vo) Soft-poached hen's egg, rustic tomato and eggplant dip
- MUHAMMARA (n, v) Walnuts, peppers, pomegranate syrup +\$8/pp

SMALL PLATES (choice of 2)

- FREEKEH TABBOULEH Baby carrots and peas
- GRILLED GREEN GARLIC SHRIMP (d) Fennel, citrus salad and creamy harissa yogurt \$8/pp
- ROULADE OF GAME HEN Baqala polow, a mix of rice with fava beans emulsion \$10/pp
- BRAISED OCTOPUS Papas bravas, crispy sunchokes
- ROASTED CAULIFLOWER (no) Cauliflower puree, smoked dates, marinated golden raisins, pistachios, dukkah spice
- BBQ LAMB Spare ribs with garlic tahini sauce \$8/pp

LARGE PLATES (choice of 2)

- WHOLE BRANZINO Grilled with roasted lemon chermoula
- SAFFRON MARINATED ROAST HALF CHICKEN (dfo) Charred Persian cucumbers, tzatziki
- ROASTED LAMB RACK Herb salad, green zhoug + \$25/pp
- TOP SIRLOIN Preserved lemon, olive tapenade, garlic yogurt, sangak bread +\$20/pp
- RABBIT TAJINE (n) Black lentils and seeds with carrots and spring onions, wheat grass accents + \$20/pp

SIDES (choice of 2, additional sides \$6/pp)

- Coriander Roasted Baby Carrots (v)
- Peas and fava beans with mint and lemon
- Grilled Broccolini
- Grilled Asparagus with sumac and lemon
- Black lentils with herbs
- Baked Za'atar Spiced Fingerling Potato (v)
- Basmati Rice with Sumac (v)
- Pita

DESSERTS (regular menu price)

CITRUS SOLISTICE | Citrus semifreddo, fennel pollen meringue, kumquat marmalade, almond
crunch date cremeux brûléed, citrus mint oil **16**

STRAWBERRY SUNSET (v,g,n) | Pickled & roasted strawberries, citrus cake, pine nut ice cream, pine nut tuile **15**

PRALINE PISTACHIO OPERA (d, g, n) Tahini pistachio mousse, brandy soaked citrus biscuit,
feuilletine chocolate crunch **17**

BAKLAVA sundae (d,g,n) Rose, saffron, pistachio, walnut, honeycomb ice cream **14**

Key for dietary notes: (v) - Vegetarian (vo) - Vegetarian option available (dfo) - Dairy-free option available (n) - Contains nuts (no) - Nut option available

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness.

Menu is subject to change

A 22% service charge is added for parties of 12+.

A 3.5% employer mandate surcharge is added to each check.

Corkage: first bottle \$55 for 750 ml, second \$75 for 750ml. Limit 2 bottles.

Cakeage: \$5 per guest for outside desserts.



Amara

Cocktail Appetizers and Beverage Packages

Start with a drink!

Pricing includes Two hours of service and includes soft drinks.

Additional hours may be added.

Bar Packages

Classic Bar

\$55 per guest

Includes: Sparkling, White, & Red Wines, House Beer

Standard Bar

\$85 per guest

Includes: Two Seasonal Amara Cocktails, Sparkling, White, & Red Wines, House Beer, All Standard Spirits

Premium Bar

\$100 per guest

Includes: Two Seasonal Amara Cocktails, Sparkling, White, & Red Wines, All Beer



Add-Ons

per guest

Coffee & Tea – \$6

Sparkling Toast – \$12 -18

Custom Signature Cocktail – starting \$19

Amara's Signature Cocktails – starting \$18

Cocktail Appetizers

Select 3 – \$19 | Select 5 – \$30 | Select 7 – \$38

Mixed spreads on pita chips

Muhammara

Green Hummus

Baba Ganoush

Black Hummus

Lamb Tajine with Smoked Dates

Boquerone Anchonade on Crostini

Potato Mushroom Kibbeh

Shrimp Fries

Goat Cheese with Figs on Crostini

Oyster with Green Strawberry Mignonette

Cocktail Stations

The Olive & Vine Spread

\$18 per guest

Seasonal crudités and spreads and fresh baked pita and chips

Meat + Cheese

\$24 per guest

Assorted meats and cheeses, with dried fruits, olives, nuts.

Raw Bar

\$48 per guest

Oysters, poached shrimp, and other seasonal additions with classics like mignonette.

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