



Amara

FOOD & BEVERAGE OPTIONS

1015 ALAMEDA DE LAS PULGAS
BELMONT, CA
94002

BRUNCH
FRIDAY - SUNDAY
11AM - 2PM

DINNER
TUESDAY - SUNDAY
5PM - 10PM

LUNCH
UPON INQUIRY

EVENTS@AMARARESTAURANTS.COM
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.

PRIVATE DINING & FEASTING MENU

Selections change regularly based on peak ingredients. Served family-style.
A plated option is available upon request and may be subject to an additional charge.

BITES (choice of 1)

WARM OLIVES Marinated in citrus and spices
MIXED SEASONAL PICKLES Farmer's market vegetables
HUMMUS (dfo, vo, n) Made with peak seasonal ingredients
SEASONAL SPREAD Chef's choice

SMALL PLATES (choice of 2)

SEASONAL SALAD Mix of local produce, California cheeses, homemade garnishes and dressings
ROASTED CAULIFLOWER (no) Cauliflower puree, smoked dates, marinated golden raisins, pistachios, dukkah spice
PEA RICOTTA GOZLEME Stuffed bread, onion sumac relish
BBQ LAMB Spare ribs with garlic tahini sauce
GRILLED GREEN GARLIC SHRIMP (d) Fennel, citrus salad, creamy harissa yogurt

LARGE PLATES (choice of 2)


WHOLE BRANZINO Grilled with roasted lemon chermoula
ROAST HALF CHICKEN (dfo) Charred Persian cucumbers, tzatziki
VEGETARIAN CHOICE Seasonally inspired, inquire
TOP SIRLOIN Preserved lemon, olive tapenade, garlic yogurt, sangak bread

SIDES (2 seasonal chef selections)

DESSERTS (regular menu price on consumption)

PRALINE PISTACHIO OPERA (d, g, n) Tahini pistachio mousse, brandy soaked citrus biscuit, feuilletine chocolate crunch
BAKLAVA SUNDAE (d, g, n) Rose, saffron, pistachio, walnut, honeycomb ice cream

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



ENHANCE YOUR MEAL

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

SPREADS & SMALL PLATES

Additional Spreads & Breads

Such as: Black Hummus, Oysters, Charcuterie & Cheese, Muhammara

LARGE PLATES

Additional Entrée

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 in consultation with Chef Bret.



BESPOKE BEVERAGE PACKAGES

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**—is 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.

BAR PACKAGES

CLASSIC BAR

\$55/guest

INCLUDES: Sparkling, white, & red wines; house beer.

STANDARD BAR

\$70/guest

INCLUDES: Two Amara classic cocktails; sparkling, white, & red wines; house beer; all standard spirits.

PREMIUM BAR

\$80/guest

INCLUDES: Two Amara craft cocktails; sparkling, white, & red wines; all beer; all standard spirits.

ADD-ONS

Coffee & Tea — \$6

Sparkling Toast — \$12-18

Custom Signature Cocktails — Starting \$19

Amara's Signature Cocktails — Starting \$18

Premium Spirits — On consumption.

Open Bar — Pricing on request.





BITES & SPREADS

COCKTAIL APPETIZERS

Select 3 — \$18 | Select 5 — \$28 | Select 7 — \$42

Mixed spreads on pita chips: Baba Ghanoush, Black Hummus, Green Hummus, Muhammara.

THE OLIVE & VINE SPREAD

\$18/guest

Seasonal crudité & spreads, with fresh pita chips.

MEAT & CHEESE

\$24/guest

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

RAW BAR

\$48/guest

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

BRUNCH MENU

Selections change regularly based on peak ingredients. Served family-style.

BITES (choice of 1)

WARM OLIVES Marinated in citrus and spices

MIXED SEASONAL PICKLES Farmer's market vegetables

CHEESE PLATES Chef's choice

COURSE 1

AMARA BASKET (g) Homemade breakfast pastries, seasonal jam, cultured butter

COURSE 2 (choice of 2)

HUMMUS (dfo, vo, n) Made with peak seasonal ingredients

SEASONAL SPREAD Chef's choice

SEASONAL SALAD Mix of local produce, California cheeses, homemade garnishes and dressings

PEA RICOTTA GOZLEME (g) Stuffed bread, onion sumac relish

GOAT GOZLEME (g) Stuffed bread, onion sumac relish

MUHAMMARA (n, v) Walnuts, almonds, roasted peppers, pomegranate syrup

MIRZA GHASEMI (vo) Soft-poached hen's egg, rustic tomato eggplant dip

COURSE 3

SHAKSHUKA (g) Softly poached eggs in a North African-spiced tomato and eggplant hash, sangak bread

COURSE 4 (choice of 2, served with papas bravas)

TOSTA DE BOQUERONES (g) Avocado, spec ham

KHOBZ MA'ARAF (g) Moroccan roast lamb, smoked peppers, tomato, arugula, sourdough

DAKOS VERDE (g) Smashed peas, grilled artichokes and olives, toasted seed bread

SPANISH OMELETTE (g) 'Nduja pepperoncini spread, sheep milk herb ricotta, sourdough

EKMEK n' EGGS (g) Pulled lamb sandwich, poached egg, arugula, harissa aioli, potato bun

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



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, or contact our events team directly by email:
events@amararestaurants.com.

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A MEMORY TO TREASURE**