

The image shows the interior of a modern restaurant. A long bar with a dark green countertop and a black textured base runs across the middle. Behind the bar, shelves are filled with various bottles of liquor. In the foreground, several high-top bar stools with a red and white floral pattern are lined up. To the left, there's a small stage area with a blue armchair and a wooden table. Large windows with white frames are visible in the background, and a large white cylindrical light fixture hangs from the ceiling.

# 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](mailto:EVENTS@AMARARESTAURANTS.COM)  
[WWW.AMARARESTAURANTS.COM](http://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

**MEZZES** Classic hummus, Baba Ganoush, Muhammara (n), olives, pickles, housemade fresh pita (g)

**CHARCUTERIE & CHEESE** (g, n) Rotating selection +\$10/pp

**ROYAL GOLDEN OSSETRA CAVIAR** Fresh baked Buckwheat, cultured butter +\$18/pp

## SPREADS (choice of 3)

**SEASONAL HUMMUS** (dfo, vo, n) Seasonal ingredients

**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 +\$2/pp

## SMALL PLATES (choice of 3)

**FREEKEH TABBOULEH** Baby carrots and peas

**SEASONAL SALAD** Peak seasonal ingredients

**CHICKEN SKEWERS** Saffron Chicken, roasted cucumber, tzatziki

**GRILLED GULF GARLIC SHRIMP** (d) Fennel, citrus salad, creamy harissa yogurt +\$6/pp

**BRAISED OCTOPUS** Papas bravas, crispy sunchokes

**ROASTED VEGETABLES** (no) Chef's choice

**SEASONAL GOZLEME**

**BBQ LAMB** Spare ribs with garlic tahini sauce +\$6/pp

## LARGE PLATES (choice of 3)

**WHOLE BRANZINO** Grilled with roasted lemon chermoula

**SEASONAL ROAST HALF CHICKEN** (dfo) With sauces and pickles

**GRILLED SUMMER VEGETABLE TAJINE** With couscous

**ROASTED LAMB RACK** Herb salad, green zhough +\$20/pp

**GRILLED PORK RIB CHOP** With stone fruit relish +\$10/pp

**GRILLED HANGAR STEAK** Roasted corn tapenade, garlic yogurt, corn pita +\$17/pp

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

## DESSERTS (regular menu price)


**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 2)

**WARM OLIVES** Marinated in citrus and spices

**MIXED SEASONAL PICKLES** Farmer's market vegetables

**CHEESE PLATES** (g, n) Rotating selection +\$7/pp

## COURSE 1 (choice of 2)

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

**BABA GHANOUSH** (v) Smoked eggplant

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

**SEASONAL VEGE GOZLEME** (g) Stuffed bread, onion sumac relish

**GOAT GOZLEME** (g) Stuffed bread, onion sumac relish +\$2/pp

**BLACK HUMMUS** (vo) Charred onions, chilis, fried smelt, curry leaves, paprika oil +\$2/pp

**MUHAMMARA** (n, v) Walnuts, almonds, roasted peppers, pomegranate syrup +\$2/pp

**MIRZA GHASEMI** (vo) Soft-poached hen's egg, rustic tomato eggplant dip +\$2/pp

## COURSE 2

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

## COURSE 3 (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

## COURSE 4 (add for \$10/pp)

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

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](mailto:events@amararestaurants.com)**.

**[WWW.AMARARESTAURANTS.COM](http://WWW.AMARARESTAURANTS.COM)**

**Amara**

**WHERE EVERY MOMENT BECOMES  
A MEMORY TO TREASURE**