

AMIRA

A mix of cuisines from the coastal regions of the Persian Gulf
with a special focus on Saudi Arabia, Lebanon & Israel

APPETIZERS

HUMMUS

traditional chickpea dip, tahini,
garlic, olive tapenade,
pita & veggies

12 (V)

BEET LABNEH

roasted beet & greek yogurt dip,
za'atar, feta, pistachio,
pita & veggies

10 (VG)

MAHAMMURA

roasted pepper & walnut dip, mint,
black lime, pickled fresnos,
pita & veggies

10 (V)

SALATIM

a sampling of all three dips to start your meal served with pita & veggies

18 (VG)

STUFFED DATES

orange zest, whipped goat cheese,
honey, pistachios

7 (VG) (GF)

FALAFEL

traditional chickpea fritter,
cucumber labneh

11 (VG) (GF)

FATTOUSH SALAD

za'tar eggplant, cherry tomato, feta,
turkish onions, pita chip, local greens,
pomegranate vinaigrette

add chicken shawarma or falafel \$6

15 (VG)

SHAWARMA

CHICKEN SHAWARMA

marinated chicken, tahini yogurt, feta,
sriracha, red onion, cucumber,
radish, mint, parsley & grilled pita

15

FALAFEL SHAWARMA

traditional chickpea fritter, tahini yogurt, feta,
sriracha, red onion, cucumber,
radish, mint, parsley & grilled pita

14 (VG)

LAMB SHAWARMA

roasted leg of lamb, black lime, cucumber labneh, feta cheese,
turkish onions, tomatoes, herbs & grilled pita

18

FOOD SOURCING

CHICKEN: REDBIRD

PRODUCE: FRESH GUYS

BEEF & LAMB: COLORADO

(VG) vegetarian

(V) vegan

(GF) gluten free

(DF) dairy free

(shellfish) contains shellfish

(peanuts) contains peanuts

ROSETTA HALL

CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.