

# AMIRA

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

## APPETIZERS

### MOROCCAN CARROT DIP

roasted carrot & walnut dip, hazelnut,  
feta, parsley pita & veggies

10 

### HUMMUS

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

12 

### SPICED BUTTERNUT SQUASH SOUP

ginger cream, pomegranate seeds,  
pistachio, cilantro

10 

### SALATIM

a sampling of dips and falafel to start  
your meal served with pita & veggies

18 

### FALAFEL


traditional chickpea fritters (5),  
cucumber labneh

11  

### FATOUSH SALAD

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

*add chicken shawarma or falafel \$6*

15 

## 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 

 VEGETARIAN

 VEGAN

 GLUTEN  
FREE

 DAIRY  
FREE

 CONTAINS  
SHELLFISH

 CONTAINS  
PEANUTS

WE WOULD LIKE TO INFORM  
YOU THAT ALL TIPS ARE  
POOLED AND SHARED  
SOLELY AMONG OUR GUEST  
- FACING EMPLOYEES.

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