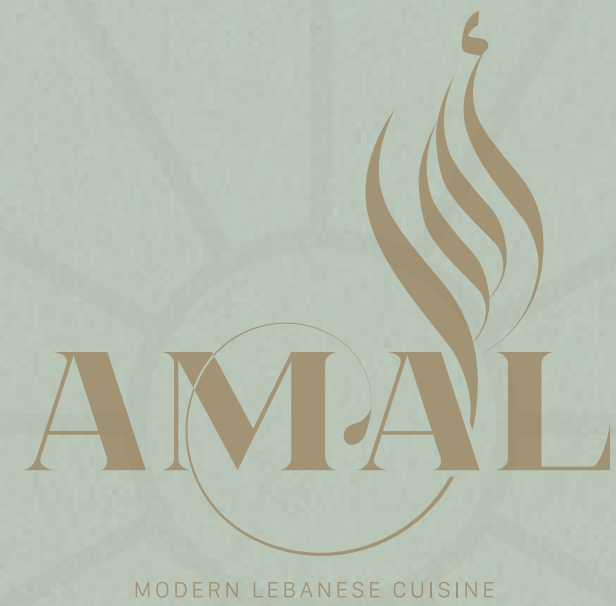




Group Dining & Events

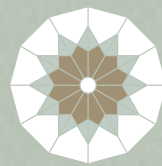


Amal is a modern Lebanese culinary experience.

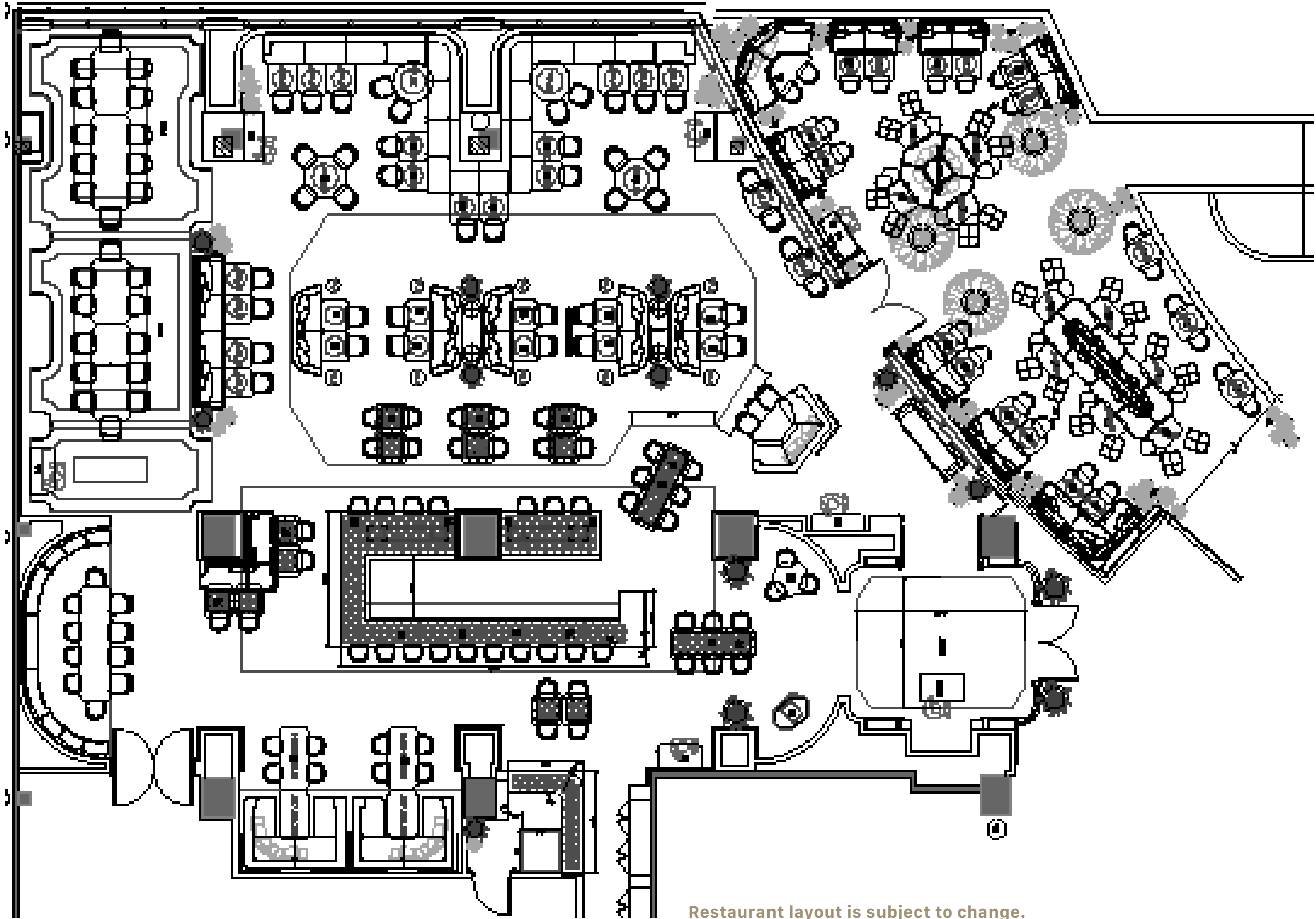
Located on Bloor Street in Toronto's Yorkville neighbourhood, the restaurant's interior inspires escapism in a 5,230 square feet of all-white space, harmonized with colourful bursts of pastel blues, mint greens and burned oranges reminiscent of the Mediterranean eastern shores.

Peppered with earthy spices, fresh herbs and the highest quality ingredients, Amal's menu is a celebration of Lebanon's most enamoured dishes. Genuine in character and components, yet innovative and modern in taste and presentation.

One may come as a guest, but one always leaves as family.



Floor Plan



Restaurant layout is subject to change.



Capacity

Private Dining Room: 22 guests seated

Main Dining Room: 145 guests seated

Bar: 15 guests seated

Full Venue Reception: 284 guests





Lunch Set Menu 1



LUNCH SET MENU | 60

COLD MEZZE

HUMMUS

chickpea purée | tahini | lemon

BABA GHANOUSH

roasted eggplant purée | tahini | lemon

GARLIC LABNEH

strained yogurt | toum | dry mint

SALAD

FATTOUSH

baby gem | arugula | cucumbers | cherry tomatoes
radishes | bell peppers | onions | sumac vinaigrette

HOT MEZZE

KIBBEH

beef | bulgur | pine nuts | cucumber yogurt

SPINACH FATAYER

mini pies | lime | sumac | pine nuts



AMAL

MODERN LEBANESE CUISINE



ENTRÉES

sharing platter

MIXED GRILL

kefta kabab | chicken taouk

VEGETARIAN AND VEGAN DISH

available upon request

AMAL FALAFEL

tahini | pickled turnip | tomatoes

GRAPE LEAVES

rice | parsley | lemon | tomatoes

SWEETS

MIXED LEBANESE SWEETS



JMAL

MODERN LEBANESE CUISINE

Lunch Set Menu 2



LUNCH SET MENU | 80

COLD MEZZE

HUMMUS

chickpea purée | tahini | lemon

BABA GHANOUSH

roasted eggplant purée | tahini | lemon

GARLIC LABNEH

strained yogurt | toum | dry mint

SALADS

FATTOUSH

baby gem | arugula | cucumbers | cherry tomatoes
radishes | bell peppers | onions | sumac vinaigrette

TABOULEH

chopped parsley | mint | tomatoes
onions | olive oil lemon emulsion

HOT MEZZE

KIBBEH

beef | bulgur | pine nuts | cucumber yogurt

SPINACH FATAYER

mini pies | lime | sumac | pine nuts

TRUFFLE RAKAKAT

honey | roasted grapes | pistachios



JMAL

MODERN LEBANESE CUISINE



ENTRÉES

sharing platter

MIXED GRILL

chicken taouk | pistachio kabab | fries

VEGETARIAN AND VEGAN DISH

available upon request

AMAL FALAFEL

tahini | pickled turnip | tomatoes

GRAPE LEAVES

rice | parsley | lemon | tomatoes

SWEETS

sharing platter

MIXED LEBANESE SWEETS



JMAL

MODERN LEBANESE CUISINE



Dinner Set Menu 1



DINNER SET MENU | 80

COLD MEZZE

HUMMUS

chickpea purée | tahini | lemon

BABA GHANOUSH

roasted eggplant purée | tahini | lemon

GARLIC LABNEH

strained yogurt | toum | dry mint

MARINATED OLIVES

dried chili | citrus | bay leaves

SALADS

FATTOUSH

baby gem | arugula | cucumber | cherry tomatoes
radishes | bell peppers | onions | sumac vinaigrette

MONK

roasted eggplant | capsicum | parsley
pomegranate garlic emulsion

HOT MEZZE

MAKANEK

house beef sausages | lemon
pomegranate molasses | pine nuts

BATATA HARRAH

fingerling potatoes | garlic | coriander | serrano chilis

SPINACH FATAYER

mini pies | lime | sumac | pine nuts



AMAL

MODERN LEBANESE CUISINE



ENTRÉES

MIXED GRILL SHARING PLATTER
pistachio kabab | chicken tawok | fries

VEGETARIAN DISHES
AVAILABLE UPON REQUEST

ROASTED CAULIFLOWER

green tahini | hawaij spice | feta

GRILLED EGGPLANT (vegan)

spicy tomato sauce

DESSERT

MIXED LEBANESE SWEETS



AMAL

MODERN LEBANESE CUISINE

Dinner Set Menu 3



DINNER SET MENU | 95

COLD MEZZE

HUMMUS

chickpea purée | tahini | lemon

BABA GHANOUSH

roasted eggplant purée | tahini | lemon

MUHAMMARA

fire roasted red pepper | house spices | walnuts

MARINATED OLIVES

dried chili | citrus | bay leaves

GRAPE LEAVES

rice | parsley | lime | tomatoes

SALADS

FATTOUSH

baby gem | arugula | cucumber | cherry tomatoes
radishes | bell peppers | onions | sumac vinaigrette

MONK

roasted eggplant | capsicum | parsley
pomegranate garlic emulsion

HOT MEZZE

MAKANEK

house beef sausages | lemon
pomegranate molasses | pine nuts

BATATA HARRAH

fingerling potatoes | garlic | coriander | serrano chilis

SPINACH FATAYER

mini pies | lime | sumac | pine nuts



AMAL

MODERN LEBANESE CUISINE



ENTRÉES

MIXED GRILL SHARING PLATTER
pistachio kabab | chicken tawok | beef tenderloin
grilled tiger shrimps | fries

VEGETARIAN DISHES
AVAILABLE UPON REQUEST

ROASTED CAULIFLOWER

green tahini | hawaij spice | feta

GRILLED EGGPLANT (vegan)

spicy tomato sauce

DESSERT

MIXED LEBANESE SWEETS



AMAL

MODERN LEBANESE CUISINE



INQUIRE NOW

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