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reservations@amalmiami.com

GROUP DINING & EVENTS



AMAL IS A MODERN LEBANESE CULINARY EXPERIENCE.
AMAL IS A STORY. AMAL IS A HOPE.
AMAL IS HOME.

3480 MAIN HWY, COCONUT GROVE, MIAMI, FL 33133



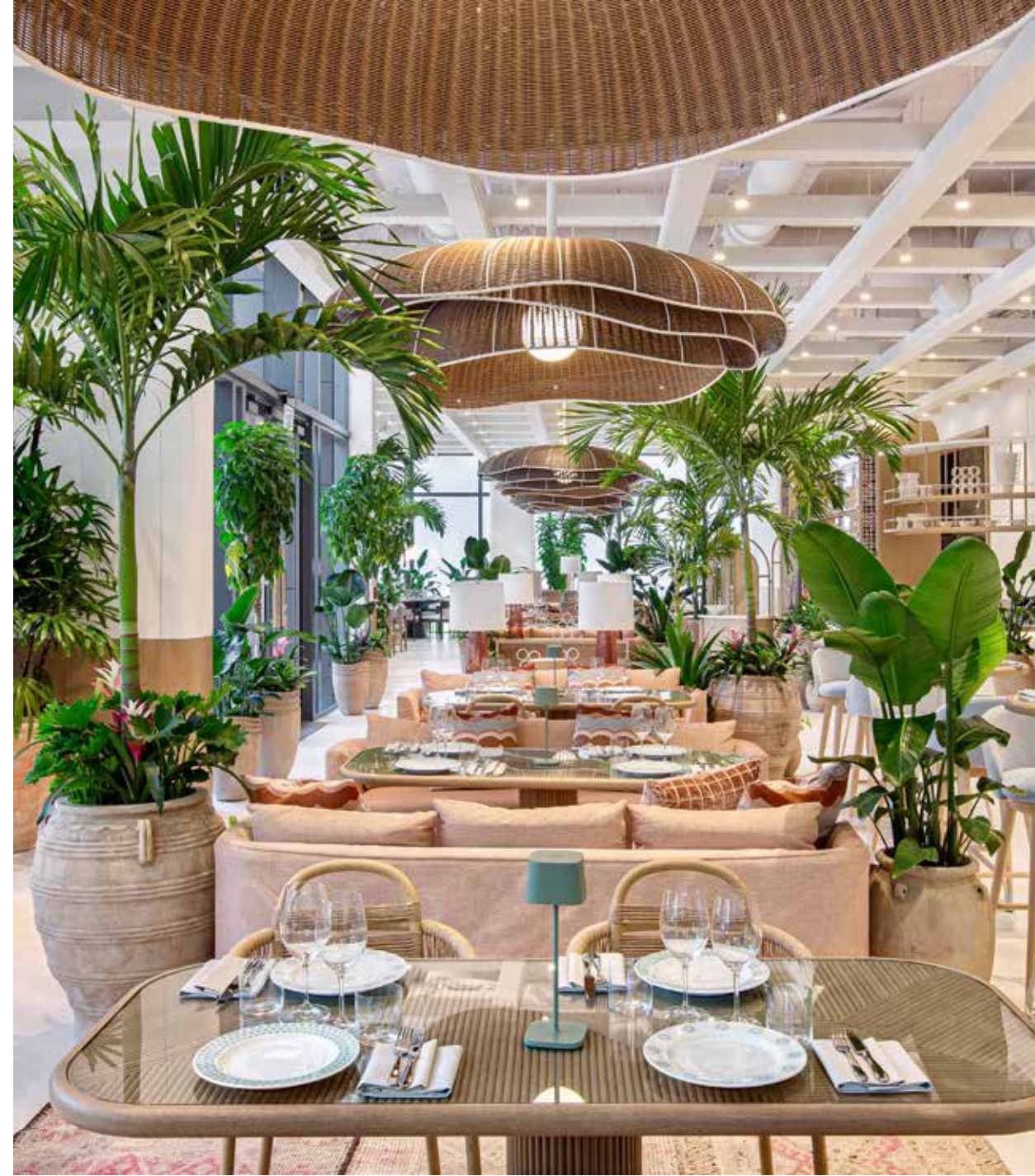
GROUP DINING & EVENTS



Located on Main Highway in Coconut Grove neighbourhood, the restaurant's interior inspires escapism in a 5,000 square feet of space, harmonized with colourful bursts of pastel blues, muted terracotta and dusty rose 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.



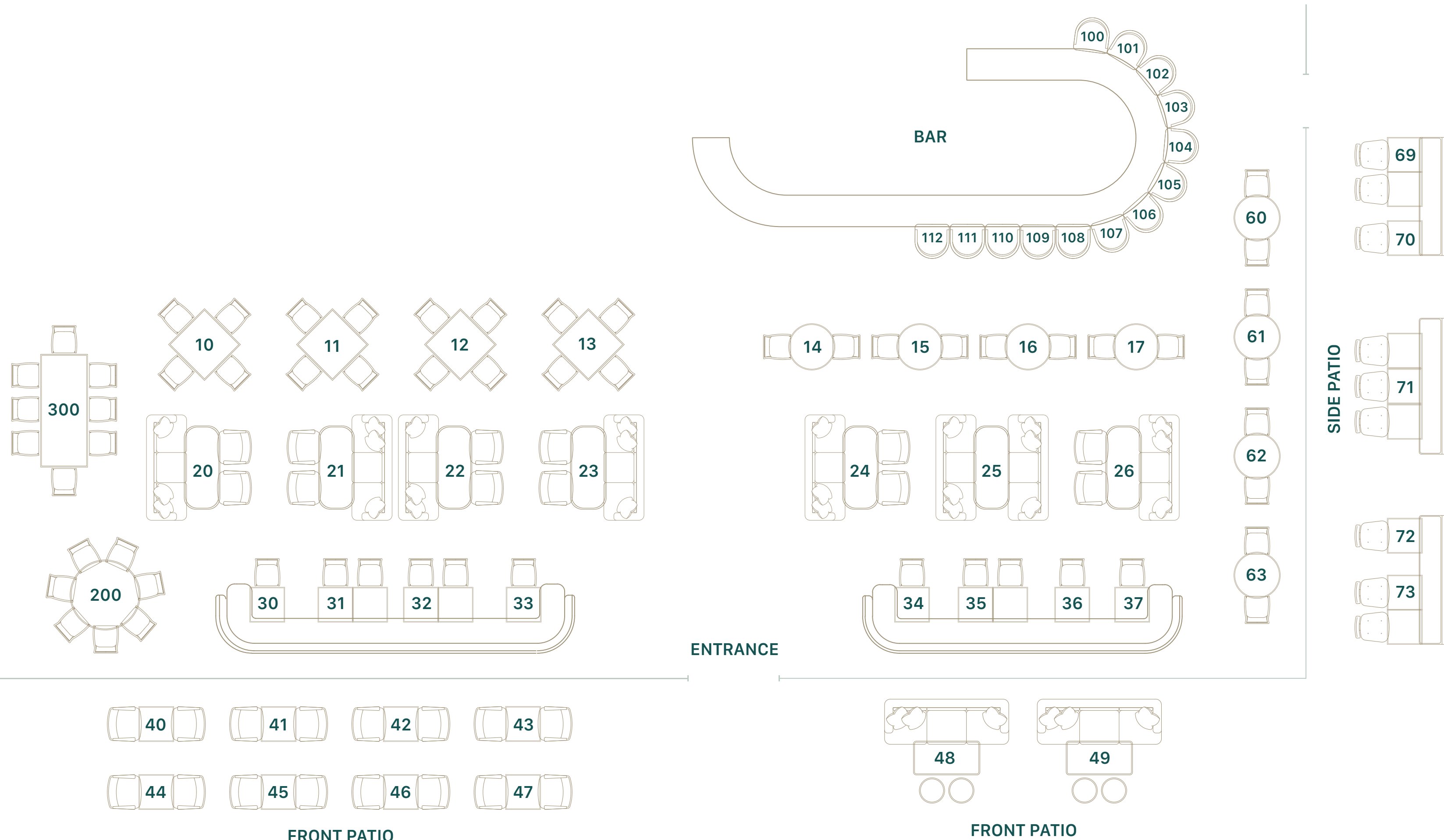
FLOOR PLAN

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GROUP DINING & EVENTS



CAPACITY

LEFT DINING ROOM:

- Seating space: 65 Guests
- Reception space: 100 Guests

Our more spacious dining room lies behind the tropical foliage to the left of the foyer. The cozy setting is accentuated with rare textiles and muted pastels, lending itself to intimate soirees and memorable gatherings. Guests delight in watching Amal's culinary team innovate and create in the open kitchen for a sublime sensory experience.

RIGHT DINING ROOM & BAR:

- Seating Space: 30 Guests
(42 Guests with high-top tables)
- Reception space: 80 Guests

This captivating space affords a semi-private bar area for a mingling reception before sitting down for dinner. Welcome friends and colleagues with a sultry offering of Lebanese wines and uncommon libations.

TOTAL DINING ROOM CAPACITY:

110 Guests Seated

BAR CAPACITY:

12 Guests Seated

FULL VENUE RECEPTION:

up to 200 Guests

A high-angle photograph of a dining table set with three plates of food. The top-left plate features lamb chops with a herb and chili garnish. The middle-right plate shows a fish fillet in a creamy sauce, topped with shredded fried onions and garnishes. The bottom-left plate contains a shrimp cocktail in a light sauce. A wine glass with white wine is on the left, and a fork and knife are on the right. The text 'SET MENUS & EVENT CANAPES' is overlaid in the center.

SET MENUS & EVENT CANAPES

Each course served family style.

BRUNCH SET MENU

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GROUP DINING & EVENTS

BRUNCH SET 1 ... \$45 PER PERSON

— FIRST COURSE —

Ⓥ Ⓞf HUMMUS
chickpea purée | tahini | lemon

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

KIBBEH
beef | bulgur | pine nuts | cucumber yogurt

— SECOND COURSE —

SEARED HALLOUMI
cucumbers | olives | heirloom | cherry tomatoes | olive oil

Ⓥ MANOUCHE BI ZAATAR
lebanese flatbread | thyme | mint | olives | tomatoes

LEBANESE ZUCCHINI HERB OMELETTE
parsely | mint | tomatoes

HOUSE PANCAKES
orange blossom chantilly | maple syrup | seasonal berries | mint

— DESSERT —

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

Ⓞf MISTKEH ICE CREAM
cotton candy | pistachio

BRUNCH SET 2 ... \$55 PER PERSON

— FIRST COURSE —

Ⓞf AMAL'S HUMMUS
beef tenderloin | pomegranate | roasted pine nuts

Ⓥ NABULSI SALAD
frisee | arugula | avocado | crispy eggplant
nabulsi cheese | pomegranate | apple cider vinaigrette

Ⓥ TRUFFLE RAKAKAT
honey | grapes | mint | pistachio

— SECOND COURSE —

Ⓥ FATTEH
chickpeas | yogurt | cilantro pine nuts & almonds | toasted pita

MANOUCHE BI JEBNE
lebanese flatbread | trio of cheese | sesame

Ⓞf SHAKSHOUKA
poached eggs | spicy tomato sauce | chives

HOUSE PANCAKES
orange blossom chantilly | maple syrup | seasonal berries | mint

— DESSERT —

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

Ⓞf MISTKEH ICE CREAM
cotton candy | pistachio

Ⓞf Gluten-free upon request **Ⓥ** Vegetarian **Ⓥe** Vegan

BRUNCH SET 3 ... \$70 PER PERSON

— FIRST COURSE —

Ⓞf AMAL'S HUMMUS
beef tenderloin | pomegranate | roasted pine nuts

Ⓥ NABULSI SALAD
frisee | arugula | avocado | crispy eggplant
nabulsi cheese | pomegranate | apple cider vinaigrette

Ⓥ TRUFFLE RAKAKAT
honey | grapes | mint | pistachios

— SECOND COURSE —

Ⓥ FATTEH
chickpeas | yogurt | cilantro
pine nuts & almonds | toasted pita

MANOUCHE BI LAHME
lebanese flatbread | minced beef | molasses

LEBANESE ZUCCHINI HERB OMELETTE
parsely | mint | tomatoes

HOUSE PANCAKES
orange blossom chantilly | maple syrup | seasonal berries | mint

BRUNCH BBQ COMBO
biwaz | pita | grilled tomato | serrano pepper
kefta | chicken tawok

— DESSERT —

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

Ⓞf MISTKEH ICE CREAM
cotton candy | pistachio

Each course served family style.

LUNCH SET MENU

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GROUP DINING & EVENTS

LUNCH SET 1 ... \$45 PER PERSON

— FIRST COURSE —

VE GF HUMMUS
chickpea purée | tahini | lemon

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

V SPINACH FATAYER
mini pies | lime | sumac | pine nuts

— SECOND COURSE —

CHICKEN TAWOK
biwaz pita | grilled tomatoes | serrano peppers | grilled onions

GF SALMON
chickpeas | tomatoes | sweet pepper | basil | eggplant

V BASMATI RICE
roasted almonds | vermicelli

— DESSERT —

RICE PUDDING
walnut | cinnamon | rose water | pistachio

GF MISTKEH ICE CREAM
cotton candy | pistachio

LUNCH SET 2 ... \$55 PER PERSON

— FIRST COURSE —

VE GF HUMMUS
chickpea purée | tahini | lemon

V NABULSI SALAD
frisee | arugula | avocado | crispy eggplant
nabulsi cheese | pomegranate | apple cider vinaigrette

KIBBEH
beef | bulgur | pine nuts | cucumber yogurt

— SECOND COURSE —

CHICKEN TAWOK
biwaz pita | grilled tomatoes | serrano peppers | grilled onions

GF BRANZINO FILET
fingerling potatoes | fresh herbs
pickled red onions | green shug

V BASMATI RICE
roasted almonds | vermicelli

— DESSERT —

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

GF MISTKEH ICE CREAM
cotton candy | pistachio

LUNCH SET 3 ... \$65 PER PERSON

— FIRST COURSE —

MEZZE SAMPLER
humus | baba ghanoush | muhammara

V NABULSI SALAD
frisee | arugula | avocado | crispy eggplant
nabulsi cheese | pomegranate | apple cider vinaigrette

VE GF MARINATED OLIVES
dried chili | citrus | bay leaves

V TRUFFLE RAKAKAT
honey | grapes | mint | pistachios

— SECOND COURSE —

BEEF TENDERLOIN
biwaz pita | grilled tomatoes | serrano peppers | grilled onions

GF GRILLED TIGER SHRIMP
spiced tomato emulsion | cilantro | micro sorrel

V BASMATI RICE
roasted almonds | vermicelli

V GF SWISS CHARD
pine nuts

— DESSERT —

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

GF MISTKEH ICE CREAM
cotton candy | pistachio

GF Gluten-free upon request **V** Vegetarian **VE** Vegan

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Each course served family style.

DINNER SET MENU

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GROUP DINING & EVENTS

DINNER SET 1 ... \$70 PER PERSON

— FIRST COURSE —

VE GF HUMMUS
chickpea purée | tahini | lemon

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

V SPINACH FATAYER
mini pies | lime | sumac | pine nuts

— SECOND COURSE —

CHICKEN TAWOK
biwaz pita | grilled tomatoes | serrano peppers | grilled onions

GF SALMON
chickpeas | tomatoes | sweet pepper | basil | eggplant

V BASMATI RICE
roasted almonds | vermicelli

V GF SWISS CHARD
pine nuts

— DESSERT —

RICE PUDDING
walnut | cinnamon | rose water | pistachio

DATE CAKE
butterscotch sauce | vanilla ice cream | pecan tuile

DINNER SET 2 ... \$90 PER PERSON

— FIRST COURSE —

MEZZE SAMPLER
humus | baba ghanoush | muhammara

VE GF TABBOULEH
chopped parsley | mint | tomatoes |
onions olive oil | lemon emulsion

VE GF GRAPE LEAVES
rice | parsley | lime | tomatoes

VE GF MARINATED OLIVES
dried chili | citrus | bay leaves

— THIRD COURSE —

BEEF TENDERLOIN
biwaz pita | grilled tomatoes
serrano peppers | grilled onions

BLACK COD
tahini | cilantro | pine nuts | lemon | crispy pita

V BASMATI RICE
roasted almonds | vermicelli

V GF SWISS CHARD
pine nuts

— SECOND COURSE —

V TRUFFLE RAKAKAT
honey | grapes | mint | pistachios

V ROASTED CAULIFLOWER
green tahini | hawaij spice | crema

KIBBEH
beef | bulgur | pine nuts | cucumber yogurt

— DESSERT —

DATE CAKE
butterscotch sauce | vanilla
ice cream | pecan tuile

GF MISTKEH ICE CREAM
cotton candy | pistachio

DINNER SET 3 ... \$110 PER PERSON

— FIRST COURSE —

MEZZE SAMPLER
humus | baba ghanoush | muhammara

V NABULSI SALAD
frisée | arugula | avocado | eggplant
chips | nabulsi cheese | pomegranate
| apple cider vinaigrette

VE GF GRAPE LEAVES
rice | parsley | lime | tomatoes

V TRUFFLE RAKAKAT
Honey | grapes | mint | pistachios

VE GF MARINATED OLIVES
dried chili | citrus | bay leaves

— THIRD COURSE —

AMAL'S SKEWER PLATTER
pistachio kababs | chicken tawok |
beef tenderloin | tiger shrimps

GF BRANZINO
fresh herbs | lime | pickled red
onions | green shug

V BASMATI RICE
roasted almonds | vermicelli

V GF SWISS CHARD
pine nuts

— SECOND COURSE —

V ROASTED CAULIFLOWER
green tahini | hawaij spice | crema

GF OCTOPUS
turmeric potato | pepper relish
| capers | charred onions

KIBBEH
beef | bulgur | pine nuts | cucumber yogurt

— DESSERT —

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

GF MISTKEH ICE CREAM
cotton candy | pistachio

GF Gluten-free upon request **V** Vegetarian **VE** Vegan

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DINNER CANAPÉS

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GROUP DINING & EVENTS

SAVORY CANAPES ... \$6 PER PIECE

MINIMUM 24 PIECES PER ORDER

V **GF** **HUMMUS**
cucumber | paprika

STUFFED GRAPE LEAVES
tomato | parsley | rice

KIBBEH
cucumber mint yogurt

GF **SUJUK**
aged beef sausages | tomatoes | pickles

V **TRUFFLE RAKAKAT**
grape | honey | pistachio

CHICKEN SKEWER
toum | baby gem | house pickles

GF **SALMON SKEWER**
pepper stew purée

DESSERT CANAPES ... \$5 PER PIECE

MINIMUM 24 PIECES PER ORDER

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

ASSORTED BAKLAVA
cashew | walnut | pistachio

RICE PUDDING
walnut | cinnamon | rose water | pistachio

GF Gluten-free upon request **V** Vegetarian **VE** Vegan

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INQUIRE NOW

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