

# Aamara

## Chef Tasting Menu Non - Vegetarian

Aed 200++

### Amuse bouche

Za'atar pesto & chili hummus, onion focaccia

### Salad

Aamara finger salad, lettuce cream, pomegranate molasses

### Soup

Harira soup, pulled lamb meat, toasted vermicelli

### Starter

Green chili charcoal chops, garlic mayo, shoestring fries  
Butterfly prawn, Muhamarra chutney, candied walnut

### Sorbet

Guava & strawberry

### Main course

Butter chicken rizala  
Lamb nihari  
Malabar fish curry en-papillote, lemon vermicelli  
Laccha paratha

### Dessert

Baklava, pistachio crèmeux, rose gelato

### Petit four

Dates candy, sualaimani chai

## Chef Tasting Menu Vegetarian

Aed 200++

### Amuse bouche

Za'atar pesto & chili hummus, onion focaccia

### Salad

Aamara finger salad, lettuce cream, pomegranate molasses

### Soup

Lentil soup

### Starter

King oyster kushiyaki, tandoori aioli, chives, and garlic chips  
Za'atar kebab, preserved lemon, cherry tomato, olive pickle

### Sorbet

Guava & strawberry

### Main course

Stuffed pimento, Egyptian rice, buttermilk curry  
Green pea Maakouda, peanut korma  
Tofu kofta, malai curry  
Laccha paratha

### Dessert

Baklava, pistachio crèmeux, rose gelato

### Petit four

Dates candy, sualaimani chai

# Aamara

Aamara is a voyage of culinary discovery that stretches through the ages and across half the world through the ancient network of trading routes known today as the Silk route. The lure of silk was the initial driving force of this route but it soon welcomed pearls, gems, spices, carpets, etc but It was food that kept it still alive and created a culinary bond that ties one civilization along the road to the next. Through the silk route, vegetables, fruits, grains, and seasonings — and the techniques for cooking them — passed from one civilization to another, to be absorbed and transformed into local specialties. This cuisine from the region that was once home to the Silk Road seems to have certain characteristics in common like a philosophy of healthy, balanced eating from China's yin-yang to India's Ayurveda and from Iran's "hot and cold" to the Salerno Regimen of the Italian Middle Ages; and a particularly generous insistence on hospitality.

At Aamara we have curated a menu that celebrates the diversity of flavors and techniques that has traveled and been shared through the historical route