



Signature Chef Tasting Menu Non - Vegetarian

Aed 200++

Amuse bouche

Za'atar pesto & chili hummus, onion focaccia

Salad

Chaat sundae

Starter

Chicken momo, crispy lotus root, mohinga stew
Charcoal lamb chops, salsa Verde, tapioca podimas
Butterfly prawn, Muhamarra chutney, candied walnut

Sorbet

Peach & honey lollypop

Main course

Tandoori chicken chaap, batata harra, rezala curry
Malabar fish curry en-papillote, lemon vermicelli
Manakish bread

Dessert

Baklava, pistachio crèmeux, rose gelato

Petit four

Karak chai bon bon

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Aed 200++

Amuse bouche

Za'atar pesto & chili hummus, onion focaccia

Salad

Chaat sundae

Starter

Veg momo, crispy lotus root, mohinga stew
Za'atar kebab, preserved lemon, cherry tomato, olive pickle
Bang bang cauliflower, saffron yogurt, black truffle

Sorbet

Peach & honey lollypop

Main course

Paneer moussaka, green pea bharta, lababdar curry
Stuffed pimento, Egyptian rice, buttermilk curry
Manakish bread

Dessert

Baklava, pistachio crèmeux, rose gelato

Petit four

Karak chai bon bon

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