



[www.amalmiami.com](http://www.amalmiami.com)

[miamievents@inkentertainment.com](mailto:miamievents@inkentertainment.com)

GROUP DINING & EVENTS

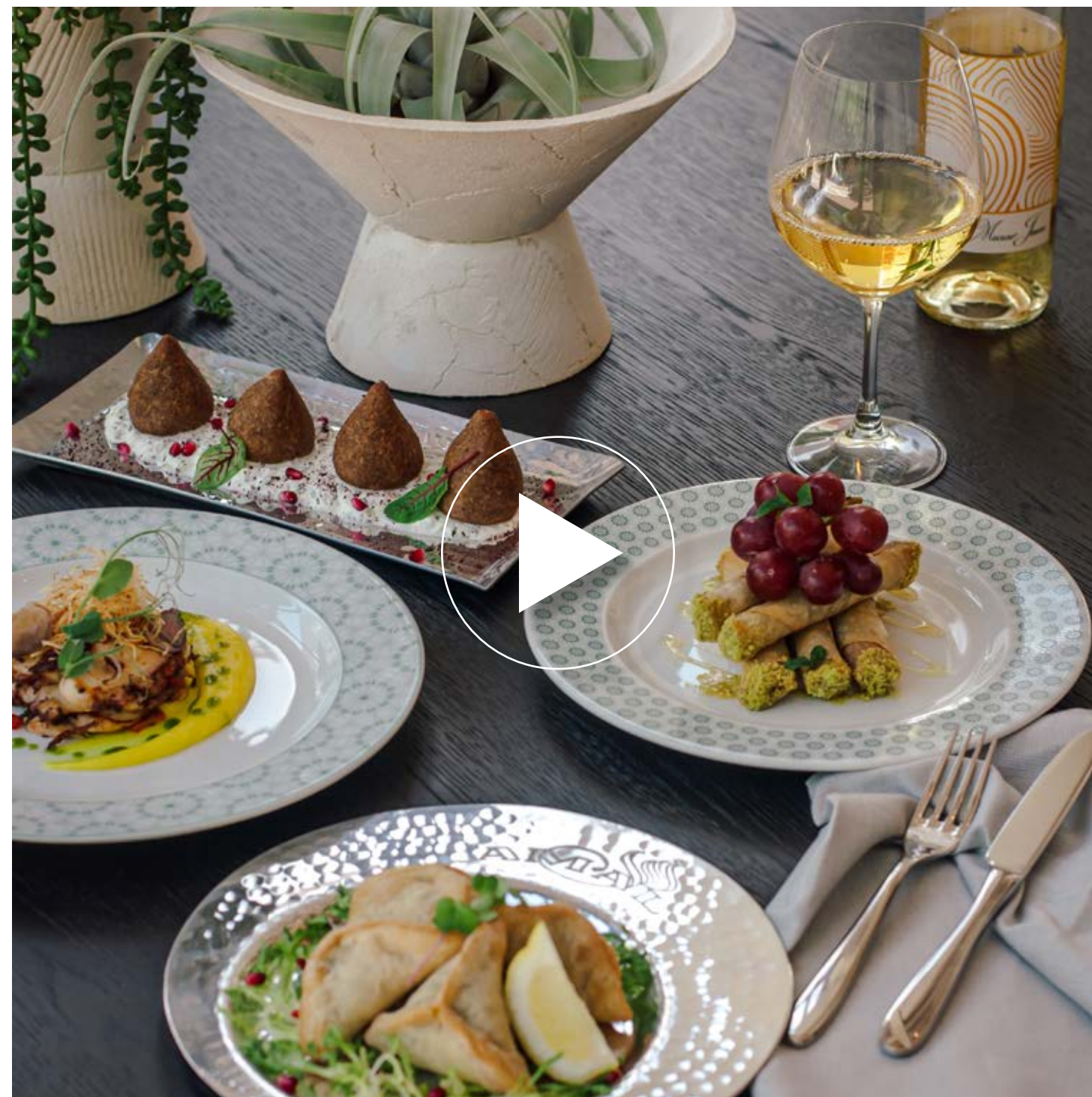
AMAL IS A MODERN LEBANESE CULINARY EXPERIENCE.  
AMAL IS A STORY. AMAL IS A HOPE.  
AMAL IS HOME.

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.**







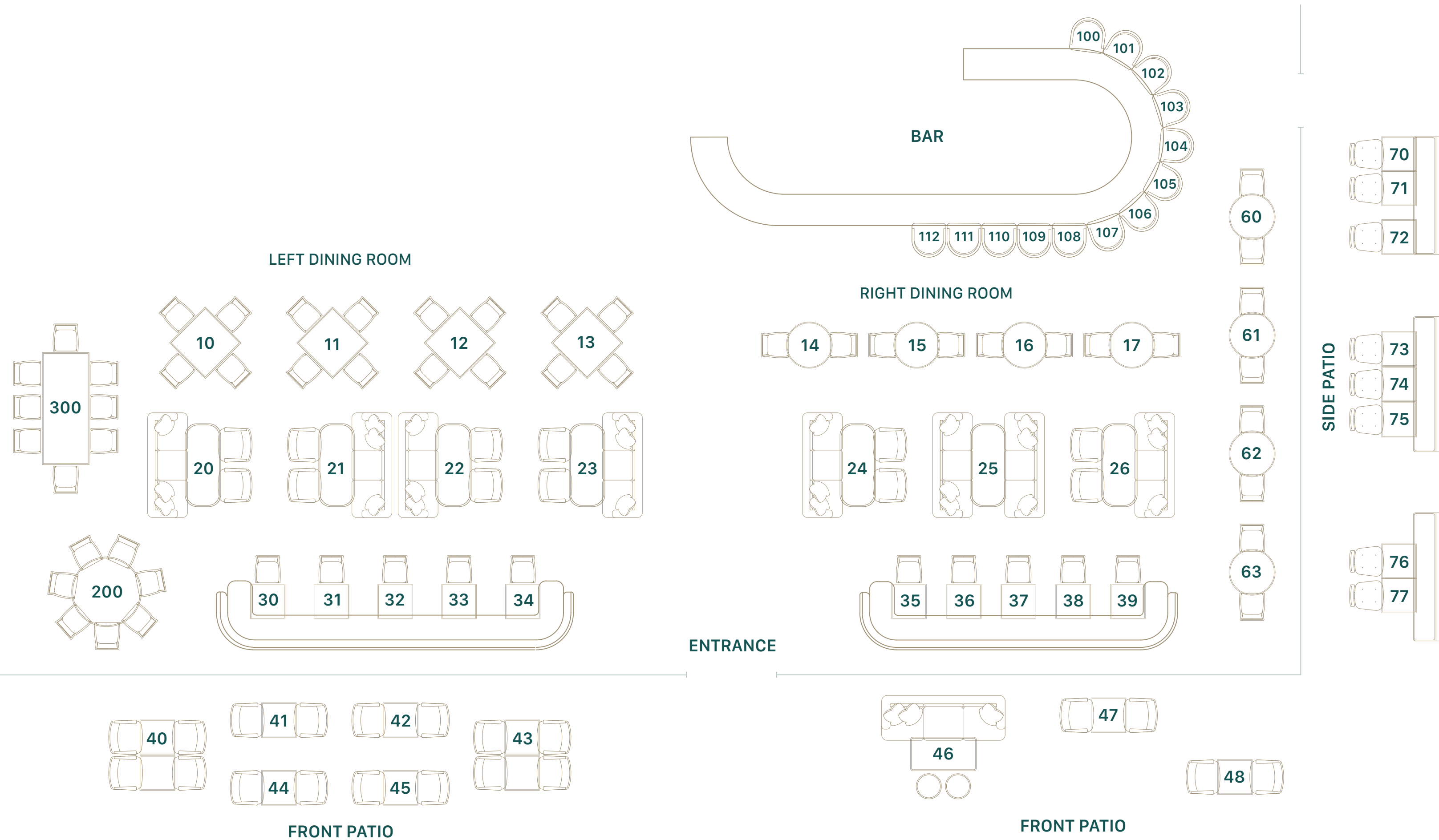
# FLOOR PLAN

www.amalmiami.com



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## GROUP DINING & EVENTS



## CAPACITY

### LEFT DINING ROOM:

- Seating space: 70 Guests
- Reception space: 120 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: 40 Guests  
(52 Guests with high-top tables)
- Reception space: 100 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.

### OUTDOOR DINING:

- Front patio space: 20 Guests seated
- Garden space: 30 Guests seated
- Reception space: 50 Guest

### TOTAL DINING ROOM CAPACITY:

110 Guests Seated (122 seated with high-top tables)

### FULL VENUE RECEPTION:

up to 200 Guests





EVENT CANAPÉS & PRIX-FIXE MENUS



## GROUP DINING & EVENTS

### SAVORY CANAPÉS

6 PER PIECE — MINIMUM 12 PIECES PER ITEM

**V GF HUMMUS**  
cucumber | paprika

**STUFFED GRAPE LEAVES**  
tomato | parsley | rice

**KIBBEH**  
cucumber | mint | yogurt

**GF SUJUK**  
aged beef sausage | tomato | pickle

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

**CHICKEN SKEWER**  
toum | baby gem | house pickle

**VE FALAFELS**  
tahini | pickled turnip | tomato

**V CROSTINI GARLIC LABNEH**  
strained yogurt | toum | dry mint

**VE CROSTINI MUHAMMARA**  
fire roasted red pepper | house spices | walnut  
pomegranate molasses

### SWEET CANAPÉS

5 PER PIECE — MINIMUM 12 PIECES PER ITEM

**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

Pricing listed above is subject to 8% tax and 24% service charge.

# DINNER PRIX FIXE

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## GROUP DINING & EVENTS

### OPTION – A

70 PER PERSON | EACH COURSE SERVED FAMILY STYLE

#### — FIRST COURSE — PRE-SELECT 3

**VE GF HUMMUS**  
chickpea purée | tahini | lemon

**VE FATTOUSH**  
baby gem | arugula | cucumber  
cherry tomato | radish  
bell pepper | onion | sumac vinaigrette

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

**KIBBEH**  
beef | bulgur | pine nut | cucumber yogurt

#### — SECOND COURSE —

**CHICKEN TAWOK**  
biwaz | pita | grilled tomato  
serrano pepper | grilled onion

**GF SALMON**  
chickpea | tomato |  
sweet pepper | basil | eggplant

#### — SIDES — PRE-SELECT 2

**V BASMATI RICE**  
roasted almond | vermicelli

**V GF SWISS CHARD**  
pine nut | lemon

**V GF GRILLED  
VEGGIE SKEWERS**  
seasonal harvest

**V HOUSE FRIES**  
spice blend

#### — DESSERT — PRE-SELECT 1

**DATE CAKE**  
butterscotch sauce | vanilla ice cream | pecan tuile

**GF MISTKEH ICE CREAM**  
cotton candy | pistachio

**CHOCOLATE HALVA MOUSSE**  
sesame brittle | tahini chantilly

### OPTION – B

90 PER PERSON | EACH COURSE SERVED FAMILY STYLE

#### — FIRST COURSE — PRE-SELECT 3

**MEZZE SAMPLER**  
hummus | baba ghanoush | muhammara

**VE FATTOUSH**  
baby gem | arugula | cucumber | cherry tomato | radish  
bell pepper | onion | sumac vinaigrette

**VE GF GRAPE LEAVES**  
rice | parsley | lime | tomato

**KIBBEH NAYEH**  
beef tenderloin tartare  
bulgur | house spice

#### — SECOND COURSE — PRE-SELECT 3

**V ROASTED  
CAULIFLOWER**  
green tahini | hawaij spice | feta cream

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

**KIBBEH**  
beef | bulgur | pine nut | cucumber yogurt

**GF OCTOPUS**  
turmeric potato | pepper relish  
caper | charred onion

#### — THIRD COURSE —

**KEFTA KABAB &  
CHICKEN TAWOK  
PLATTER**

minced beef & lamb | parsley | onion  
charbroiled chicken breast cube | toum  
biwaz | pita | grilled tomato  
serrano pepper | grilled onion

**GF BRANZINO**  
pickled | red onion  
green shug | baby zucchini

#### — SIDES — PRE-SELECT 2

**V BASMATI RICE**  
roasted almond | vermicelli

**V GF SWISS CHARD**  
pine nut | lemon

**V GF GRILLED VEGGIE SKEWERS**  
seasonal harvest

**V HOUSE FRIES**  
spice blend

#### — DESSERT — PRE-SELECT 2

**DATE CAKE**  
butterscotch sauce | vanilla ice cream | pecan tuile

**GF MISTKEH ICE CREAM**  
cotton candy | pistachio

**CHOCOLATE HALVA MOUSSE**  
sesame brittle | tahini chantilly

**GF** Gluten-free upon request

**V** Vegetarian

**VE** Vegan

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# DINNER PRIX FIXE

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## GROUP DINING & EVENTS

### OPTION – C

110 PER PERSON | EACH COURSE SERVED FAMILY STYLE

#### — FIRST COURSE — PRE-SELECT 3

**MEZZE SAMPLER**  
hummus | baba ghanoush | muhammara

**VE FATTOUSH**  
baby gem | arugula | cucumber  
cherry tomato | radish  
bell pepper | onion | sumac vinaigrette

**VE GF GRAPE LEAVES**  
rice | parsley | lime | tomato

**KIBBEH NAYEH**  
beef tenderloin tartare  
bulgur | house spice

#### — SECOND COURSE — PRE-SELECT 3

**HUMMUS**  
chickpea purée | tahini | lemon

**V ROASTED CAULIFLOWER**  
green tahini | hawaij spice | feta cream

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

**KIBBEH**  
beef | bulgur | pine nut | cucumber yogurt

**GF OCTOPUS**  
turmeric potato | pepper relish  
capers | charred onion

#### — THIRD COURSE —

**AMAL'S SKEWER PLATTER**  
pistachio kabab | chicken tawok  
beef tenderloin | tiger shrimp  
biwaz | pita | grilled tomato  
serrano pepper | grilled onion

**BLACK COD**  
tahini | cilantro | pine nut | leek | crispy pita

#### — SIDES — PRE-SELECT 2

**V BASMATI RICE**  
roasted almond | vermicelli

**V GF SWISS CHARD**  
pine nut | lemon

**V GF GRILLED VEGGIE SKEWERS**  
seasonal harvest

**V HOUSE FRIES**  
spice blend

#### — DESSERT — PRE-SELECT 2

**DATE CAKE**  
butterscotch sauce | vanilla ice cream | pecan tuile

**GF MISTKEH ICE CREAM**  
cotton candy | pistachio

**CHOCOLATE HALVA MOUSSE**  
sesame brittle | tahini chantilly

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

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# LUNCH PRIX FIXE

Available only from Monday to Friday.

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## GROUP DINING & EVENTS

### OPTION – A

35 PER PERSON | EACH COURSE SERVED FAMILY STYLE

#### — FIRST COURSE — PRE-SELECT 3

**VE GF HUMMUS**  
chickpea purée | tahini | lemon

**VE FATTOUSH**  
baby gem | arugula | cucumber  
cherry tomato | radish  
bell pepper | onion | sumac vinaigrette

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

**KIBBEH**  
beef | bulgur | pine nut | cucumber yogurt

#### — SECOND COURSE —

**CHICKEN TAWOK**  
biwaz | pita | grilled tomato  
serrano pepper | grilled onion

**GF SALMON**  
chickpea | tomato  
sweet pepper | basil | eggplant

#### — SIDES — PRE-SELECT 2

**V BASMATI RICE**  
roasted almond | vermicelli

**V GF SWISS CHARD**  
pine nut | lemon

**V GF GRILLED  
VEGGIE SKEWERS**  
seasonal harvest

**V HOUSE FRIES**  
spice blend

### OPTION – B

45 PER PERSON | EACH COURSE SERVED FAMILY STYLE

#### — FIRST COURSE — PRE-SELECT 3

**VE GF HUMMUS**  
chickpea purée | tahini | lemon

**VE FATTOUSH**  
baby gem | arugula | cucumber  
cherry tomato | radish  
bell pepper | onion | sumac vinaigrette

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

**KIBBEH**  
beef | bulgur | pine nut | cucumber yogurt

#### — SECOND COURSE —

**CHICKEN TAWOK**  
biwaz | pita | grilled tomato  
serrano pepper | grilled onion

**GF BRANZINO**  
pickled red onion  
green shug | baby zucchini

#### — SIDES — PRE-SELECT 2

**V BASMATI RICE**  
roasted almond | vermicelli

**V GF SWISS CHARD**  
pine nut | lemon

**V GF GRILLED  
VEGGIE SKEWERS**  
seasonal harvest

**V HOUSE FRIES**  
spice blend

#### — DESSERT — PRE-SELECT 1

**DATE CAKE**  
butterscotch sauce | vanilla ice cream | pecan tuile

**GF MISTKEH ICE CREAM**  
cotton candy | pistachio

**CHOCOLATE HALVA MOUSSE**  
sesame brittle | tahini chantilly

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

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# LUNCH PRIX FIXE

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## GROUP DINING & EVENTS

### OPTION – C

70 PER PERSON | EACH COURSE SERVED FAMILY STYLE.

#### — FIRST COURSE —

PRE-SELECT 3

**Ⓥ Ⓞ HUMMUS**

chickpea purée | tahini | lemon

**Ⓥ FATTOUSH**

baby gem | arugula | cucumber cherry tomato | radish  
bell pepper | onion | sumac vinaigrette

**Ⓥ TRUFFLE RAKAKAT**

honey | grape | mint | pistachio

**KIBBEH**

beef | bulgur | pine nut | cucumber yogurt

#### — SECOND COURSE —

**KEFTA KABAB &  
CHICKEN TAWOK  
PLATTER**

minced beef & lamb | parsley | onion  
charbroiled chicken breast cube | toum  
biwaz | pita | grilled tomato  
serrano pepper | grilled onion

**Ⓞ BRANZINO**

pickled red onion  
green shug | baby zucchini

#### — SIDES —

PRE-SELECT 2

**Ⓥ BASMATI RICE**

roasted almond | vermicelli

**Ⓥ Ⓞ SWISS CHARD**

pine nut | lemon

**Ⓥ Ⓞ GRILLED  
VEGGIE SKEWERS**

seasonal harvest

**Ⓥ HOUSE FRIES**

spice blend

#### — DESSERT —

PRE-SELECT 1

**DATE CAKE**

butterscotch sauce | vanilla ice cream | pecan tuile

**Ⓞ MISTKEH ICE CREAM**

cotton candy | pistachio

**CHOCOLATE HALVA MOUSSE**

sesame brittle | tahini chantilly



# BRUNCH PRIX FIXE

Available only on Saturday & Sunday.

www.amalmiami.com



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## GROUP DINING & EVENTS

### OPTION – A

40 PER PERSON | EACH COURSE SERVED FAMILY STYLE

#### — FIRST COURSE — PRE-SELECT 3

**VE GF HUMMUS**  
chickpea purée | tahini | lemon

**VE FATTOUSH**  
baby gem | arugula | cucumber  
cherry tomato | radish  
bell pepper | onion | sumac vinaigrette

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

**KIBBEH**  
beef | bulgur | pine nut | cucumber yogurt

#### — SECOND COURSE — PRE-SELECT 3

**V FATTEH**  
chickpea | yogurt | cilantro  
pine nut & almond | toasted pita

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

**GF SHAKSHOUKA**  
poached egg | spicy tomato sauce  
pickled chili

**LEBANESE ZUCCHINI  
HERB OMELETTE**  
parsley | mint | tomato

### OPTION – B

50 PER PERSON | EACH COURSE SERVED FAMILY STYLE

#### — FIRST COURSE — PRE-SELECT 3

**VE GF HUMMUS**  
chickpea purée | tahini | lemon

**VE FATTOUSH**  
baby gem | arugula | cucumber  
cherry tomato | radish  
bell pepper | onion | sumac vinaigrette

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

**KIBBEH**  
beef | bulgur | pine nut | cucumber yogurt

#### — SECOND COURSE — PRE-SELECT 3

**V FATTEH**  
chickpea | yogurt | cilantro  
pine nut & almond | toasted pita

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

**GF SHAKSHOUKA**  
poached egg | spicy tomato sauce  
pickled chili

**PITA LOX**  
smoked salmon | labneh | caper  
dill | lemon | cherry tomato

#### — DESSERT — PRE-SELECT 2

**DATE CAKE**  
butterscotch sauce | vanilla ice cream | pecan tuile

**GF MISTKEH ICE CREAM**  
cotton candy | pistachio

**CHOCOLATE HALVA MOUSSE**  
sesame brittle | tahini chantilly

### OPTION – C

70 PER PERSON | EACH COURSE SERVED FAMILY STYLE

#### — FIRST COURSE — PRE-SELECT 3

**VE GF HUMMUS**  
chickpea purée | tahini | lemon

**VE FATTOUSH**  
baby gem | arugula | cucumber  
cherry tomato | radish  
bell pepper | onion | sumac vinaigrette

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

**KIBBEH**  
beef | bulgur | pine nut | cucumber yogurt

#### — DESSERT — PRE-SELECT 2

**DATE CAKE**  
butterscotch sauce | vanilla ice cream | pecan tuile

**GF MISTKEH ICE CREAM**  
cotton candy | pistachio

**CHOCOLATE HALVA MOUSSE**  
sesame brittle | tahini chantilly

#### — SECOND COURSE — PRE-SELECT 3

**V FATTEH**  
chickpea | yogurt | cilantro  
pine nut & almond | toasted pita

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

**GF SHAKSHOUKA**  
poached egg | spicy tomato sauce  
pickled chili

**PITA LOX**  
smoked salmon | labneh | caper  
dill | lemon | cherry tomato

**KEFTA KABAB &  
CHICKEN TAWOK  
PLATTER**  
minced beef & lamb | parsley | onion  
charbroiled chicken breast cube | toum  
biwaz | pita | grilled tomato  
serrano pepper | grilled onion

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

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A modern bar interior featuring a curved bar with a light-colored countertop and several high-backed, upholstered bar stools. The background is dominated by a wall of light-colored wood paneling with built-in shelving units for bottles. A large, arched wooden frame structure is visible in the center, and a staircase leads up to the right. The lighting is warm and ambient, highlighting the textures of the wood and the arrangement of bottles. A large green plant is visible in the bottom right corner.

BEVERAGE PACKAGES



# BEVERAGE PACKAGES



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## GROUP DINING & EVENTS

PACKAGE	INCLUSIVE OF	COST PER HOUR
STANDARD	well spirits, house wines & beer, coffee, tea and soda	\$45 per person / 1 hour
		\$60 per person / 2 hours
		\$75 per person / 3 hours
		\$90 per person / 4 hours
PREMIUM	house wine & beer only, coffee, tea and soda	\$39 per person / 1 hour
		\$49 per person / 2 hours
		\$59 per person / 3 hours
		\$69 per person / 4 hours
PREMIUM	grey goose, bombay sapphire, bacardí, johnnie walker black, patrón, angels envy, d'usse vsop, ilegal mezcal, sommelier selected wines, beers, coffee, tea and soda	\$55 per person / 1 hour
		\$70 per person / 2 hours
		\$85 per person / 3 hours
		\$100 per person / 4 hours
BOTTOMLESS MIMOSA	sommelier selected wine & beer only, coffee, tea and soda	\$47 per person / 1 hour
		\$57 per person / 2 hours
		\$67 per person / 3 hours
		\$77 per person / 4 hours
BOTTOMLESS MIMOSA	chilled prosecco and freshly squeezed orange juice	\$50 per person / Maximum 2 hour
		Additional hour - \$20 per person

Pricing listed above is subject to 8% tax and 24% service charge.

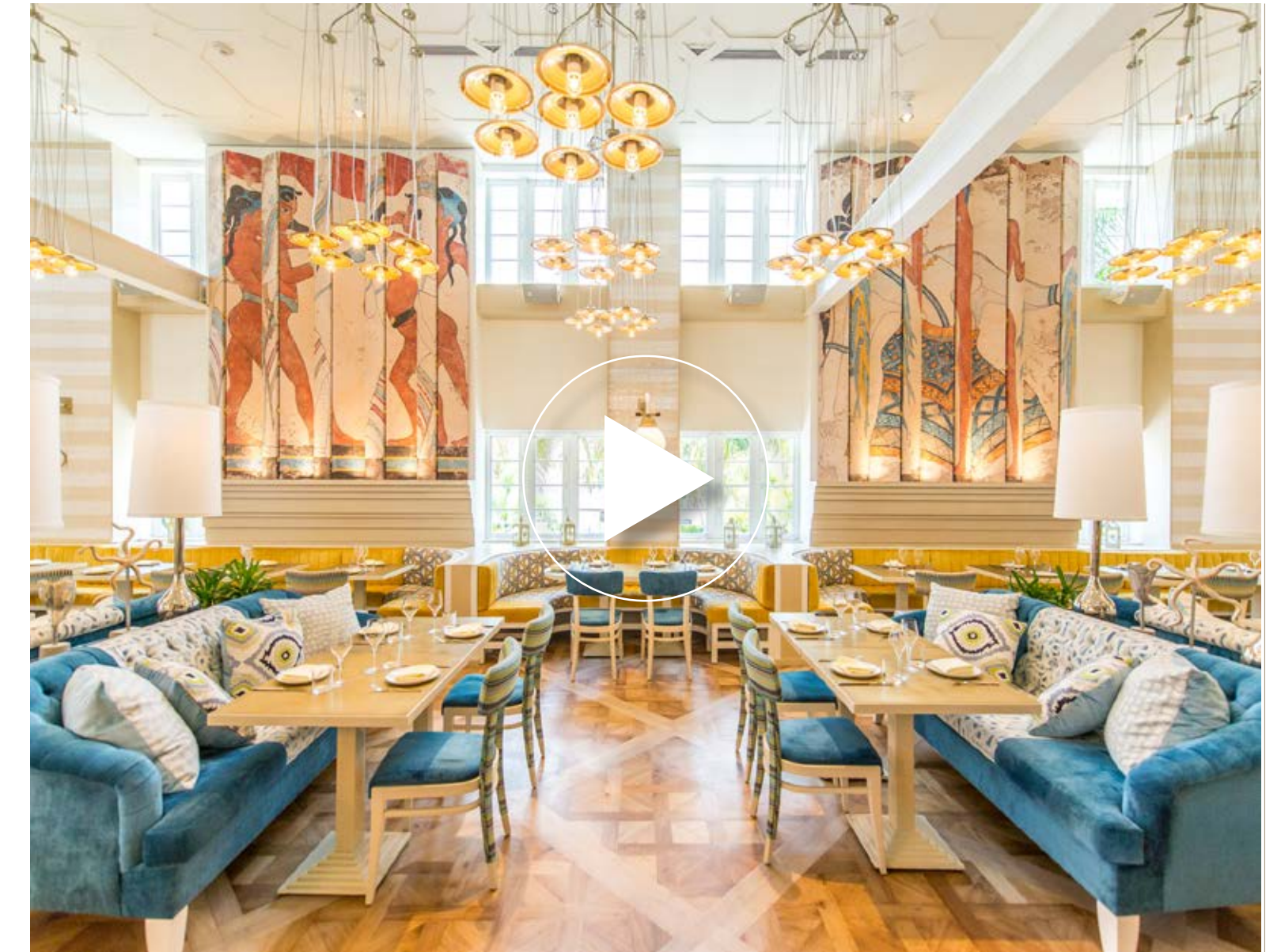
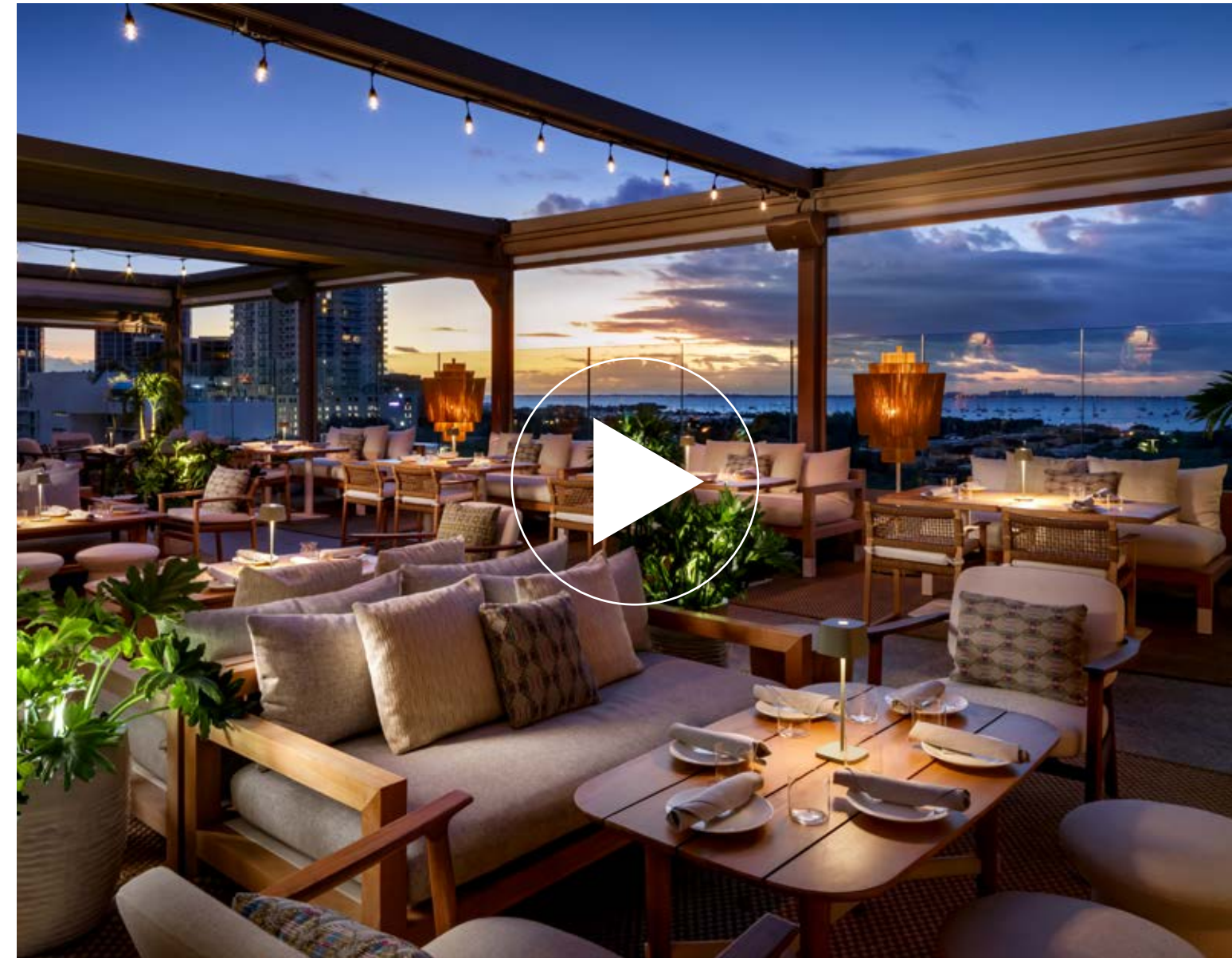
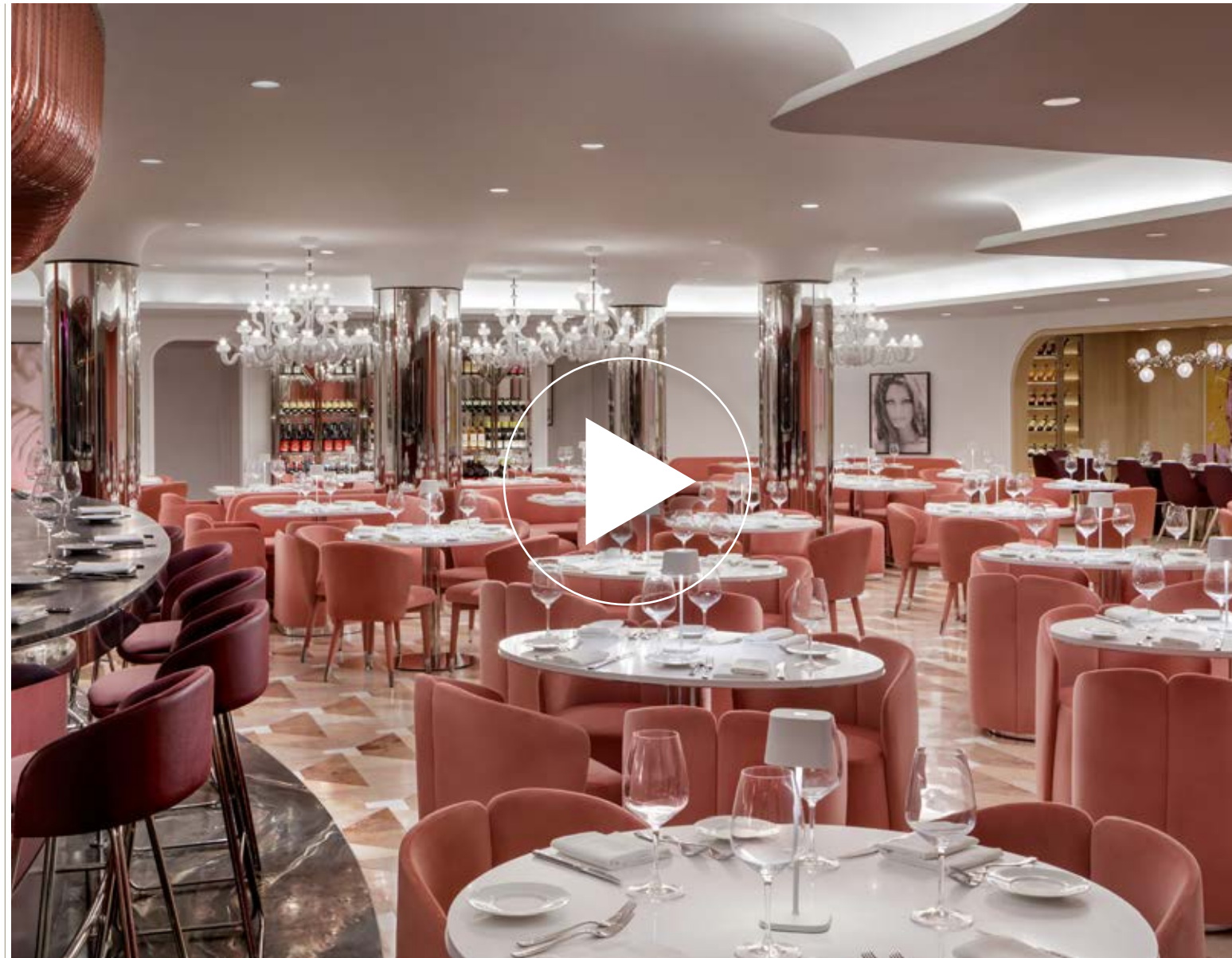
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# OTHER VENUES

www.amalmiami.com

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Sofia is the ultimate upscale, modern Italian dining and entertainment experience. Complemented by her chic yet playful signature backdrop and enlivened ambiance. Sofia offers more than a nightly dinner spot, but rather a destination to celebrate, savor and explore all within the Miami Design District neighborhood.

- 📍 140 NE 39th St #133  
Miami, FL 33137
- 🖱️ [sofiamiamidd.com](http://sofiamiamidd.com)
- 📷 [sofiamiamidd](https://www.instagram.com/sofiamiamidd)
- ✉️ [miamievents@inkentertainment.com](mailto:miamievents@inkentertainment.com)



Level 6 is a rooftop bar concept boasting jaw-dropping panoramic views of Miami and Biscayne Bay, completed with an elevated cocktail program, entertainment, and a unique menu featuring seafood and small bites to be enjoyed outdoors.

- 📍 3480 Main Hwy  
Miami, FL 33133
- 🖱️ [level6mia.com](http://level6mia.com)
- 📷 [level6mia](https://www.instagram.com/level6mia)
- ✉️ [miamievents@inkentertainment.com](mailto:miamievents@inkentertainment.com)



Byblos brings exciting flavors from the Eastern Mediterranean to diners in a progressively designed space. With strong influences from traditional and local ingredients, Byblos represents a marriage of Eastern Mediterranean cuisine. Using time-honored classic cooking techniques and modern methods, the menu is a true coastal and cultural mosaic, served family style in a convivial atmosphere.

- 📍 1545 Collins Ave.  
Miami Beach, FL 3313
- 🖱️ [byblosmiami.com](http://byblosmiami.com)
- 📷 [byblosmiami](https://www.instagram.com/byblosmiami)
- ✉️ [miamievents@inkentertainment.com](mailto:miamievents@inkentertainment.com)





# INQUIRE NOW

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