



www.amalmiami.com

miamievents@inkentertainment.com

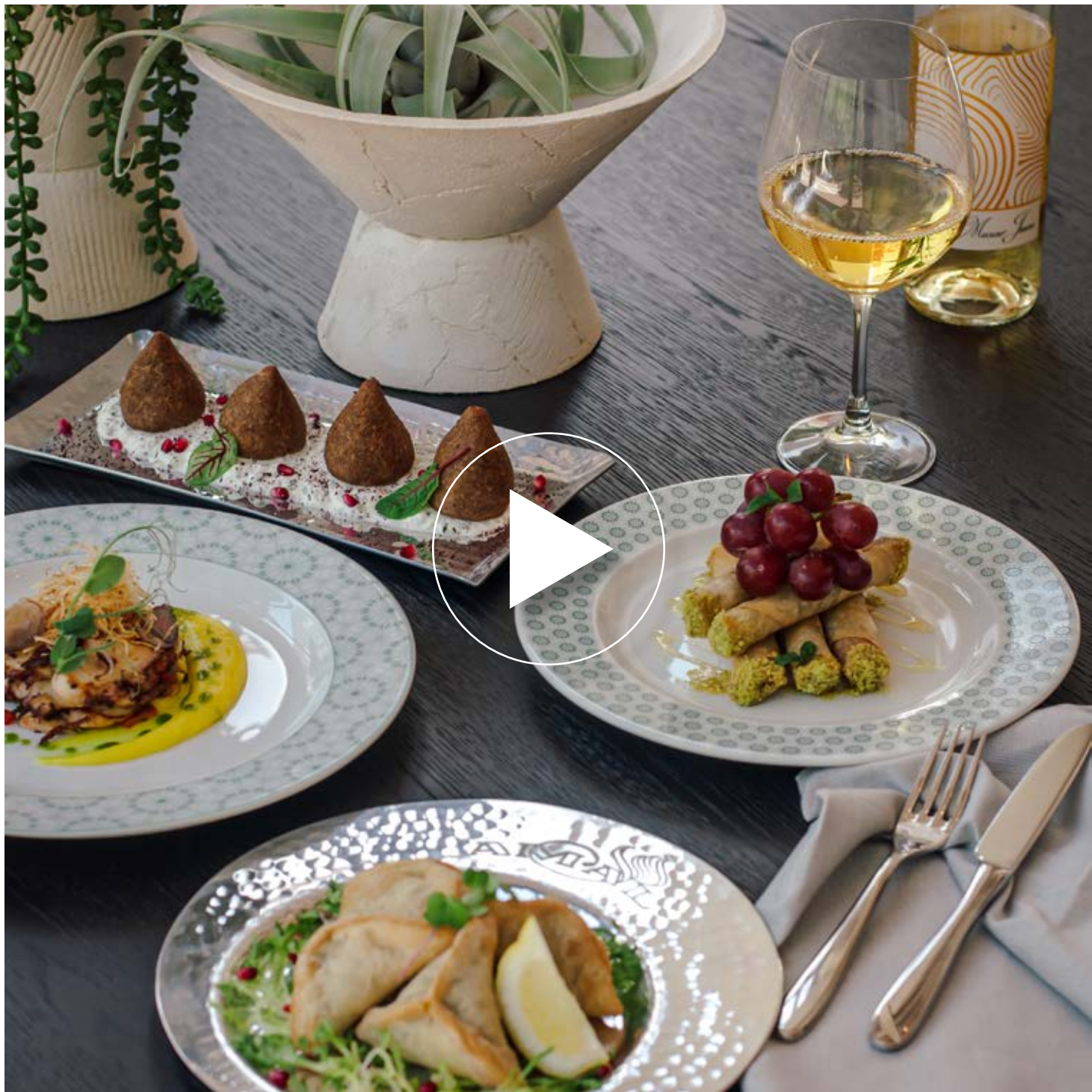
GROUP DINING & EVENTS

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.**



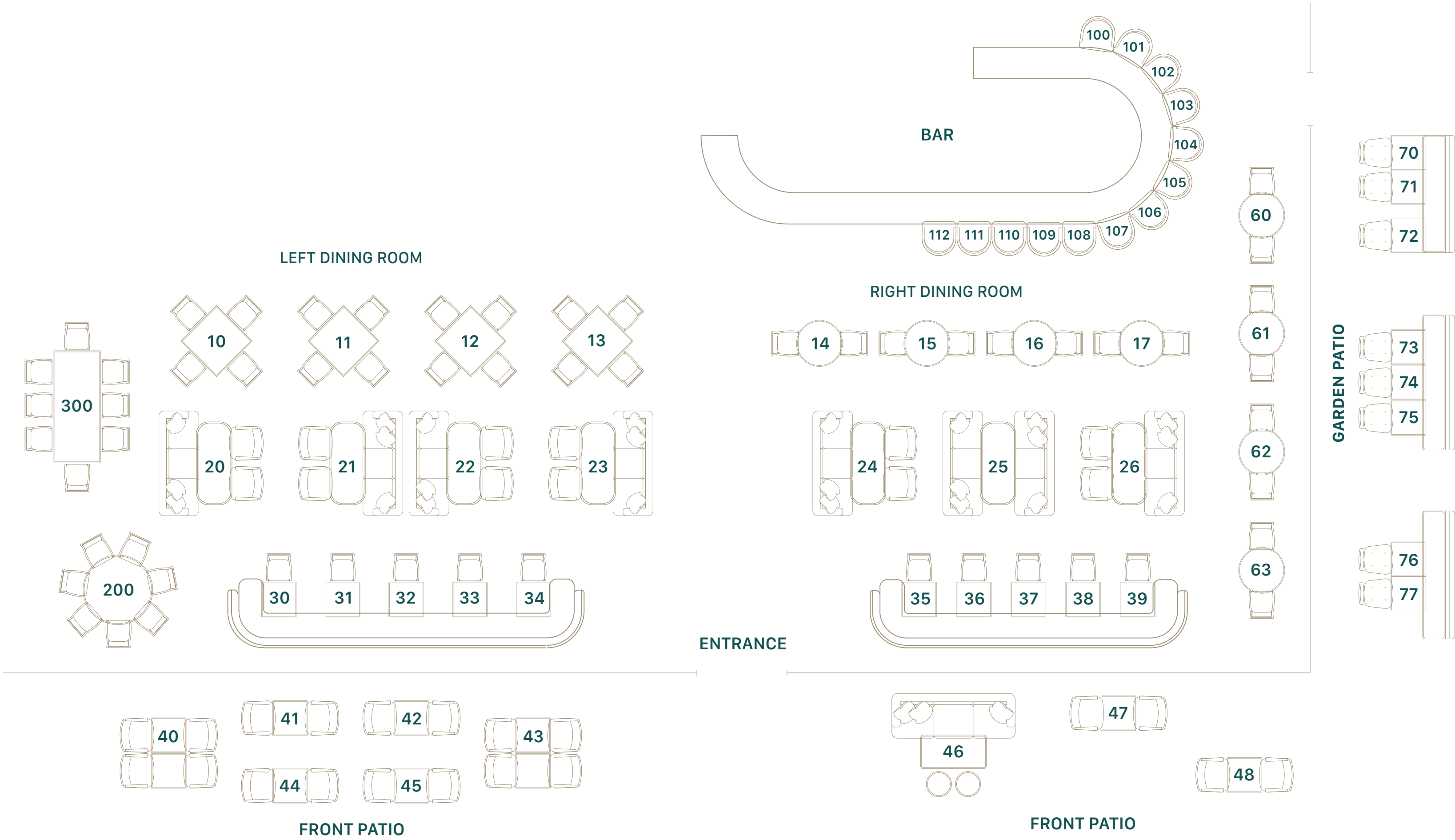
FLOOR PLAN

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miamievents@inkentertainment.com

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
(50 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 patio: 30 Guests seated
- Garden patio(reception): 50 Guests

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

PRICED PER PIECE — MINIMUM 12 PIECES PER ITEM

- V

GF

HUMMUS | 7

cucumber | paprika

STUFFED GRAPE LEAVES | 7

tomato | parsley | rice

KIBBEH | 7

cucumber mint yogurt

GF

SUJUK | 8

aged beef sausage | tomato | pickle

V

TRUFFLE RAKAKAT | 9

grape | honey | pistachio

CHICKEN SKEWER | 10

toum | baby gem | house pickle

VE

FALAFELS | 9

tahini | pickled turnip | tomato

V

CROSTINI GARLIC LABNEH | 7

strained yogurt | toum | dry mint

VE

CROSTINI MUHAMMARA | 7

fire roasted red pepper | house spices | walnut | pomegranate molasses

GF

GRILLED OCTOPUS | 11

turmeric potato | red pepper relish | crispy potato | white wine vinaigrette

V

GF

SEARED HALLOUMI | 7

cucumbers | olives | heirloom cherry tomatoes

GF

SHRIMP SKEWER | 11

spiced tomato emulsion

SWEET CANAPÉS

PRICED PER PIECE — MINIMUM 12 PIECES PER ITEM

- PISTACHIO CHEESECAKE | 7

madagascar vanilla | graham cracker | crispy phyllo
- CHOCOLATE HALVA MOUSSE | 7

sesame brittle | tahini chantilly
- BAKLAVA | 7

pistachio | walnut | cinnamon
- DATE CAKE | 7

butterscotch sauce | honey tuile

GF

Gluten-free upon request

V

Vegetarian

VE

Vegan

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

DINNER PRIX FIXE

www.amalmiami.com



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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

— SIDES — PRE-SELECT 2

- V

BASMATI RICE
roasted almond | vermicelli
- V

BRUSSELS SPROUTS
labne | date molasses | harissa breadcrumbs
- V

GF

GRILLED VEGGIE SKEWERS
seasonal harvest
- V

HOUSE FRIES
spice blend

— DESSERT — PRE-SELECT 1

- CHICKEN TAWOK

biwaz | pita | grilled tomato
serrano pepper | grilled onion
- GF

ORA KING SALMON
chickpeas | tomatoes | sweet
pepper | basil | eggplant

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

PISTACHIO CHEESECAKE
madagascar vanilla | graham cracker | crispy phyllo

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 | cucumbers | cherry tomatoes
radishes | bell peppers | onions | sumac vinaigrette
- VE

GF

GRAPE LEAVES
rice | parsley | lime | tomatoes
- KIBBEH NAYEH

beef tenderloin tartare | bulgur | house spice
- CHICKPEA SALAD

cucumber | tomato | pepper | avocado
mint | feta | citrus vinaigrette

— SIDES — PRE-SELECT 2

- V

BASMATI RICE
roasted almond | vermicelli
- V

BRUSSELS SPROUTS
labne | date molasses | harissa breadcrumbs
- V

GF

GRILLED VEGGIE SKEWERS
seasonal harvest
- V

HOUSE FRIES
spice blend

— 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

GRILLED OCTOPUS
turmeric potato | red pepper relish
crispy potato | white wine vinaigrette
- V

GF

SEARED HALLOUMI
cucumbers | olives | heirloom cherry tomatoes

— DESSERT — PRE-SELECT 2

- DATE CAKE

butterscotch sauce | vanilla ice cream
- GF

MISTKEH ICE CREAM
cotton candy | pistachio
- CHOCOLATE HALVA MOUSSE

sesame brittle | tahini chantilly
- PISTACHIO CHEESECAKE

madagascar vanilla | graham cracker | crispy phyllo

— THIRD COURSE — PRE-SELECT 2

- KEFTA KABAB & CHICKEN TAWOK PLATTER

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

ORA KING SALMON
chickpeas | tomatoes | sweet pepper | basil | eggplant
- GF

BRANZINO
pickled red onions | green schug | baby zucchini

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

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

VE GF GRAPE LEAVES
rice | parsley | lime | tomato

KIBBEH NAYEH
beef tenderloin tartare
bulgur | house spice

V GF CHICKPEA SALAD
cucumber | tomato | pepper | avocado
mint | feta | citrus vinaigrette

— 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 GRILLED OCTOPUS
turmeric potato | red pepper relish
crispy potato | white wine vinaigrette

V GF SEARED HALLOUMI
cucumbers | olives | heirloom cherry tomatoes

— THIRD COURSE — PRE-SELECT 2

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

BRAISED LAMB SHANK
oriental rice | toasted nuts | lamb jus

CHILEAN SEA BASS
tahini | cilantro | pine nuts | leeks | crispy pita

— SIDES — PRE-SELECT 2

V BASMATI RICE
roasted almond | vermicelli

V BRUSSELS SPROUTS
labne | date molasses | harissa breadcrumbs

V GF GRILLED VEGGIE SKEWERS
seasonal harvest

V HOUSE FRIES
spice blend

— DESSERT — PRE-SELECT 2

DATE CAKE
butterscotch sauce | vanilla ice cream

GF MISTKEH ICE CREAM
cotton candy | pistachio

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

PISTACHIO CHEESECAKE
madagascar vanilla | graham cracker | crispy phyllo

GF Gluten-free upon request

V Vegetarian

VE Vegan

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3480 MAIN HWY, COCONUT GROVE, MIAMI, FL 33133

LUNCH PRIX FIXE

Available only from Monday to Friday.

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GROUP DINING & EVENTS

OPTION – A

45 PER PERSON | EACH COURSE SERVED FAMILY STYLE

— FIRST COURSE — PRE-SELECT 2

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

— SIDES — PRE-SELECT 1

V **BASMATI RICE**
roasted almond | vermicelli

V **BRUSSELS SPROUTS**
labne | date molasses | harissa breadcrumbs

V GF **GRILLED
VEGGIE SKEWERS**
seasonal harvest

V **HOUSE FRIES**
spice blend

— SECOND COURSE —

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

GF **ORA KING SALMON**
chickpeas | tomatoes | sweet
pepper | basil | eggplant

OPTION – B

55 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 2

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

GF **ORA KING SALMON**
chickpeas | tomatoes | sweet
pepper | basil | eggplant

GF **BRANZINO**
pickled red onions | green schug | baby zucchini

— SIDES — PRE-SELECT 1

V **BASMATI RICE**
roasted almond | vermicelli

V **BRUSSELS SPROUTS**
labne | date molasses | harissa breadcrumbs

V GF **GRILLED
VEGGIE SKEWERS**
seasonal harvest

V **HOUSE FRIES**
spice blend

— DESSERT — PRE-SELECT 1

DATE CAKE
butterscotch sauce | vanilla ice cream

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

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

PISTACHIO CHEESECAKE
madagascar vanilla | graham cracker | crispy phyllo

GF Gluten-free upon request V Vegetarian VE Vegan

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3480 MAIN HWY, COCONUT GROVE, MIAMI, FL 33133

LUNCH PRIX FIXE

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GROUP DINING & EVENTS

OPTION – C

70 PER PERSON | EACH COURSE SERVED FAMILY STYLE.

— F I R S T C O U R S E — 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

— S E C O N D C O U R S E — PRE-SELECT 2

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

GF **ORA KING SALMON**
chickpeas | tomatoes | sweet pepper | basil | eggplant

GF **BRANZINO**
pickled red onions | green schug | baby zucchini

— S I D E S — PRE-SELECT 2

V **BASMATI RICE**
roasted almond | vermicelli

V **BRUSSELS SPROUTS**
labne | date molasses | harissa breadcrumbs

V GF **GRILLED
VEGGIE SKEWERS**
seasonal harvest

V **HOUSE FRIES**
spice blend

— D E S S E R T — PRE-SELECT 1

DATE CAKE
butterscotch sauce | vanilla ice cream

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

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

PISTACHIO CHEESECAKE
madagascar vanilla | graham cracker | crispy phyllo

BRUNCH PRIX FIXE

Available only on Saturday & Sunday.

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GROUP DINING & EVENTS

OPTION – A

40 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 — PRE-SELECT 3

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

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

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

EJJEH
lebanese zucchini egg fritter | chive | tomato

OPTION – B

50 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 — PRE-SELECT 3

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

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

 **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

 **MISTKEH ICE CREAM**
cotton candy | pistachio

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

PISTACHIO CHEESECAKE
madagascar vanilla | graham cracker | crispy phyllo

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

— DESSERT — PRE-SELECT 2

DATE CAKE
butterscotch sauce | vanilla ice cream

 **MISTKEH ICE CREAM**
cotton candy | pistachio

CHOCOLATE HALVA MOUSSE
sesame brittle | tahini chantilly

PISTACHIO CHEESECAKE
madagascar vanilla | graham cracker | crispy phyllo

— SECOND COURSE — PRE-SELECT 3

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

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

 **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

 Gluten-free upon request

 Vegetarian

 Vegan

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

BUFFET MENU

Select a minimum of one dip, one mezze or salad, one skewer, and one entrée. | [Priced Per Person](#)

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GROUP DINING & EVENTS

DIPS

SERVED WITH PITA

(VE) (GF) **HUMMUS** | 9
 chickpea purée | tahini | lemon

(VE) (GF) **BABA GHANOUSH** | 9
 roasted eggplant purée | tahini | lemon

(V) **GARLIC LABNEH** | 9
 strained yogurt | toum | dry mint

(VE) **MUHAMMARA** | 9
 fire roasted red pepper | house spices | walnuts | pomegranate molasses

SKEWERS

SERVED WITH BIWAZ | GRILLED TOMATO
 SERRANO PEPPER | GRILLED ONION

KEFTA KEBAB | 22
 minced beef & lamb | parsley | onions

PISTACHIO KEBAB | 24
 minced beef & lamb | house spice blend

CHICKEN TAWOK | 22
 charbroiled chicken breast cubes | toum

BEEF TENDERLOIN | 28
 marinated beef cubes | sumac

MEZZE

(V) **SPINACH FATAYER** | 8
 mini pies | lime | sumac

KIBBEH | 9
 beef | bulgur | pine nuts | cucumber yogurt

CHICKEN WINGS | 10
 spicy garlic | toasted sesame | pea tendrils

(VE) **AMAL'S FALAFELS** | 9
 tahini | pickled turnip | tomatoes

(V) (GF) **SEARED HALLOUMI** | 10
 cucumbers | olives | heirloom cherry tomatoes

(V) **TRUFFLE RAKAKAT** | 12
 honey | grapes | mint | pistachios

(VE) (GF) **GRAPE LEAVES** | 9
 rice | parsley | lime | tomatoes

ENTRÉES

(GF) **LAMB CHOPS** | 50
 fingerling potatoes | swiss chard | red pepper relish

(GF) **GRILLED TIGER SHRIMPS** | 42
 spiced tomato emulsion | cilantro | micro sorrel

(GF) **ORA KING SALMON** | 42
 chickpeas | tomatoes | sweet pepper | basil | eggplant

CHILEAN SEA BASS | 48
 tahini | cilantro | pine nuts | leeks | crispy pita

(GF) **BRANZINO** | 40
 pickled red onions | green schug | baby zucchini

SALADS

(VE) (GF) **TABBOULEH** | 10
 chopped parsley | mint | tomatoes | onions | olive oil | lemon emulsion

(VE) **FATTOUSH** | 10
 baby gem | arugula | cucumbers | cherry tomatoes | radishes
 bell peppers | onions | sumac vinaigrette

(V) **NABULSI SALAD** | 12
 frisée | arugula | avocado | eggplant chips | nabulsi
 cheese | pomegranate | apple cider vinaigrette

SIDES

(V) **BASMATI RICE** | 8
 roasted almonds | vermicelli

(VE) **HOUSE FRIES** | 8
 spice blend

(V) **BRUSSELS SPROUTS** | 8
 labne | date molasses | harissa breadcrumbs

(V) **ROASTED CAULIFLOWER** | 8
 green tahini | hawaij spice | feta cream

(VE) (GF) **GRILLED VEGETABLE SKEWER** | 8
 seasonal harvest

(GF) Gluten-free upon request

(V) Vegetarian

(VE) Vegan

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

A modern bar interior featuring a curved bar with a light-colored stone countertop. Behind the bar is a wall of wooden shelving with numerous bottles of liquor. To the left, a spiral staircase with a wooden railing leads to an upper level. In the foreground, several wooden bar stools with light-colored fabric seats are positioned at the bar. The overall design is warm and contemporary, with a focus on natural materials and ambient lighting.

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
	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
	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 hours Additional hour - \$20 per person

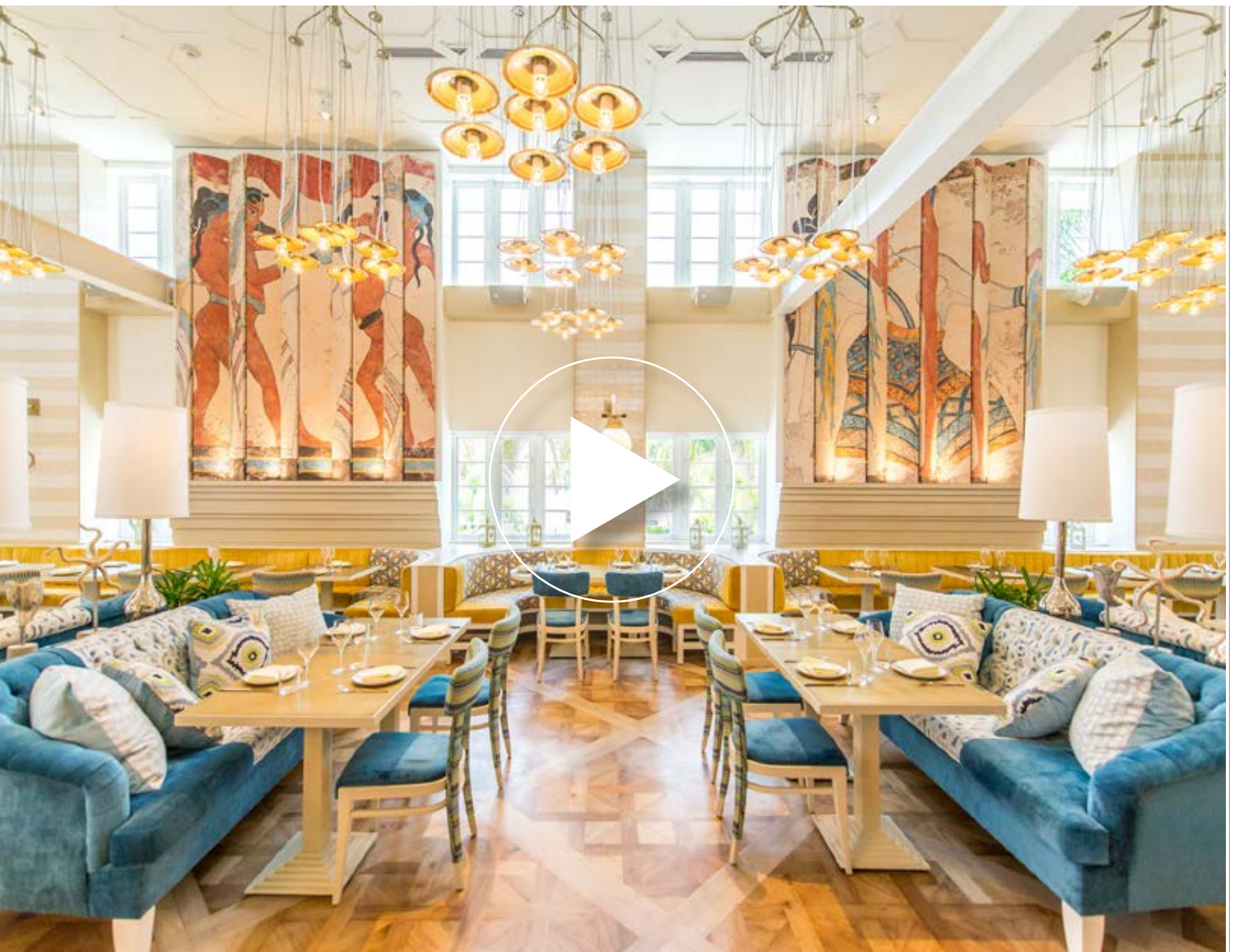
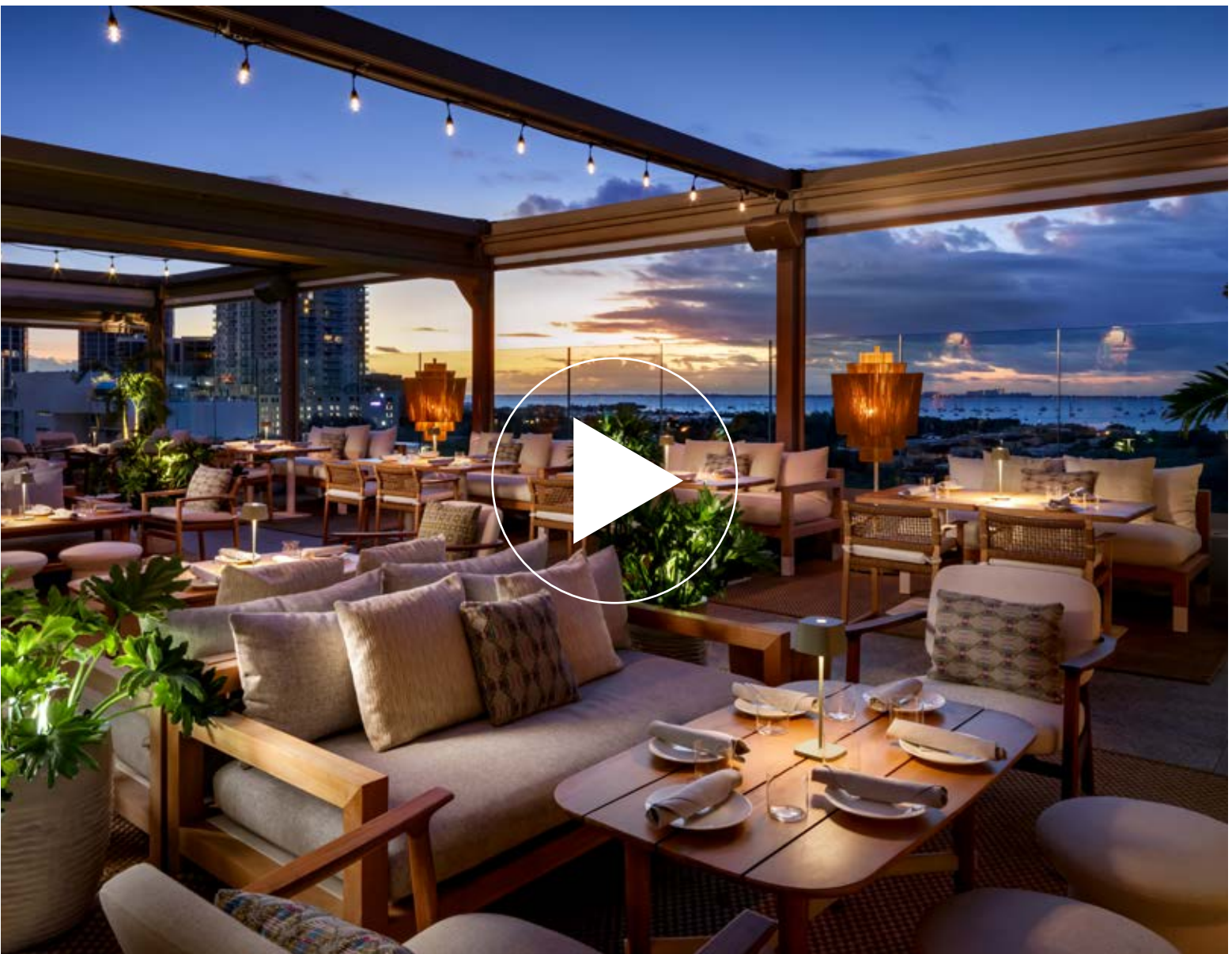
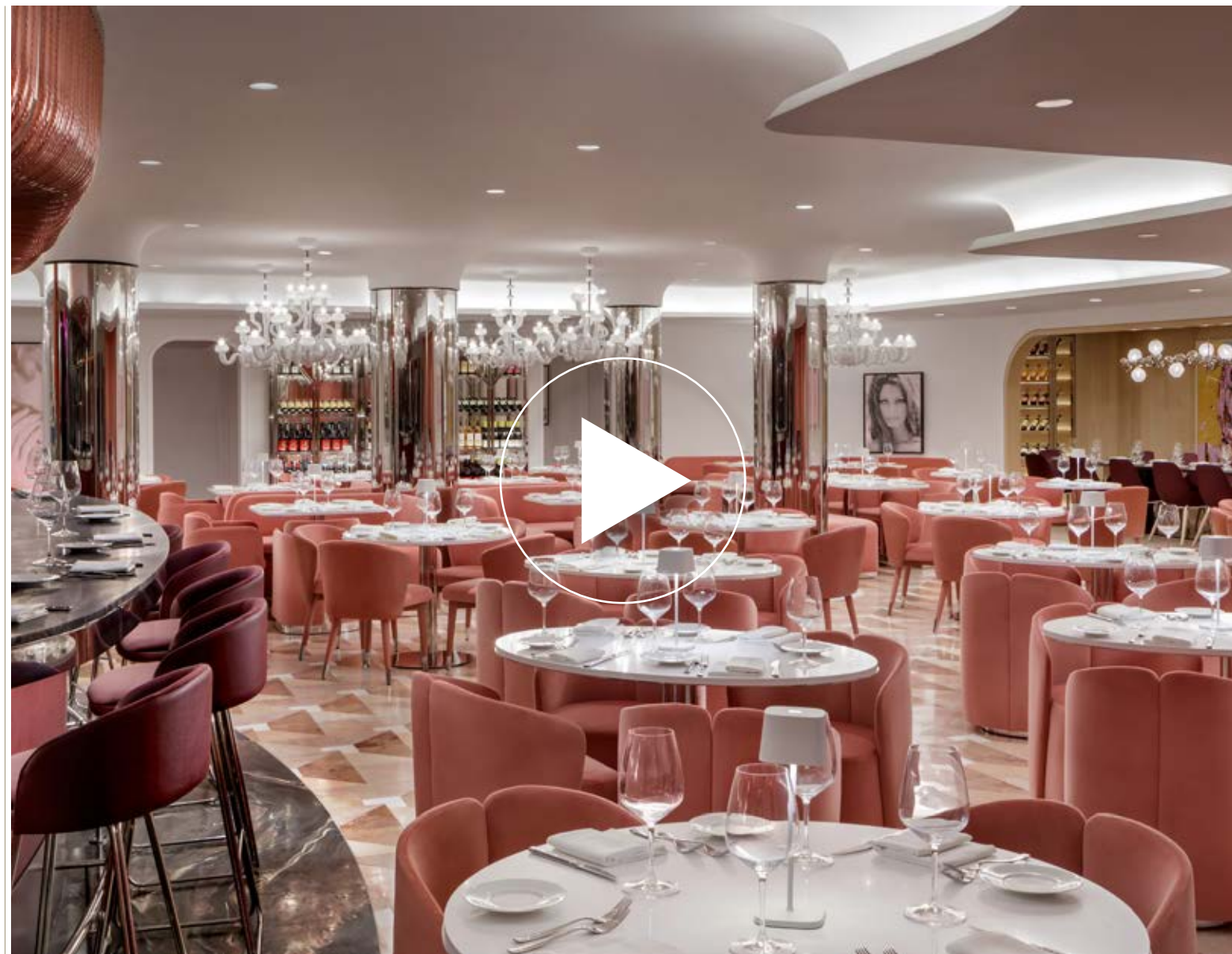
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3480 MAIN HWY, COCONUT GROVE, MIAMI, FL 33133

OTHER VENUES

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Sofia
Design District

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.



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.



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.



140 NE 39th St #133
Miami, FL 33137



sofiamiamidd.com



[sofiamiamidd](https://www.instagram.com/sofiamiamidd)



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3480 Main Hwy
Miami, FL 33133



level6mia.com



[level6mia](https://www.instagram.com/level6mia)



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INQUIRE NOW

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