



AMELIA



Rising from BEIRUT, one of the top nightlife destinations in the world, AMELIA established its roots as one of Mar Mikhael's hidden gems, where a 500-years old historical building was revamped and morphed into a refined Lounge Restaurant offering the best in Mixology, Gastronomy and Music.

WE ARE CHEFS taking you on a culinary journey born of Japanese & Peruvian origins; Our menu boasts a finely articulated blend of Nikkei Cuisine with Mediterranean hints and an intense intercultural exchange expressing the diversity of flavours.

Guests at AMELIA will journey on a mouth-watering adventure, delicately prepared and cooked to perfection.

Amelia's insatiable appetite for bringing people together with a focus on warm service in an uplifting atmosphere delivers a truly unique experience that invokes all senses.



BON VOYAGE
amelia



APERITIVOS

APPETIZERS

EDAMAME (46) (SE)

CHARRED EDAMAME | KOMBU | MALDON SALT

EDAMAME AJI (48) (G)(SP)

CHARRED EDAMAME | GINGER | GARLIC | AJI LIMO

GUACAMOLE (94) (SE)

AVOCADO | AJI AMARILLO | YUZU KOSHO | PLANTAIN CHIPS

CEVICHE

MARINATED RAW FISH

SAKE NIKKEI (112) (G)(SE)

SALMON | TRUFFLE PONZU | AVOCADO |
CHULPE | TOBIKO | WASABI NORI

LUBINA CÒCÒ (128) (SE)

WILD SEA BASS | COCONUT TIGER MILK | CHULPE |
SHALLOTS | MANGO | PASSION FRUIT | SWEET POTATO

ATUN CLÁSICÒ (162) (G) (SE)

BLUEFIN TUNA | PONZU | LIME |
CHERRY TOMATO | DRAGON FRUIT | SESAME

TIRADITÒ

THINLY SLICED

HAMACHI (98) (G)

YELLOWTAIL | PONZU |
GREEN CHILI | CHIVES

SAKE (96) (G)(SE)

SALMON | ORANGE PONZU | LIME

WAGYU TATAKI (146) (E)(G)(SE)(SP)

WAGYU BEEF MB6-7 | PONZU |
MIZUNA | TAKUAN | SESAME

CÒNÒ DE TACÒS

TACÒ CÒNE

SAKE (110) (D)(E)(G)(SE)

SALMON | AVOCADO | WASABI FURIKAKE | TRUFFLE PONZU

LANGÒSTA (152) (E)(G)(SE)(SF)

LOBSTER | YUZU KOSHO MAYO | TOBIKO

WAGYU PICADÒ (165) (D)(E)(G)(SE)

WAGYU BEEF MB6-7 TARTARE | SHALLOTS | SESAME OIL | SOY | YUZU KARASHI

MAKI

SAKE (98) (E)(G)

SALMON | AVOCADO | CUCUMBER | TAKUAN |
YUZU KOSHO | TRUFFLE | AJI PASSION | TERIYAKI

HAMACHI (105) (E)(G)(SP)

BREADED YELLOWTAIL | AVOCADO |
JAPANESE MAYO | SPRING ONION | TIGER CHILI

MAGURØ (128) (E)(G)(SF)(SP)

BLUEFIN TUNA | TEMPURA SHRIMP | CUCUMBER |
ACEVICHADO | AVOCADO | QUINOA

TARABAGANI (138) (E) (SF)(SE)(SP)

KING CRAB | TOBIKO | TOGARASHI |
JAPANESE MAYO | TERIYAKI

SAWAGANI (108) (E)(G)(SF)(SP)

SOFT SHELL CRAB | AVOCADO | CUCUMBER |
DAIKON | SPICY MAYO | TOBIKO | TERIYAKI

WAGYU (125) (E)(G)(SE)

WAGYU BEEF MB5 | CAVIAR | AVOCADO |
CUCUMBER | TERIYAKI | SPICY MAYO | TRUFFLE

NIGIRI

SAKE (65) (E)(G)

SALMON | YUZU KOSHO | PASSION FRUIT

HAMACHI (72) (E)(G)(SE)

YELLOWTAIL | PONZU | SPRING ONION | AJI MAYO

MAGURØ (92) (E)(G)(SP)

TUNA | AJI | ROASTED QUINOA | RED ONION

WAGYU (95) (G)(SP)

WAGYU | WASABI MAYO | KIMCHI SAUCE

PERLA DEL MARE

BELUGA 50G (3,400)

OYSTERS

6 GILLARDEAU NØ.2 OYSTERS (292) (SF)

AJI YUZU | PONZU

SASHIMIS

SAKE (55)

SALMON

MAGURØ (75)

TUNA

HAMACHI (80)

YELLOWTAIL

ENSALADAS SALADS

AMELIA (85) (D)(G)(SE)

ASIAN GREENS | SHISO | PINEAPPLE | MANGO | DAIKON | AGED PARMESAN | SESAME | KIMCHI LEMON DRESSING

AGETA (88) (SE)

SHIITAKE | MIZUNA | GREEN APPLE | BABY ASPARAGUS | TOGARASHI | GOMA DRESSING

BURRATA FRESCA (210) (D)(N)

BURRATA | HEIRLOOM TOMATO | MESCLUN | RUCOLA | ROASTED QUINOA | BASIL CAVIAR | PÊSTO | RASPBERRY BALSAMIC

CANGREJO REAL (198) (E)(G)(SP)(SF)

KING CRAB | GEM LETTUCE | AGED PARMESAN | ORANGE TOBIKO | GINGER TRUFFLE DRESSING

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

ROLLO DE CAMARONES (102) (D)(E)(G)(SF)

SHRIMP | HALLOUMI | AVOCADO | KIMCHI | TOGARASHI | TRUFFLE CREAM

ROLLO DE PÖLLO (94) (D)(E)(G)

CHICKEN | AGED PARMESAN | SUN-DRIED TOMATO | BABY ROCCA | CREAM CHEESE | FRESH TRUFFLE

GYOZA DE PÖLLO (89) (D)(E)(G)(SP)

GYOZA DOUGH | CHICKEN | PARMESAN | AJI AMARILLO

WAGYU EMPANADAS (125) (E)(G)(SP)

GYOZA DOUGH | WAGYU BEEF | CAPSICUMS | SHIITAKE | HONDASHI

WAGYU BAO (98) (D)(E)(G)

BAO BUN | WAGYU BEEF | SHIITAKE | CARAMELIZED ONION | BABY ROCCA | FONTINA | TRUFFLE CREAM

BACALAO NERØ (122) (E)(G)

BLACK COD TEMPURA | SHALLOTS | SPRING ONION | TOGARASHI

PAPAS A LA TRUFA (112) (D)

BABY POTATOES | TRUFFLE CREAM | AGED PARMESAN | SMOKED THYME

FLAMMKUCHEN

FLAMMKUCHEN A LA TRUFA (192) (D)(E)(G)(SF)

FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA | EMMENTAL | PARMESAN |
BUTTON MUSHROOMS | BABY ROCCA | SQUID INK | TRUFFLE CREAM

FLAMMKUCHEN AJI BURRATA (186) (D) (E)(G)(SP)

FLAMMKUCHEN DOUGH | BURRATA | MOZZARELLA | PARMESAN | BALSAMIC REDUCTION | BASIL | TOMATO AJI SAUCE

CAZUELAS

IRON POTS

CALAMARES (132) (D) (G) (SF)

CALAMARI | MIRIN | ENOKI | SHIMEJI | KIMCHI

MARISCOS MEZCLADOS (265) (D) (G)(SF)

UDON NOODLES | LOBSTER | CALAMARI | PRAWNS | AGED PARMESAN | KIMCHI CREAM

RIZOTTO KINØKØ (182) (D)(G)

SHIITAKE | SHIMEJI | OYSTER MUSHROOM | SPRING ONION | HONDASHI | TRUFFLE

PLATØ PRINCIPAL

MAIN COURSE

CARNES A LA PARILLA MEATS

PØLLØ ASADØ (220)
CORN FED BABY CHICKEN | KARASHI | AJI LIMO

MACHU PICCHU (390) (D)(G)
220GR. GRAIN-FED AUSTRALIAN WAGYU |
MB6-7 TENDERLOIN

HØKKAIDØ WAGYU (950) (D)(G)
220GR. HOKKAIDO WAGYU | A5 | 9+ TENDERLOIN

WAGYU RIB EYE (800) (D)(G)
400GR. GRAIN-FED AUSTRALIAN WAGYU | MB8+

NY SIRLØIN (900) (D)(G)
600GR. GRAIN-FED AUSTRALIAN WAGYU | MB8+

TØMAHAWK (1,950) (D)(G)
1KG AUSTRALIAN WAGYU | MB9+

T-BØNE (1,100) (D)(G)
1KG AUSTRALIAN WAGYU | MB 8+

MARISCØS DEL MAR SEA FOOD

LUBINA (210) (SE)(SP)
GRILLED SEA BASS | SHALLOTS | AJI YUZU

PULPØ (145) (D)(E)
GRILLED OCTOPUS | WASABI MASHED POTATO

BACALAO NERØ (235) (G)(N)
BLACK COD | MISO | ALMOND FLAKES | AJI AMARILLO

SAKE TERIYAKI (184) (G)(D)
GRILLED SALMON | KIMCHI ARTICHOKE | YUZU TERIYAKI

LANGØSTA (390) (D)(E)(SE)(SF)
SPICY LOBSTER | TONKATSU

ENTREMES SIDE DISHES

BRØCCØLINI (48) (SE)
GRILLED BROCCOLINI

CHØCLØ (58) (D)(SP)
GRILLED PERUVIAN CORN | COCONUT CHILI

ESPÁRRAGØS (48) (G)
GRILLED ASPARAGUS | MISO HONEY

TEMPURA DE PAPAS (46) (D)(E)(G)
TEMPURA POTATOES | SPINACH | CHIMICHURRI | CREAM CHEESE

ALCACHØFA (32)(D)
ARTICHOKE | KIMCHI



POSTRES

DESSERTS

PELOTA DE CHOCOLATE (90) (D)(G)(N)
CHOCOLATE FONDANT | MATCHA | VANILLA ICE CREAM

PIÑA CRÈME BRÛLÉE (110) (D)
PINEAPPLE CRÈME BRÛLÉE

YUZU TARTA DE QUESO (90) (D)(G)(N)
SAN SEBASTIÁN CHEESECAKE | YUZU | EXOTIC SORBET

MISO BANANA CAKE (95) (D)(G)
DATES | HAZELNUT | CARAMEL SAUCE | VANILLA ICE CREAM

LOS POSTRES DE AMELIA (340) (D)(E)(G)
DESSERT SELECTION | FRUITS



HELADO

ICE CREAM

ICE CREAM (32) (D)
CHOCOLATE | WASABI | PIÑA COLADA

SORBET (32)
EXOTIC | YUZU | MANGO | RASPBERRY GINGER