

APPETIZERS

Marinated Olives	\$10
Warm Feta Stuffed Apricots	\$14
Grilled Eggplant Wrapped Halloumi Cheese	\$16
Duck Carpaccio – Smoked duck breast, arugula, and burnt cayenne, carob butter	\$18
Grilled Tiger Prawns – Feta stuffed mushrooms topped with grilled tiger prawns, and a tomato basil sauce	\$24
Arancini – Stuffed with sujuk sausage, halloumi, and breadcrumbs on a bed of tomato basil sauce	\$15
Stuffed Calamari – Filled with sujuk sausage, shrimp, green onions, garlic, parsley, and breadcrumbs	\$20
Wagyu Meatballs – Grilled wagyu blend with breadcrumbs, and fresh herbs with eggplant puree	\$24
Zucchini Cakes – Served with dressed greens and garlic yogurt	\$16
Lentil soup - Topped with chili butter	\$10
Charcuterie Board - Assorted meats and cheeses with fresh fruit and accompaniments	for 2 \$28

for 4 \$48

SALADS

Mediterranean Garden Salad with Halloumi Cheese – Mixed greens, pickled carrots, cucumber, and cherry tomatoes tossed in a honey mustard vinaigrette	\$16
Chickpea Salad - Chickpeas, fresh herbs, tomatoes, red onion, and crisp lettuce tossed in a tahini and pomegranate vinaigrette	\$15
Ahi Tuna Salad – Mixed greens, and cherry tomatoes tossed in an apple cider vinaigrette. Topped with goat cheese, candied walnuts, and seared ahi tuna	\$20
Caprese Salad with Garlic Prawn Arugula Pesto - Stacked prawns, tomatoes, mozzarella, fresh basil, and olive oil	\$20
Tabbouleh Salad - Mixed with couscous, parsley, mint, lemon, and olive oil	\$15

ADD-ONS

Half Grilled Lobster tail	\$10
Seared Scallop (2)	\$16
Grilled Tiger Prawn (2)	\$12

* Not all ingredients/allergens are listed, please consult your server for more information. As we do not have a separate prep kitchen we can not guarantee any zero cross contamination with any allergen.

PASTAS

Spaghetti Pescatore - Prawns, Scallop, Calamari, octopus in a roasted red pepper tomato sauce with parmesan cheese	\$36
Short Rib Ragù - Slow cooked ragù tossed with tagliatelle pasta	\$34
Gnocchi - Pan seared gnocchi with a mushroom cream sauce	\$28
Saffron Risotto - Saffron infused vegetarian stock and parmesan cheese, finished with tomato basil sauce	\$28

MAINS

Braised Short Rib – Glazed with pepper paste, carob molasses, and slow braised in red wine, served with creamy polenta and grilled vegetables	\$40
Braised Lamb Shank - Glazed with an apricot pepper paste, and slow braised in red wine. Served with creamy polenta, haydari, and grilled vegetables	\$40
<i>Proteins accompanied with grilled seasonal vegetables, and smashed baby potatoes</i>	

Lamb Duo - Both New Zealand lamb rack and lamb loin chops, grilled to perfection	\$45
Grilled Octopus – Grilled marinated octopus served with tomato basil, and charred lemon	\$42
Sablefish - Pan seared with orange, date, and sumac butter and wilted spinach	\$42
Seafood Board - Grilled lobster tail, seared scallops, grilled tiger prawns, and marinated grilled octopus	\$99
Kebab Board – Chicken, lamb loin chops, beef tenderloin shashlik, perfect for sharing	\$72
Individual Kebab	
Beef Tenderloin Shashlik	\$36
Marinated Chicken Breast	\$36
Marinated Prawns	\$34
AAA Filet Mignon 8oz - Served with apricot demi and topped with a compound butter	\$50
Grilled Veal Chop 12oz - Grilled milk-fed bone-in chop topped with a mushroom rosemary demi glace	\$45

DESSERT

Baklava - Served with vanilla ice cream, mulberry molasses and honey	\$12
Saffron Tiramisu - Saffron infused mascarpone	\$12
Mascarpone Cheesecake - With a chocolate ganache	\$14
Lemon Sorbet - With fresh mint	\$10