

APPETIZERS

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
Wagyu Meatballs - Grilled wagyu blend with breadcrumbs, and fresh herbs with eggplant puree	\$24
Zucchini Cakes - Served with dressed greens and garlic yogurt	\$16
Salmon Spread -Roasted and smoked salmon, herbs, and capers served with warm pita	\$14
Lentil soup - Topped with chili butter	\$10
Daily Soup - Ask your server	\$10

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

PASTAS

Spaghetti Pescatore - Prawns, Scallop, Calamari, octopus in a roasted red pepper tomato sauce with parmesan cheese	\$30
Short Rib Ragù - Slow cooked ragù tossed with tagliatelle pasta	\$28
Gnocchi - Pan seared gnocchi with a mushroom cream sauce	\$24
Saffron Risotto - Saffron infused vegetarian stock and parmesan cheese, finished with tomato basil sauce	\$24

SANDWICHES

Sandwiches served with a choice of daily soup, lentil soup, house salad, or roasted potato wedges

Grilled Vegetable Sandwich - Grilled eggplant, roasted peppers, halloumi, and arugula with hummus on ciabatta	\$18
Grilled Cheese Sandwich - Four cheeses grilled to perfection on sourdough bread with parmesan aioli	\$18
Sausage Wrap - Beef sujuk sausage with caramelized onion, haydari, romaine, cucumber, tomato, pickles	\$18
Chicken Wrap -Grilled Mediterranean chicken with haydari, romaine, cucumber, tomato, pickles	\$18
Meatball Sandwich - Mediterranean style meatballs with marinara,smoked cheddar, and arugula on ciabatta	\$19
Ahi Tuna Sandwich - Seared tuna with roasted red peppers, arugula, tomato, and parmesan aioli on sourdough	\$20
Corned Beef Sandwich - Corned beef with sweet pickle relish, mustard, and swiss cheese on multigrain bread	\$20

MAINS

Mains served with grilled seasonal vegetables and crispy potatoes

Beef Tenderloin Shashlik Kebab	\$28
Marinated Chicken Breast Kebab	\$26
Pan-fried Arctic Char - with capers and tomatoes in a white wine beurre blanc	\$28
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 - Topped with a chocolate ganache	\$14
Lemon Sorbet - With fresh mint	\$10

* 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.