

## APPETIZERS

<b>Warm Feta Stuffed Apricots</b>	<b>\$14</b>
<b>Grilled Eggplant Wrapped Halloumi Cheese</b>	<b>\$16</b>
<b>Duck Carpaccio</b> - Smoked duck breast, arugula, and burnt cayenne, carob butter	<b>\$18</b>
<b>Grilled Tiger Prawns</b> - Feta stuffed mushrooms topped with grilled tiger prawns, and a tomato basil sauce	<b>\$24</b>
<b>Arancini</b> - Stuffed with sujuk sausage, halloumi, and breadcrumbs on a bed of tomato basil sauce	<b>\$15</b>
<b>Wagyu Meatballs</b> - Grilled wagyu blend with breadcrumbs, and fresh herbs with eggplant puree	<b>\$24</b>
<b>Zucchini Cakes</b> - Served with dressed greens and garlic yogurt	<b>\$16</b>
<b>Salmon Spread</b> -Roasted and smoked salmon, herbs, and capers served with warm pita	<b>\$14</b>
<b>Lentil soup</b> - Topped with chili butter	<b>\$10</b>
<b>Daily Soup</b> - Ask your server	<b>\$10</b>

## SALADS

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

## PASTAS

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

## SANDWICHES

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

<b>Grilled Vegetable Sandwich</b> - Grilled eggplant, roasted peppers, halloumi, and arugula with hummus on ciabatta	<b>\$18</b>
<b>Grilled Cheese Sandwich</b> - Four cheeses grilled to perfection on sourdough bread with parmesan aioli	<b>\$18</b>
<b>Sausage Wrap</b> - Beef sujuk sausage with caramelized onion, haydari, romaine, cucumber, tomato, pickles	<b>\$18</b>
<b>Chicken Wrap</b> -Grilled Mediterranean chicken with haydari, romaine, cucumber, tomato, pickles	<b>\$18</b>
<b>Meatball Sandwich</b> - Mediterranean style meatballs with marinara,smoked cheddar, and arugula on ciabatta	<b>\$19</b>
<b>Ahi Tuna Sandwich</b> - Seared tuna with roasted red peppers, arugula, tomato, and parmesan aioli on sourdough	<b>\$20</b>
<b>Short Rib Sandwich</b> - Braised short rib with caramelized onions, blend of four cheeses on grilled sourdough	<b>\$24</b>

## MAINS

*Mains served with grilled seasonal vegetables and crispy potatoes*

<b>Beef Tenderloin Shashlik Kebab</b>	<b>\$28</b>
<b>Marinated Chicken Breast Kebab</b>	<b>\$26</b>
<b>Pan-fried Arctic Char</b> - with capers and tomatoes in a white wine beurre blanc	<b>\$28</b>
<b>AAA Filet Mignon 8oz</b> - Served with apricot demi and topped with a compound butter	<b>\$50</b>
<b>Grilled Veal Chop 12oz</b> - Grilled milk-fed bone-in chop topped with a mushroom rosemary demi glace	<b>\$45</b>

## DESSERT

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

\* 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.