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## Mezze

### Mohammara

Purée of Roasted Red Peppers, Walnuts & Pomegranate Molasses served with Flat Bread (\$7)

### Hummus with Flat Bread

Garbanzo Beans blended with Tahini, Garlic, Lemon Juice & Extra Virgin Olive Oil (\$5)

### Dolmas with Tzatziki

Stuffed Grape Leaves with Brown Rice, Pine Nuts, Mediterranean Herbs, Lemon Juice & Olive Oil (\$7)

### Baba Ghanoush

Roasted Eggplant with Tahini, Parsley, Garlic, Lemon Juice, Olive Oil & Pomegranate Seeds (\$6)

### Cyprus Mezze Sampler

Hummus, Baba Ghanoush, Taboulleh Salad & Dolmas (\$12)

### Grilled Haloumi Cheese

On a Bed of Greens, Tomatoes & Pine Nuts (\$9)

### Aleppo Chili-Garlic Prawns (\$9)

### Grilled Vegetable Platter

Seasonal Vegetables, Mushrooms & Olives grilled and marinated in Olive Oil & Herbs (\$10)

### Mediterranean Faux Gras (\$8)

### Stuffed Medjool Dates (\$7)

Daily selections of two Cheeses, Black Pepper, Cayenne, Pecan

### Labneh

Strained Cultured Yogurt, Mint & Extra Virgin Olive Oil (\$5)

## Salads & Soup

### Mediterranean Mixed Greens, Cherry Tomatoes & Zatar (\$7)

### Organic Greens with Red Beets & Gorgonzola

Organic Mixed Greens, Baby Red Beets, Gorgonzola Cheese, Walnuts, aged Balsamic Vinaigrette (\$9)

### Taboulleh

Fine-chopped Parsley, fresh Mint, Tomatoes, Quinoa, Lemon Juice & Olive Oil (\$6)

### Arugula, Melon & Feta Salad

Baby Arugula, Melon, Greek Feta Cheese, Kalamata Olives, Pine Nuts & Citrus Vinaigrette (\$10)

### Baby Spinach, Strawberry & Goat Cheese Salad

Baby Spinach, fresh Strawberries, Avocado, Red Onions, Almonds & Orange Vinaigrette (\$10)

### Cyprus Salad

Hearts of Romaine Lettuce, fresh Mint, Cherry Tomatoes, Avocado & Pine Nuts with

Grilled Chicken Breast with shaved Pecorino (\$12)

Boiled Omega-3 Organic Eggs & Asparagus (\$12) or Grilled Fresh Fish or Seafood (\$15)

### Seasonal Soup of the Day (\$6)

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## Sandwiches & More

**Grilled Seasonal Vegetables & Goat Cheese** on Flatbread (\$9)

**Roasted Eggplant & grilled Portobello Mushroom** on Ciabatta (\$10)

**Kefta Kebab** with Greens & Garlic Pesto on Lavash (\$10)

**Grilled Chicken Breast & Roasted Red Bell Pepper** with Cilantro-Pine Nut Pesto on Ciabatta (\$11)

**Grilled Spanish Manchego Cheese** with Roasted Tomatoes on Baguette (\$9)

**Grilled Lamb Fillet** with Hummus, Greens & Tomatoes on Lavash served with Tzatziki (\$12)

**Mediterranean Beef Steak & Baba Ghanoush Wrap** (\$12)

**Asparagus, Crimini & Kalamata Olive Omelet** (\$12)

**Fresh Strawberry Ricotta Crepe** (\$10)

**Stuffed Portobello Mushroom** with Green Lentils, Warm Baby Spinach, Tomato Salad & shaved Pecorino (\$14)

## Sides

Tzatziki (\$3) Bread (\$1) Extra Cheese (\$3)

## Desserts

Fresh Ricotta with Golden Raisins, Pistachios & Orange Blossom Honey (\$7)

Zinfandel-poached Figs with Dark Chocolate Ice Cream (\$7)

Freshly house-baked Baklava (\$6)

Chocolate Almond Flan (\$7)

Daily Choice of Ice Cream & Sorbets (\$6)

Seasonal Fresh Fruit with House Sauce (\$7)

House Cheese Selection (\$12)

## Beverages

Organic **Turkish Coffee or French Press** (\$3)

Selection of **Hot Teas** Cup (\$3) Pot (\$5)

Organic White, Organic Green Dancing Leaves, Menthos Green Gunpowder, Black Raspberry Quince, Black Peach, Premium Black Earl Grey, Green Rooibos Bloom, Organic Chamomile, Organic Mint

House-made **Lemonade** Glass (\$3)

Organic **Ice Tea** Glass (\$3)

**Sparkling Water** with **Lemon & Fresh Mint** (\$3)

**Natural Soda** (\$3)

**Butte Creek Organic India Pale Ale** (\$4)

**Fish Tale Organic Amber Ale** (\$4)

**Butte Creek Organic Pilsner** (\$4)

**Bison Organic Chocolate Stout** (\$4)

**Santa Cruz Mountains Brewing Organic Wilder Wheat** (Hefeweizen) (\$7)

Organic **Mimosa** (\$11)

Organic Fresh Strawberry **Bellini** (\$11)