
Starters

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)

Mediterranean Mezze Sampler

Hummus, Baba Ghanoush, Tabouleh Salad & Dolmas (\$10)

Grilled Haloumi Cheese

On a Bed of Greens, Tomatoes & Pine Nuts (\$8)

Aleppo Chili-Garlic Prawns (\$10)

Grilled Vegetable Platter

Seasonal Vegetables, Mushrooms & Olives grilled and marinated in Olive Oil & Herbs (\$9)

Stuffed Medjool Dates (\$7)

Labneh with Mint & Extra Virgin Olive Oil (\$5)

Salads & Soup

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

Organic Greens with Red Beets & Goat Cheese

Organic Mixed Greens, Baby Red Beets, Goat Cheese, Walnuts, Orange Blossom Vinaigrette (\$8)

Tabouleh

Fine-chopped Parsley, fresh Mint, Tomatoes, Quinoa, Lemon Juice & Olive Oil (\$5)

Arugula & Feta Salad

Baby Arugula, Tomatoes, Greek Feta Cheese, Kalamata Olives, Pine Nuts & Citrus Vinaigrette (\$9)

Cyprus Salad

Hearts of Romaine Lettuce, fresh Mint, Cherry Tomatoes, Avocado & Grilled Chicken Breast with shaved Pecorino (\$15)
or Grilled Fresh Fish or Seafood (\$18)

Bulgur, Celery & Pomegranate Salad

Bulgur, Celery, Pomegranate Seeds, Walnuts, Italian Parsley, fresh Mint with Pomegranate Vinaigrette (\$6)

Seasonal Soup of the Day (\$6)

Main Courses

Grilled Lamb Fillet

Rosemary Roasted Potatoes, Mushrooms, Seasonal Vegetables, Red Wine Sauce (\$24)

Kefta Kebab

Freshly-ground Premium Lamb with Shallots and house Spices grilled to perfection over Basmati Rice (\$21)

Mediterranean Pomegranate-Sumac Beef Steak

Marinated Premium Beef Cut, Pomegranate Reduction, Feta Mashed Potatoes, warm Spinach Salad (\$23)

Grilled Fresh Fish of the Day

Cilantro-Mint Pesto, Black Rice & grilled Seasonal Vegetables (\$23)

Tiger Prawn Brown Rice Pasta

Roasted Tomatoes, fresh Herbs & Pecorino (\$20)

Stuffed Vegetable Sampler (\$18)

Green Lentil & Brown Rice Medley

Caramelized Onions & Tzatziki (\$15)

Cyprus Kebab Platter

Lamb Fillet, Kefta Kebab & marinated Chicken Breast served with Basmati Rice & Tzatziki (\$25)

Chef's Daily Vegetarian Preparation

Sides

Tzatziki (\$3) Rice (\$4) Potatoes (\$4) Grilled Vegetables (\$5) Bread (\$1) Extra Cheese (\$3)

Beverages

Organic Turkish Coffee or French Press (\$3)

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

Organic White, Organic (Green) Dancing Leaves, Menthos Green, Black Peach, Raspberry Quince,
Premium Black Earl Grey, Green Rooibos Dessert Nectar, 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)

Wide Selection of Organic & Biodynamic Wines – please refer to our Wine List