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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)

### Mediterranean Mezze Sampler

Hummus, Baba Ghanoush, Taboulleh 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)

### Taboulleh

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 (\$11)  
or Grilled Fresh Fish or Seafood (\$14)

### Bulgur, Celery & Pomegranate Salad

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

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

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## Sandwiches

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

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

**Grilled Chicken Breast & 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)

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

## 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)

Almond-Date Flan (\$7)

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

House Cheese Selection (\$10)

## 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*