
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)

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 (\$15)

Boiled Omega-3 Organic Eggs & Asparagus (\$15) or Grilled Fresh Fish or Seafood (\$18)

Seasonal Soup of the Day (\$6)

Main Courses

Grilled Lamb Fillet

Fava Beans, caramelized Yukon Gold Potatoes, grilled Seasonal Vegetables, Mint Sauce (\$25)

Kefta Kebab

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

Tart Cherry Beef Steak

Marinated Premium Beef Cut, Tart Cherry Red Wine Reduction, Rosemary Roasted Potatoes, warm Spinach Salad (\$23)

Honey Orange Chicken

Grilled Marinated Chicken Breast with Honey Orange Glaze, Farro with Raisins, Almonds, Garbanzo Beans & Carrots (\$22)

Cyprus Kebab Platter

Lamb Fillet, Kefta Kebab & marinated Chicken Breast served with Basmati Rice & Tzatziki (\$24)

Grilled Fresh Fish of the Day

Lemon Pine Nut Relish, Black Rice & grilled Asparagus (\$24)

Jumbo Prawn Brown Rice Pasta

Roasted Tomatoes, Baby Spinach, fresh Herbs & shaved Pecorino (\$21)

Green Lentil & Brown Rice Medley

Caramelized Onions & Tzatziki (\$15)

Stuffed Portobello Mushroom (\$20)

Green Lentils, Warm Baby Spinach & Tomato Salad, Black Rice

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 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 **Mimoza** (\$11)

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

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