
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" Spread (\$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)

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)

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

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 (\$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)