

Mezze

Mohammara

Purée of Roasted Red Peppers, Walnuts & Pomegranate Molasses served with Flat Bread (\$8)

Hummus with Flat Bread

Garbanzo Beans blended with Tahini, Garlic, Lemon Juice & Extra Virgin Olive Oil (\$6)

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 (\$8)

Cyprus Mezze Sampler

Hummus, Baba Ghanoush, Taboulleh Salad & Dolmas (\$13)

Labneh

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

Roasted Red Bell Pepper, Grilled Eggplant & Goat Cheese Rolls (\$9)

Stuffed Medjool Dates

Daily Selection of two Cheeses, Black Pepper, Cayenne Pepper, Pecan (\$7)

Grilled Vegetable Platter

Seasonal Vegetables, Mushrooms & Olives grilled and marinated in Olive Oil & Herbs (\$14)

Grilled Haloumi Cheese

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

Aleppo Chili-Garlic Prawns (\$9)

Salads & Soup

Organic Greens with Red Beets, Apple & Gorgonzola

Organic Mixed Greens, Baby Red Beets, Apple, Gorgonzola Cheese, Walnuts, aged Balsamic Vinaigrette (\$10)

Taboulleh

Fine-chopped Parsley, fresh Mint, Tomatoes, Quinoa, Lemon Juice & Olive Oil (\$7)

Arugula, Tomato & Feta Salad

Wild Baby Arugula, Sugar Plum Tomatoes, Greek Feta Cheese, Kalamata Olives, Pine Nuts & Citrus Vinaigrette (\$11)

Baby Spinach, Strawberry & Goat Cheese Salad

Baby Spinach, fresh Strawberries, Goat Cheese, Avocado, Red Onions, toasted Almonds & Orange Vinaigrette (\$12)

Cyprus Salad

Hearts of Romaine Lettuce, fresh Mint, Cherry Tomatoes, Avocado, Pine Nuts & Lemon Vinaigrette (\$12) with Grilled Chicken Breast with shaved Pecorino (\$15) Grilled Beef Fillet (\$17) or Grilled Fresh Fish or Seafood (\$18)

Makdous with Mediterranean Mixed Greens

Cured Baby Eggplant stuffed with Walnuts & Aleppo Chili Peppers, Tomatoes, Lemon Vinaigrette (\$12)

Seasonal Soup of the Day (\$6)

Sandwiches

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

Kefta Kebab with Greens & Tzatziki on Lavash (\$10)

Grilled Chicken Breast & Roasted Red Bell Pepper with Cilantro-Pine Nut Pesto on Ciabatta (\$12)

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

Grilled Fontina Cheese with Roasted Tomatoes on Baguette (\$9)

Smoked Wild Salmon with Organic Greens, Cucumber & Dill on Lavash with Labneh Spread (\$12)

Roasted Eggplant & grilled Portobello Mushroom on Ciabatta (\$11)

Mediterranean Beef Burger

Niman Ranch Angus Beef & caramelized Onions on Organic Sprouted Flourless Bread, Roasted Potatoes & Greens (\$14)

Add Blue, Fontina or Cheddar Cheese (\$3) grilled Eggplant (\$3) grilled Mushrooms (\$2) Avocado (\$2)

Sides

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

Desserts

Zinfandel-poached Figs with Dark Chocolate Ice Cream (\$8)

Freshly house-baked Baklava (\$7) Add Ice Cream (\$2)

Mascarpone & Chocolate Stuffed Medjool Dates (\$7)

Fresh Ricotta with Golden Raisins, Pistachios & Orange Blossom Honey (\$8)

White Chocolate Flan (\$8)

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

House Cheese Selection (\$14)

Beverages

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

Organic **Iced Coffee** (\$3) Add Organic Ice Cream (\$2)

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

Organic White Sliver Rain, Organic Green Dancing Leaves, Citrus Green, Menthos Green Gunpowder, Black Peach, Black 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)

Organic **Soda** (\$3)

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

Lammsbrau Organic **Pilsner** (\$5)

Bison Organic **Honey Basil Ale** (\$5)

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

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

Lammsbrau Organic **Dark Lager** (\$5)

Organic **Mimosa** (\$11)

Organic **Strawberry** or **Pomegranate Bellini** (\$11)