

DINNER MENU SERVED DAILY 5PM TO 9PM

APPETIZERS

HUMMUS

TRADITIONAL MIDDLE EASTERN CREAMY PASTE OF CHICK PEAS, LEMON, ROASTED GARLIC, EVOO AND TAHINI. WITH FRESHLY GRILLED PITA WEDGES 12

WITH ASSORTED VEGETABLE ADD \$4

MEDITERRANEAN ROASTED VEGGIE SPREAD

OUR SIGNATURE RECIPE OF PURÉED EGGPLANT, CARROTS, ROASTED RED PEPPER, ROASTED TOMATO, TOUCH OF GARLIC & OLIVE OIL, SERVED WITH GRILLED PITA BREAD 13

LAMB KEFTEDES

MEDITERRANEAN STYLE LAMB MEATBALLS DIPPED IN ROSEMARY MINT GLACE. ACCOMPANIED BY HOMEMADE TZATZIKI 16

FLAMING CHEESE SAGANAKI

TRADITIONAL GREEK DISH. BLACK SKILLET ROASTED GREEK CHEESE WITH LEMONS, FRESH GROUND BLACK PEPPER FLAMED WITH OUZO 13

SAFFRON CHORIZO MUSSELS

PEI MUSSELS STEEPED IN OUR SAFFRON CILANTRO BROTH SPRITZED WITH PERNOD WITH GRILLED SPANISH CHORIZO 18

SHRIMP SAGANAKI

BAKED CHEESE & TENDER PAN SEARED SHRIMP FLAMED WITH OUZO. SERVED IN OUR SLIGHTLY SPICED STEWED ROMA TOMATO BROTH 18

PULPO A LA GALLEGA

BRAISED THEN GRILLED SPANISH OCTOPUS, TOMATOES, ROASTED GARLIC, PRESERVED LEMONS, CAPER BERRIES & OLIVES 23

MEDITERRANEAN OLIVES

ASSORTED, UNPITTED MEDITERRANEAN OLIVES WARMED IN EXTRA VIRGIN OLIVE OIL, WITH FRESH ROSEMARY, ROASTED RED PEPPERS, CRUSHED RED PEPPER FLAKES, ROASTED GARLIC 13

SOUPS & SALADS

GAZPACHO

CLASSICAL CHILLED TOMATO GAZPACHO LAYERED WITH ZUCCHINI, YELLOW SQUASH, TOMATOES, ONIONS, CUCUMBERS AND DRIZZLES WITH EXTRA VIRGIN OLIVE OIL. 9

GARBANZO, LENTIL AND SWEET PEA SOUP

SLOWELY COOKED GARBANZO, LENTIL AND SWEET PEA SOUP 9

MEDITERRANO SALAD

ARTISAN GREENS, TOMATOES, PICKLED RED ONION, OLIVES, CUCUMBER, GARBANZO BEANS, FETA CHEESE, RAISINS, ROASTED FLEX SEEDS AND FIG CHAMPAGNE VINEGARATE 14

"HORIATIKI SALATA"

CRISP ROMAINE, BELL PEPPER, CUCUMBERS, KALAMATA OLIVES, PEPPERONCINI, TOMATOES, PICKLED RED ONION, FETA CHEESE, FRESH SQUEEZED LEMON & GREEK EXTRA VIRGIN OLIVE OIL 12

"QUASI CAPRESE"

FRESH MOZZARELLA, ROMA TOMATO, SLICED PROSCIUTTO AND FRESH BASIL SERVED WITH CRACKED PEPPER, AGED BALSAMIC AND GREEK EXTRA VIRGIN OLIVE OILO 14

"CAESAR CLASSICO"

HEARTS OF ROMAINE, SHAVED PECORINO CHEESE, HERB CROUTONS & CEASAR DRESSING. 9

"STRAWBERRY AND WATERMELON SALAD"

FRESH FLORIDA WATERMELLON, STRAWBERRIES, FIGS, DATES AND FETTA CHEESE TOSSED WITH BABY FIELD GREENS AND A CHAMPAGNE VINAGRETTE. 14

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your Risk of foodborne illness, especially if you have certain medical conditions.

Entrees

From The Land

BRAISED LAMB-OFTO KLIFTICO

SLOW BRAISED FORK TENDER LAMB SPICED WITH HINTS OF CUMIN, CARDOMON AND CINNAMON TOPPED WITH MINT-PISTACHIO DEMI-GLACE
SERVED OVER MEDITERRANEAN COUSCOUS 29

FIG AND APRICOT FREE RANGE CHICKEN

GRILLED MARINATED FREE RANGE CHICKEN BREAST SERVED POTATOES, GRILLED GARDEN VEGETABLES AND TOPPED WITH FIGS AND APRICOTS SAUCE 27

CHICKEN FRANCESE

FREE RANGE CHICKEN BREAST EGG WASHED, SAUTÉED WITH WHITE BURGUNDY WINE, FRESH LEMON JUICE, EXTRA VIRGIN OLIVE OIL, AND CAPERS. SERVED WITH PARMESAN RISOTTO, GRILLED GARDEN VEGETABLES 26

BEEF TAGINE

(MEDITERRANO POT ROAST) HEARTY BRAISED BEEF, TOPPED WITH ROASTED VEGETABLES, CUMINO, ROASTED GARLIC AND NATURAL JUS.
SERVED OVER ROASTED POTATOES. 29

FILET MIGNON

PRIME BEEF TENDERLOIN WITH FRENCH, MEDITERRANEAN DRY RUB GRILLED TO PERFECTION AND SAUCED WITH A HOMEMADE, VEAL BONE DEMI-GLACE SAUCE INCLUDING SHALLOTS, MUSHROOMS AND ROASTED GARLIC
SERVED WITH ROASTED POTATOES. 43

"CARNE PAELLA"

AUTHENTIC SPANIARD PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON RICE, CHICKEN, STEAK, CHORIZO AND GRILLED VEGETABLES.
PAELLA FOR 2 \$79

VEGETARIAN PAELLA

AUTHENTIC SPANIARD PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON RICE AND ASSORTED VEGETABLE 26

VEGETARIAN DELIGHT

BAKED TOMATO STUFFED WITH MEDITERRANEAN COUSCOUS, DOLMEH (GRAPE LEAVES STUFFED WITH ORGANIC RICE), SAUTÉED SPINACH WITH GARLIC-WHITE WINE, GRILLED ASPARAGUS, ROASTED CARROTS, MINI SWEET PEPPERS, ZUCCHINI
(Selection may vary depending on the season) 26

From The Sea

ORANGE GLAZED MOROCCAN SALMON

FIRE GRILLED WILD CAUGHT SALMON FILLET, DRY RUBBED WITH MOROCCAN SPICES ACCOMPANIED BY GRILLED GARDEN VEGETABLES, MANDARIN COUSCOUS AND DRIZZLED WITH AGED FIG INFUSED BALSAMIC GLAZE. 28

PAPPARDELLE MARE E MONTI

A DELIGHTFUL BLEND OF THE OCEANS RICHES OF CLAMS, MUSSELS, CALAMARI, AND SHRIMP WITH LAND HARVEST OF BASIL, ROSEMARY, KALAMATAS, ROASTED TOMATOES, ARTICHOKE HEARTS, TOASTED PINE NUTS & IN A LIGHT, WHITE WINE CREAM SAUCE 36

AJO Y CAMERONES

SAUTEED SHRIMP WITH ROASTED GARLIC, TOMATOES, ALBARINO WINE AND SERVED WITH PARMESAN RISOTTO AND CRISPY SPANISH PROSCIUTTO. 28

CIOPPINO (ITALIAN COASTAL FISH STEW)

ITALIAN COASTAL FISH STEW INCLUDING FISH OF THE DAY, MUSSELS, SHRIMP AND CLAMS. INFUSED WITH MEDITERRANEAN SPICES, OVEN ROASTED TOMATOES AND GARLIC CROSTINI 39

MEDITERRANEAN SEA BASS (BRANZINO)

OVEN BAKED, TOPPED WITH FIGS, APRICOTS AND RAISINS, WITH A HINT OF LAVENDER, MEDITERRANEAN SPICES AND SERVED OVER PARMESAN RISOTTO, GLAZED WITH CITRUS SAFFRON BUTTER SAUCE AND SERVED WITH HOUSE ROASTED VEGETABLES. 38

"PAELLA VALENCIANA"

AUTHENTIC SPANISH PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON RICE WITH VEGETABLES, SHRIMP, MUSSELS, CLAMS, CALAMARI, CHORIZO & CHICKEN.

PAELLA FOR 2 \$79

ADD LOBSTER TAIL – MARKET PRICE

Side Dishes

SAUTÉED ASPARAGUS WITH AGED BALSAMIC REDUCTION AND FLAX SEEDS 9

ORANGE HONEY ROSEMARY AND SESAME ROASTED CARROTS 8

SAUTÉED BABY SPINACH WITH OLIVE OIL AND GARLIC 8

GRILLED ASSORTED GARDEN VEGETABLES DU JOUR 9

ROASTED POTATOES 8

PARMESAN RISOTTO 8

SAFFRON RICE 8

BON
appetit

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