



**TWILIGHT (EARLY) MENU**  
**5PM TO 6PM - 3 COURSE DINNER \$29**  
**SOUP OR SALAD, ENTRÉE AND DESSERT**

**STARTER Choice of:**

**GAZPACHO**

CLASSICAL CHILLED TOMATO GAZPACHO LAYERED WITH ZUCCHINI, YELLOW SQUASH, TOMATOES, ONIONS, CUCUMBERS & DRIZZLED WITH EXTRA VIRGIN OLIVE OIL.

**GARBANZO, LENTIL AND SWEET PEA SOUP**

SLOWLY COOKED GARBANZO, LENTIL AND SWEET PEA SOUP

**"HORIATIKI SALATA"**

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

**"CAESAR CLASSICO"**

HEARTS OF ROMAINE, SHAVED PECORINO CHEESE, HERB CROUTONS, & HOME-MADE CAESAR DRESSING.

**ENTRÉE Choice of:**

**BEEF TAGINE**

(MEDITERRANO POT ROAST) HEARTY BRAISED BEEF, MEDITERRANEAN SPICES, FRESH HERBS ROASTED VEGETABLES, CUMINO, ROASTED GARLIC, ROASTED POTATOES.

**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

**ORANGE GLAZED SALMON**

FIRE GRILLED SALMON FILLET, ACCOMPANIED BY GRILLED GARDEN VEGETABLES, MEDITERRANEAN COUSCOUS AND DRIZZLED WITH AGED ORANGE INFUSED BALSAMIC GLAZE.

**PAPPARDELLE E GAMBERONI ALLA TOSCANA**

PAPPARDELLE PASTA TOSSED WITH JUMBO SHRIMP, TUSCAN SPICED RUSTIC VEGETABLES, ROSEMARY FLAVORED EXTRA VIRGIN OLIVE OIL, WHITE WINE, ROASTED GARLIC, AGED PARMESAN CHEESE, OLIVES, ROASTED TOMATOES

**RED SNAPPER PICCATA**

PAN SEARED RED SNAPPER IN LEMON, WHITE WINE, CAPER SAUCE WITH PARMESAN RISOTTO AND VEGETABLES.

**VEGETARIAN PAELLA**

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

**ADDITIONAL SUPPLEMENT COURSE (OPTIONAL) ADD \$10**

**"PAELLA VALENCIANA"**

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

**"CARNE PAELLA"**

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

**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.

**DESSERT**

BAKLAVA OR CREME BRULEE

