



Dinner

Olives 5

natural & oil-cured olives
in aromatic herbs & spices,
cold-pressed olive oil

Mediterranean Spreads

6 each, 18 for all

eggplant caponata, cucumber-yogurt tzatziki,
feta - aleppo pepper, red lentil - basil puree

Chicken Kebabs 9

free range chicken breast, tamarind sauce,
carrot, almond and sultana raisin salad

Flat Breads 10

Eggplant - eggplant jam, asiago, cherry tomatoes, basil oil

Mushroom - 3 mushrooms, béchamel sauce, fontina

Crispy Olives 8

stuffed with vitelloni, almonds,
moorish spices

Warm Goat Cheese 10

almond and walnut crusts, citrus honey reduction,
grilled sourdough toasts, mâche, dates

Starters

The Day's Soup 8

please ask your server for today's selections

Kakavia 10

greek fisherman's stew, sea bass, squid, mussels, clams
and rock shrimp in a fennel-ouzo-tomato broth

Lamb Tartare 9

lebanese spices, sumac onions, fried pita

Lamb Meatballs 12

aromatic spices, foie gras, cherry tomato mostarda

Prawn & Rock Crab Cakes 12

spanish paprika & roasted tomato coulis,
lemon-tarragon aioli

Mezze Plate 12

serrano ham and manchego toasts,
sliced, cured meats, duck confit "salad",
olives, cornichons, pita and vegetables

Grilled Spanish Octopus 14

fresh vegetable salsa, butter lettuce cups,
harissa aioli, mint, cilantro,
lemon and olive oil

Salads

Lamb's Lettuce Salad 9

mâche, red endive, sliced strawberries, pistachio "dust",
chèvre toast, banyuls vinaigrette

Baby Greens "Fatoush" 9

toasted pita bread, greek feta, cucumber, chick peas, carrot,
cherry tomatoes, grilled zucchini, scallions, lemon & olive oil

Entrees

Market Casserole 19

roasted and stuffed local vegetables,
tabil-spiced tomato sauce and chickpeas

Grilled New York Steak 27

local wild mushroom sauce, grilled asparagus,
oven-dried roma tomatoes, wild & jasmine rice pilaf

Grilled Rack of Lamb 30

harissa sauce, brussel sprouts, cilantro,
pine nut cous cous, sumac yogurt

Tabil Chicken 23

roasted free range chicken breast, crispy leg,
preserved lemon jus, potato & feta fritters, simmered vegetables

Alaskan Halibut Filet 24

pan-roasted, romesco sauce, cherry tomato-olive relish,
braised broccolini, spanish chorizo rice

Wood Oven Roasted Whole Fish A.Q.

cyprus branzino fresh lemon juice and oregano,
greek olive oil, braised artichokes,
garlic-roasted potatoes, aioli

Manti 18

turkish style ravioli
manouri cheese, pine nut, sultana raisin and baby
beet green filling, cipollini onions, garlic yogurt, harissa oil

Sens
restaurant
Dinner

sweet course

double chocolate terrine

milk and dark chocolates, raspberry coulis,
whipped chantilly cream

8

warm basque cake

amaretto cream, toasted almonds

8

passion fruit tartlet

kiwifruit, strawberries and passion fruit curd,
blackberry sauce

8

ice cream du jour

or

seasonal fruit sorbet

with accompaniment, changes daily

7

Hot Tea Selections 4

Mighty Leaf (Organic)

Citrus Chamomile, Herbal Tea
African Amber, Rooibos Herbal Tea
Orchid Oolong, Black Tea
Himalayan Peak, Darjeeling Tea
Earl Grey, Black Tea
Hoji-Cha, Green Tea
Verbena Mint, Herbal Tea

Espresso Drinks

Café Lavazza

Espresso 3.5
Cappuccino 4
Café Latte 4
Mocha 4