

lunch

Starters

Olives 4

greek, french, moroccan and spanish olives
in aromatic herbs & spices, cold-pressed olive oil

Mediterranean Spreads

5 each, 16 for all

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

Crispy Olives 7

stuffed with vitelloni, almonds, moorish spices

Grilled Spanish Octopus 13

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

Lamb Tartare 8

natural ground lamb, lebanese spices,
sumac onions, fried pita

Ham & Cheese Toasts 7

serrano ham, caramelized onion, manchego cheese,
and mustard aioli warmed on toasts

Wood Oven Flat Breads 9

~~Chicken~~- sliced chicken meatballs, grilled zucchini,
spiced tomato sauce and manchego cheese

~~Eggplant~~- roasted eggplant & fresh herb jam,

oven-dried tomatoes, asiago cheese

~~Mushroom~~- three mushrooms sautéed with herbs,
fontina cheese and béchamel sauce

Kakavia 9

wood oven roasted greek fisherman's stew of
sea bass, mussels, clams, monterey squid and rock shrimp
in an ouzo-tomato-saffron and fennel broth, grilled toasts

The Day's Soup 7

Salads

Lamb's Lettuce Salad 8

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

Romaine Hearts 8

creamy lemon & graviera dressing, green olives, garlic croutons, white anchovy

Baby Greens "Fatoush" 8

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

Add Free Range *Chicken Breast*, *Gulf White Prawns* or *Grilled Beef* to any salad for an additional 6

Entrees

Pan Roasted Halibut 20

coriander-toasted almond, parsley, spring onion & lemon salad,
braised broccolini, jasmine rice

Chicken Lavash Wrap 14

grilled chicken thigh, spicy harissa sauce, garlic yogurt, mint,
oven-dried tomato, red onion, and zucchini
chick pea, cucumber and butter lettuce salad

Paella 18

free-range chicken, chorizo, prawns,
mussels, clams, peppers, peas and saffron rice

Lamb Burger 15

manchego, tarragon mushrooms, grilled red onions,
smoked paprika aioli, toasted brioche bun

Chicken Claypot 16

roasted air-chilled chicken, greek orzo, fresh peas,
baby carrots, and herbs in a green garlic broth

Rock Shrimp Linguine 14

aleppo-spiced arrabiatta sauce, sautéed rock shrimp,
basil chiffonade, italian parsley and virgin olive oil

Grilled Flatiron Steak 19

caramelized shallot sauce, greek roasted potatoes,
tuscan kale braised with tomato sauce

Slow Roasted Pork Sandwich 13

grilled ciabatta, harissa aioli, sumac onions,
roasted pepper and arugula, carrot & almond salad

Croque Madame 13

griddled brioche, black forest ham and gruyere cheese sandwich,
served with a fried egg on top, potato chips and green salad

Market Vegetable Casserole 16

stuffed vegetables, tabil-spiced tomato sauce,
chickpeas, baked in the wood oven

Manti 15

turkish style ravioli

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

Sides 4

chick pea & fava bean **falafel** with tzatziki,
mesclun greens **salad**, spiced french **fries**,
broccolini with lemon



sweet course

lunch

individual chocolate cake

dark chocolate glaze, crème anglaise and strawberry ice cream

7

crema catalana

citrus and cinnamon scented spanish custard, cardamom cracker

7

bread pudding

spice-laced brioche bread pudding, nutmeg chantilly,
crème anglaise, caramel sauce

7

passion fruit tartlet

kiwifruit, strawberries, and passion fruit curd, blackberry sauce, chantilly

7

fresh fruit sorbet

market-inspired sorbet with seasonal fruit and cookies

6

Hot Tea Selections 4

Mighty Leaf (Organic)

Orchid Oolong, Black Tea

Earl Grey, Black Tea

Hoji-Cha, Green Tea

Verbena Mint - Herbal Infusion

Amber Nectar - Rooibos blend

Citrus Chamomile - Herbal Infusion

Espresso Drinks

Café Lavazza

Espresso 3.5

Cappuccino 4

Café Latte 4

Mocha 4

Machiato 3.5