

# Sens restaurant

## *Warm Goat Cheese 8*

almond and walnut crusts, citrus honey reduction, mâche, dates

## *Lamb Meatball Sliders 8*

tomato sesame jam, spearmint yogurt, toasted brioche buns

## *Empanadas 8*

spanish chorizo, cheese & potato filling, tarragon aioli, baby arugula

## *Chicken Phyllo Cigars 9*

3 free range chicken "cigars" with toasted almonds and cinnamon, pomegranate syrup

## *Rock Shrimp & Salmon Cakes 10*

sharmoula and harissa sauces

## *Crispy Olives 7*

stuffed with vitelloni, almonds, moorish spices

## *Cheeses 14*

trio of cheese's, house-made quince paste, seeded crackers, toasted walnut bread

## *Patatas Bravas 7*

crispy potatoes, spanish paprika, spicy tomato sauce, garlic aioli

## *Mediterranean Spreads 5 each, 16 for all*

Cucumber-dill yogurt, eggplant caponata,  
Feta-aleppo pepper, red lentil-basil, with grilled za'atar flatbread

## *Wood Oven Roasted Flat Breads 9*

- Eggplant jam, asiago cheese, cherry tomatoes, basil oil
- trio of mushrooms, béchamel sauce, fontina cheese
- sliced chicken meatballs, tabil-spiced tomato sauce and manchego cheese

## *Mette Plate 12*

Sliced, cured meats, duck confit salad,  
Serrano ham and manchego toasts, olives, cornichon, fried pita

## *Grilled Greek Pork Ribs 11*

Coleman ranch organic pork, lemon, fresh oregano and virgin olive oil

## *Doughnuts 6*

Chocolate and vanilla doughnuts with cinnamon-rose sugar