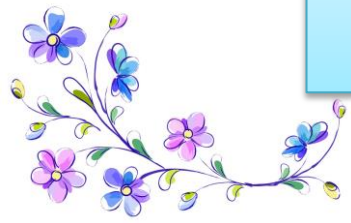




EARLY DINING MENU
5PM TO 6 PM - 3 COURSE DINNER \$33
SOUP OR SALAD, ENTRÉE & DESSERT



STARTER

DOLMEH (STUFFED GRAPE LEAVES)

GRAPE LEAVES STUFFED WITH ORGANIC RICE, ROASTED VEGETABLE DIP, TZATZIKI

GARBANZO, LENTIL AND SWEET PEA SOUP

SLOWLY COOKED GARBANZO, LENTIL AND SWEET PEA SOUP

MEDITERRANEAN DELIGHT SALAD

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

CAESAR SALAD

HEARTS OF ROMAINE, PECORINO CHEESE, HERB CROUTONS & CAESAR DRESSING

ENTRÉE

MEDITERRANEAN SALMON CAKES WITH CUCUMBER SAUCE

SEARED SALMON CAKES MADE OF FRESH SALMON
 SERVED WITH BEET RISOTTO, LEMON CAPER AIOLI AND FRESH CUCUMBER SAUCE

CHICKEN TAGINE

SLOW COOKED CHICKEN THIGHS, PRESERVED LEMON, CRACKED GREEN OLIVES AND APRICOTS, CARDOMON SAUCE.

BEEF TAGINE

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

PAPPARDELLE E GAMBERONI (SHRIMP AND PAPPARDELLE PASTA)

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

CIDER BRAISED PORK SHANK

SWEET POTATO, PARMESAN GNOCCHI, APPLE BRANDY REDUCTION.

ADDITIONAL SUPPLEMENT COURSE (OPTIONAL) ADD \$10

LAMB SHANK

DOMESTIC LAMB SHANK SLOWLY BRAISED, SIX TO EIGHT HOURS IN TEMPRANILLO RED WINE SAUCE, WITH FRESH HERBS AND
 MEDITERRANEAN SPICES, SERVED WITH SAFFRON RICE AND VEGETABLES

YELLOWTAIL SNAPPER

MARINATED EXTRA VIRGIN OLIVE OIL AND FRESH HERBS, GRILLED, TOPPED WITH ROASTED TOMATOES, CAPPERS, KALAMATA
 OLIVES, SUNDRIED TOMATOES AND LEMON, SERVED WITH PARMESAN RISOTTO AND VEGETABLES.

"PAELLA VALENCIANA" OR "PAELLA DE CARNE "

AUTHENTIC SPANIARD PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON RICE WITH
 VEGETABLES, SHRIMP, MUSSELS, CLAMS, CALAMARI, CHORIZO & CHICKEN
 (PAELLA DE CARNE: FILET MIGNON, CHICKEN, CHORIZO)

DESSERT

BAKLAVA OR CREME BRULEE

