



\$35 PER PERSON

STARTER

DOLMEH (STUFFED GRAPE LEAVES)

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

GAZPACHO

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

MEDITERRANEAN DELIGHT SALAD

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

Additional supplement course (optional) \$15

PULPO A LA GALLEGA

FRESH HERBS AND EXTRA VIRGIN OLIVE OIL MARINATED SPANISH OCTOPUS, ROMA TOMATOES,
ROASTED GARLIC, PRESERVED LEMONS, CAPER BERRIES AND OLIVES

ENTRÉE

BEEF TAGINE

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

FIG AND APRICOT FREE RANGE CHICKEN

GRILLED MARINATED FREE RANGE CHICKEN BREAST, SERVED POTATOES, GRILLED GARDEN
VEGETABLES AND TOPPED WITH FIGS AND APRICOTS SAUCE

BRAISED LAMB-OFTO KLIFTICO

SLOW BRAISED FORK TENDER LAMB SPICED WITH HINTS OF CUMIN, CARDAMOM AND CINNAMON
TOPPED WITH MINT-PISTACHIO DEMI-GLACE SERVED MEDITERRANEAN COUSCOUS

ORANGE GLAZED MOROCCAN SALMON

FIRE GRILLED SALMON FILLET, DRY RUBBED WITH MOROCCAN SPICES
ACCOMPANIED BY GRILLED GARDEN VEGETABLES, MEDITERRANEAN COUSCOUS
AND DRIZZLED WITH AGED FIG INFUSED BALSAMIC GLAZE.

Additional supplement course (optional) \$15

"PAELLA VALENCIANA"

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

DESSERT

BAKLAVA OR FLOURLESS CHOCOLATE CAKE

