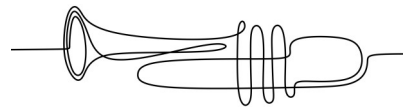


Starters

Pita and Olive oil service



GREENS

S | L

Add Protein: Salmon | Shrimp | Chicken |

House Arugula Salad Golden raisins, almonds, lemon vinaigrette, pecorino

Caprese Burrata, roma tomatoes, basil, balsamic glaze

Caesar Romaine lettuce, pecorino, grilled ciabatta

Roasted Pear & Gorgonzola Mixed greens, dried cranberries, honey citrus vinaigrette

Greek Cucumber, roma tomatoes, arugula, kalamata olives, feta, red onions, red wine vinaigrette

French Country Salad Mixed greens, roasted beets, candied walnuts, goat cheese, asparagus, balsamic vinaigrette

Farro Layered salad with arugula, tzatziki, Persian cucumber, red onions, roma tomatoes, strawberries, goat cheese, shallot vinaigrette

BT Salad Arugula, garbanzo beans, Persian cucumber, red onions, roma tomatoes, feta fresh dill, lemon vinaigrette

SOUP

French Onion Soup

Lentil Soup Dollop of Greek yogurt



Tapas

Shareable Plates



EARTH

Spanakopita Phyllo dough, spinach, feta, tzatziki

Truffle Fries Garlic, parsley, shaved pecorino

Marinated Olives warmed and topped with Greek feta

Caponata Sicilian eggplant dip, burrata cheese, basil, pine nuts

House Made Falafel Tzatziki, tabbouleh

Hummus with pita, cucumber, tomatoes, paprika

Roasted Cauliflower Sriracha aioli, almonds, green onions

Beets & Sweet Potato with whipped feta, honey, pistachio

Baked Brie Puff Pastry Tapenade, walnut cream sauce, pine nuts

Black Trumpet Risotto Arborio rice, trumpet mushrooms, cream

LAND

Charcuterie Board Assorted cheese & dried imported meats

Sicilian Stuffed Mushrooms Wine reduction, Italian sausage, breadcrumbs, cream

Brussel Sprouts Chorizo, almonds, sumac vinaigrette

Beef Carpaccio Pecorino, capers, arugula

Veal Meatballs Marinara, pecorino cheese

Chicken Skewers with tzatziki, tabbouleh

Pan Roasted Duck Breast with pomegranate reduction

Mediterranean Sliders Veal patties, tzatziki, tabbouleh, feta cheese

Lamb Lollipop New Zealand lamb, mint pesto, couscous

House Made Beef Shawarma Hummus, pickled onions, pita

House Made Chicken Shawarma Hummus, pickled onions, pita

Traditional Filet Empanadas Roasted peppers, mozzarella, serrano aioli

Mediterranean Tacos Grilled chicken, kalamata olives, butter lettuce shell, roma tomatoes, red onions, feta, tzatziki

Chicken Croquettes Honey mustard, Spanish hot sauce

Lamb Kofta Greek yogurt, sumac vinaigrette, tabbouleh, tzatziki

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

20% gratuity added to parties of 6 or more

Cake cutting fee: \$3 per person

| No more than 3 split payments per table



Tapas (cont.)



SEA

Tuna Tartar Shatta aioli, soy sauce, crispy lavash

Crispy Calamari Arrabiata sauce, parmesan sprinkle

Mussels & Clams White wine, garlic, Calabrian chile, grilled ciabatta

Spiced Garlic Shrimp Lemon segments, capers

Swordfish Carpaccio Baby arugula, caper-berry, heirloom tomatoes

Three Cheese Lobster Gratinata Baked rigatoni, cheese, lobster, bread crumbs

PIZZETTE

Fichi Figs, caramelized onions, feta, aged balsamic

Margherita Mozzarella, roma tomatoes, fresh basil

Pera Gorgonzola Roasted pear, gorgonzola, arugula

Salami Mozzarella, mushrooms, basil

PAELLA

Shareable between 2-3 people

Seafood

Traditional Spanish paella of saffron risotto with Spanish chorizo, clams, black mussels, calamari, and shrimp with sriracha & harissa aioli

Meat

Traditional Spanish paella of saffron risotto with Spanish Chorizo, New Zealand lamb chops and Maple Leaf duck breast with sriracha & harissa aioli



Personal Plates



MAIN

Satchmo Bouillabaisse Mediterranean style fish stew, couscous

Coltrane Filet mignon au poivre, red wine reduction, frites

Miles Rack of Lamb New Zealand rack of lamb, Madeira wine reduction, rice, vegetables

Ella Lamb Shank Red wine fig reduction, rice vegetables

Parker Salmon Choice of Sumac crusted or blackened salmon, rice, vegetables

Billie Rigatoni Shrimp, roasted garlic, roma tomatoes, spinach, pesto, gorgonzola

Louis Greek Spaghetti Red onions, sun-dried tomatoes, roma tomatoes, kalamata olives, feta, pine nuts

SHISH KEBOBS

Chicken On skewer, with basmati rice, tzatziki, tabbouleh

Blackened Shrimp On skewer, with basmati rice, vegetables, tzatziki, tabbouleh

Filet Mignon On skewer, with basmati rice, tzatziki, tabbouleh

PITA WRAPS

Choice of **Chicken Shawarma**, **Beef Shawarma**, **Salmon**, or **Falafel**

Tzatziki, tabbouleh, and hummus wrapped in warm pita with side of fries

SIDES

Basmati Rice Saffron rice, caramelized onions, golden raisins

Grilled Vegetables Sumac vinaigrette

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