



TWILIGHT (EARLY) DINING MENU

5PM TO 6PM 3 COURSE DINNER \$33

SOUP OR SALAD, ENTRÉE AND DESSERT

SELECTED WINES FOR ONLY \$5 PER GLASS

WHITE (CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC)

RED (CABERNET, MERLOT, PINOT NOIR)

STARTER CHOICE OF:

GARBANZO, LENTIL AND SWEET PEA SOUP

CAESAR SALAD

HORIATIKI SALATA

CRISP ROMAINE, BELL PEPPER, CUCUMBERS, KALAMATA OLIVES, PEPPERONCINI, TOMATOES, PICKLED RED ONION, FETA, FRESH LEMON, EXTRA VIRGIN OLIVE OIL

DOLMEH

GRAPE LEAVES STUFFED WITH ORGANIC RICE, SERVED WITH ROASTED VEGETABLE DIP AND TZATZIKI.

LAMB MEATBALLS

LAMB MEATBALLS DIPPED IN ROSEMARY MINT GLACE. ACCOMPANIED BY HOMEMADE TZATZIKI

ENTRÉE CHOICE OF:

SALMON CAKES

SEARED SALMON CAKES MADE OF FRESH SALMON, GARLIC SAFFRON AIOLI, OVER BEET RISOTTO.

CHICKEN FRANCESE

FREE RANGE CHICKEN BREAST EGG WASHED, SAUTÉED WHITE WINE, FRESH LEMON JUICE, EXTRA VIRGIN OLIVE OIL, AND CAPERS. PARMESAN RISOTTO, VEGETABLES.

SHRIMP PAPPARDELLE ALLA TOSCANA

PAPPARDELLE PASTA TOSSED WITH SHRIMP, TUSCAN SPICED RUSTIC VEGETABLES, ROSEMARY FLAVORED OLIVE OIL, WHITE WINE, ROASTED GARLIC, AGED PARMESAN CHEESE, OLIVES, ROASTED TOMATO SAUCE.

BEEF TENDERLOIN KABOB

FILET OF BEEF MARINATED WITH MEDITERRANEAN SPICES AND HOME GROWN FRESH HERBS, CHARBROILED, SERVED WITH SAFFRON RICE, GRILLED VEGETABLES, AND TZATZIKI SAUCE.

BRANZINO

OVEN BAKED, FIGS, APRICOTS, RAISINS, HINT OF LAVENDER, MEDITERRANEAN SPICES, PARMESAN RISOTTO, CITRUS SAFFRON BUTTER SAUCE, VEGETABLES.

VEGAN ENTRÉE CHOICE OF:

VEGAN PAELLA

SAFFRON RICE AND ASSORTED VEGETABLE.

VEGETARIAN DELIGHT

BAKED TOMATO STUFFED WITH MEDITERRANEAN COUSCOUS, DOLMEH (GRAPE LEAVES STUFFED WITH ORGANIC RICE), SAUTÉED SPINACH WITH GARLIC-WHITE WINE, SEASONAL VEGETABLE.

SPINACH PASTA WITH ARTICHOKE

FRESH ROLLED SPINACH FETTUCCINE, ARTICHOKE, SEASONAL VEGETABLES, LIGHT WHITE WINE, OLIVE OIL, CELERY ROOT AND ROASTED GARLIC PUREE SAUCE.

UPGRADE YOUR DINNER CHOICE FOR ADDITIONAL

CARNE PAELLA ADD \$10

SAFFRON RICE, CHICKEN, FILET MIGNON, CHORIZO.

PAELLA VALENCIANA ADD \$10

SAFFRON RICE VEGETABLES, SHRIMP, MUSSELS, CLAMS, CALAMARI, CHORIZO & CHICKEN.

LAMB SHANK ADD \$15

DOMESTIC LAMB SHANK, SLOWLY BRAISED, SIX TO EIGHT HOURS, TEMPRANILLO RED WINE SAUCE, FRESH HERBS AND MEDITERRANEAN SPICES.

DESSERT CHOICE OF:

- KEY LIME PIE
- BAKLAVA
- CRÈME BRULÉE
- TIRAMISU