



## RESTAURANT WEEK MENU

**\$35 PER PERSON – 3 COURSE DINNER**

### 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.

#### **"CAESAR CLASSICO"**

HEARTS OF ROMAINE, SHAVED PECORINO CHEESE, HERB CROUTONS & CEASAR DRESSING

### ENTRÉE

#### **BEEF TAGINE**

(MEDITERRANO POT ROAST) HEARTY BRAISED BEEF, MEDETERENEAN 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, CARDOMON 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.

#### **VEGETARIAN (VEGAN) PAELLA**

AUTHENTIC SPANIARD PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON  
RICE AND ASSORTED VEGETABLE.

### **ADDITIONAL SUPPLEMENT COURSE (OPTIONAL) ADD \$15**

#### **"PAELLA VALENCIANA"**

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

#### **"CARNE PAELLA"**

AUTHENTIC SPANIARD PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON  
RICE, CHICKEN, FILET MIGNON, CHORIZO AND GRILLED VEGETABLES.

#### **YELLOWTAIL SNAPPER**

WHOLE YELLOWTAIL SNAPPER  
CITRUS STUFFED SNAPPER, KEY LIME RUB SEASONING, GRILLED AND THEN OVEN ROASTED,  
SERVED WITH POMEGRANATE, CITRUS BEURRE BLANC SAUCE,  
MEDITERRANEAN CURRANT PISTACHIO COUSCOUS AND ASPARAGUS

### DESSERT

CREME BRULEE OR CANNOLI

