

Mediterranean Gourmet Dinner Menu

Appetizers

Watermelon Bruschetta	\$ 8.95	Grilled Kafta	\$12.95
Grilled baguette topped with watermelon, local organic basil & feta cheese. Drizzled with aged balsamic vinegar & extra virgin olive oil.		Mediterranean spiced meat mixed with parsley and onions, grilled on pita bread with fresh tomatoes and hummus.	
Classic Spanikopita	\$ 9.95	Hummus & Pita Bread	\$ 8.95
Layers of Phyllo pastry baked with spinach, onions, and fresh feta cheese.		Our house hummus made with garbanzo bean, garlic, ginger and sesame dip drizzled with olive oil and served with pita bread. Or try one of our specialty blends.	
Feta Cheese Saffron Rice Cakes	\$ 7.95	Sundried Tomato Hummus & Pita Bread	
Panko crusted fried Saffron rice cakes stuffed with feta cheese and served with Cajun aioli.		Pesto Hummus & Pita Bread	
Steamed Clams	\$14.95	Hummus Trio, all three hummus flavors	\$ 9.95
Fresh ocean clams served in a garlic herb butter broth.		Add carrots & celery	\$4.00
Hand Rolled Spinach Fatayers	\$ 9.95	Babaganush & Pita Bread	\$ 8.95
Mediterranean spices mixed with spinach and onions, wrapped with a delicate pastry shell. Lightly fried to a golden crisp.		Roasted eggplant, garlic, ginger sesame dip, drizzled with olive oil and served with pita bread.	
		Add carrots & celery	\$4.00

Salads

Caesar Salad	\$7.95	Tabouleh Salad w/ Hummus	\$9.95
Crisp romaine tossed with classic Caesar dressing, and pita croutons, topped with gorgonzola cheese.		Finely minced parsley, tomatoes, green onion and wheat bulgur tossed with a light lemon dressing.	
Rainbow Beets	\$8.95	Small Greek Salad	\$7.95
Red and golden beets served with chevre goat cheese and organic mixed greens.		Organic mixed greens topped with feta cheese, kalamata olives, red onions, cucumber, tomatoes and peperoncini, served with a light balsamic vinaigrette.	
House Salad	\$6.95		
Bowl of Soup Day	\$6.95		

All dishes prepared with Kona Sea Salt.

Parties of 5 or more may be charged an 18% gratuity.

Even splits or partial payments are welcome. Separate checks are not permitted, as they slow service for all.

Mediterranean Gourmet Dinner Menu

Entrées

Eggplant Papanetta

Pan seared fresh island fish layer with grilled eggplant, and topped with stewed papanetta on a bed of mashed potatoes. \$33.95

Steamed Fresh Island Fish

Served in tomato-harrisa broth with goat cheese polenta and sautéed seasonal vegetable. \$33.95

Seafood Paella

Clams, mussels, shrimp, scallops, and fresh island fish sautéed with Spanish saffron rice. \$34.95

Paella for Two. \$67.95

Seafood Tower

Fresh fish of the day, shrimp and scallop towering high over a li Hing mui grilled pineapple and garlic mashed potatoes topped with a tropical fruit salsa and served with fresh sautéed seasonal vegetable. \$34.95

Fettuccini Bolognese

Fettuccini tossed in our Italian style meat sauce. \$21.95

Filet of Peppered Gorgonzola

A tender cut of Filet Mignon topped with gorgonzola cheese and habanero peppers; finished with a demi-glace and served with garlic mashed potatoes and sautéed seasonal vegetable. \$34.95

Mediterranean Gyro

Roasted and thinly sliced lamb & beef gyro meat accompanied by babaganush, tzatziki sauce, mashed potatoes, and fresh sautéed seasonal vegetable. \$25.95

Rosemary Rack of Lamb

1/2 rack of Australian Free Range lamb drizzled with our orange balsamic reduction and served with garlic mashed potatoes and sautéed seasonal vegetable. \$34.95

Full Rack of Lamb for Two \$67.95

Chicken Kabob

Chicken breast marinated in Mediterranean spices and fresh herbs, peppers & onions. Grilled & served with brown rice, tzatziki and sautéed seasonal vegetable. \$24.95

Napoleon

Portabella mushroom marinated with a 20 year aged balsamic vinegar, fresh garlic and thyme. Layered with zucchini, eggplant, fresh mozzarella, grilled to perfection and finished with a tomato basil marinara. \$26.95
(Tell you waiter if you need this made vegan)

Fasoulia Stew

A traditional Lebanese stew made with lima beans, garlic, cilantro, coriander, and tomato. Served with brown rice. \$22.95
(Vegan)

All dishes prepared with Kona Sea Salt.