

Mediterranean Gourmet Dinner Menu

Appetizers

VEGAN Babaganoush & Pita 8.95
roasted eggplant, garlic, & tahini. drizzled with olive oil & served with pita bread.

VEGGIE Tzatziki & Pita 8.95
refreshing lebanese style tzatziki sauce made with yogurt, garlic & cucumbers. (lebanese style, not greek)

Sashimi Special MP
ask your server what our special is today. served with wasabi, pickled ginger, & soy sauce ★

Grilled Kafta 14.95
mediterranean spiced beef mixed with parsley & onions grilled on top of pita bread. served with a side of hummus for dipping.

VEGAN Hummus & Pita 8.95
our homemade hummus made with garbanzo beans, garlic, & tahini. drizzled with olive oil & served with pita bread.

add carrots & celery 3.00
to go with any of our dips

Steamed Clams 14.95
fresh ocean clams served in a garlic herb butter broth with toasted crostinis.

GF VEGAN Mixed Olives 6.95
kalamata olives, greek kalamata olives & fresh pitted nicoise olives. tossed with lebanese zatar.

Salads

all of our salads are vegetarian

GF Greek Salad 11.95
local organic mixed greens topped with feta cheese, kalamata olives, red onions, cucumber, tomatoes & pepperoncini, served with a light vinaigrette. (let your waiter know if you need it prepared vegan)

GF Beet Salad 13.95
local organic arugula from kilauea served with red beets. topped with chevre goat cheese & a mango tahini dressing. (let your waiter know if you need it prepared vegan)

GF VEGAN Phil's Garden Salad 7.95
organic mixed greens grown by Phil at Kailani Farm in Kilauea with tomatoes & cucumber, served with our light house vinaigrette.

Flatbreads & Pizza

VEGGIE Pesto Flatbread
flatbread toasted with local organic pesto, feta cheese, & pine nuts. topped with organic mixed greens & extra virgin olive oil. 13.95

Margarita Pizza
10 inch pizza with marinara sauce, mozzarella cheese, tomatoes & local organic basil. 18.95

Cheese Pizza
10 inch cheese pizza. 17.95
add pepperoni
1.00

★ “The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health hazard. Thorough cooking of such foods reduces the risk of illness.”

Beef & Lamb Entrée

Ultimate Burger 16.95

1/2 pound of beef, with sautéed onions & mushrooms, gouda, cajun aioli, tomatoes & lettuce. served with fries & ketchup on the side.

GF Rosemary Rack of Lamb 36.95

1/2 rack of australian free range lamb drizzled with our orange balsamic reduction. served with garlic mashed potatoes & sautéed seasonal vegetables.

Full Rack of Lamb for Two 71.95

wine pairing recommendation:

Silverado, Mt. St. George, Merlot

Seafood Entrées

Pistachio Crusted Fresh Fish 34.95

crusted & pan seared with pistachios & drizzled with our mango tahini coulis. served with garlic mashed potatoes & sautéed vegetables.

wine pairing recommendation:

Roland Lavantureux, Vieilles Vignes, Chablis, France, Chardonnay

GF Seafood Paella 36.95

Clams, mussels, shrimp, & fresh island fish sautéed with spanish saffron rice.

Paella for Two 71.95

wine pairing recommendation:

Licia, Rias Baixas, Spain, Albariño

Grilled Fresh Fish 32.95

fresh grilled finished with fresh fruit salsa, accompanied by jasmine rice & sautéed seasonal vegetables.

wine pairing recommendation:

Maximin Grunhous, Trocken (dry), Riesling, Mosel, Germany

Chicken Entrée

GF Chicken Marsala 28.95

pan seared chicken breast topped with a mushroom marsala sauce & accompanied by garlic mashed potatoes & sautéed vegetable.

wine pairing recommendation:

Sonoma-Loeb, Sonoma Coast, Pinot Noir

GF Chicken Shish Tawook 26.95

chicken kabobs with onion & bell peppers marinated with a tomato garlic lebanese spice blend. served with garlic yogurt sauce, french fries, pita & finished with sumac onions.

wine pairing recommendation

Galerie Naissance, Napa, Sauvignon Blanc

Vegetarian Entrées

GF VEGAN Fasoulia Stew 21.95

a traditional lebanese stew made with lima beans, garlic, cilantro, coriander, & tomatoes.

wine pairing recommendation:

Carlin de Paolo, il Giulare, Italy, Rosé

Veggie Falafel Lettuce Wrap 22.95

homemade falafel served on fresh romaine lettuce topped with diced red onion, tomato, & cucumber. accompanied by hummus, saffron rice, sautéed vegetables & tahini sauce.

wine pairing recommendation:

Selby, Sonoma, Sauvignon Blanc

Sides

Side of Saffron Rice 3.00

Side of Mashed Potatoes 4.00

Side of Fries 4.00

Side of Vegetables 4.00

GF can be made gluten free upon request

GF gluten free

Please let your waiter know before you order if you need separate checks. Even splits or partial payments are welcome & appreciated as they provide faster service. Warmest Mahalo!