

DINNER MENU

COLD STARTERS

Hummus

350

Roasted Peppers with Aged Cheese

350

Babagannoush

350

Spicy Eggplant Purée

350

Wine Platter

1250

Purslane

350

Mekdus

350

HOT STARTERS

Shrimp Casserole with Butter
750

Fried Calamari
750

Grilled Baby Calamari
700

Warm Seasonal Greens
550

Shrimp-Stuffed Mushrooms
650

Pear, Cheese & Almond Bake
550

SALADS

Mediterranean Salad

Mixed Greens, Cherry Tomatoes, Cucumber, Avocado, Olives
Ezine cheese
600

Caesar Salad

Romaine Lettuce, Parmesan, Croutons, Caesar Dressing

With Grilled Chicken ;

750

With Grilled Beef ;

950

Burrata Salad

Grilled Peach, Arugula, Burrata Cheese, Balsamic Glaze
950

Goat Cheese Salad

Mesclun Greens, Breaded Goat Cheese, Figs
Caramelized Walnuts
Balsamic Glaze
750

Falafel

Mesclun Greens, Hummus, Yogurt Sauce
550

PASTA

Creamy Chicken Fettuccine

Grilled Chicken, Mushrooms, Parmesan, Pesto Cream Sauce

750

Chili Rigatoni

Mexican Chili Peppers, Tomato Sauce, Parmesan

650

Rigatoni Bolognese

Classic Bolognese Sauce with Parmesan

750

Seafood Fettuccine

Shrimp, Vongole, Calamari, Tomato Sauce, Parmesan

950

Three Mushroom Rigatoni

Porcini, Oyster, and Chestnut

Mushrooms in Creamy Parmesan Sauce

950

MAIN COURSES

Seabass with Orange Sauce

Pan-seared Seabass, Caramelized Fennel

1200

Herb-Crusted Baked Salmon

With Fresh Herbs and Beurre Blanc Sauce

1200

Grilled Beef Tenderloin

Served with Baby Carrots, Eggplant, Zucchini, Potatoes

Demi-Glace

1400

Grilled Lamb Chops

With Seasonal Vegetables and Demi-Glace

1400

Grilled Chicken

With Celery Purée, Baby Carrots, Eggplant, Zucchini, Demi-Glace

950

Grilled Sea Bream

Served with Seasonal Greens, Pickled Red Onion

950

Stuffed Squid with Shrimp

1100

Grilled Turkish Meatballs with Eggplant Purée

Grilled Meatballs, Eggplant Purée, Tomato Sauce

950

DESSERTS

Chocolate Soufflé

550

Parfait

550

Panna Cotta

550

Ice Cream

350

Fruit Platter

750