

# The *New Cafe*

## DINNER MENU

### Contemporary Mediterranean

APPETIZERS	SALADS	COMFORT	FISH	MEAT
<i>Assorted Cheese &amp; Olives</i> 14	<i>Avocado Fattoush</i> 10 lebanese garden salad feta, lemongrass mint balsamic	<i>Stuffed Eggplant</i> 25 ground beef, pinenuts, rice, tomato sauce	<i>Branzino Putenesca</i> 32 tomato, olives, capers, olive oil, white wine over saffron rice	<i>Roasted Half Chicken (organic)</i> 28 herb mashed potatoes baby carrots
<i>Avocado Crab</i> 15 mango, ginger, olive oil, lime	<i>Pear and Fig</i> 11 mixed greens, cashews, manchego, balsamic	<i>Vegetarian Moroccan Stew (v)</i> 15 <i>Aromatic medley of chickpeas, potatoes, turnips, carrots, apricot</i>	<i>Crab Cakes</i> 28 asparagus, rice pilaf, dijon aioli	<i>Lamb Loin Chops</i> 30 (pan-seared) arugula salad, roasted potatoes
<i>Crab Stuffed Portobello</i> 15 asparagus, red pepper, fig balsamic	<i>Tabbouleh (v)</i> 10 mint, parsley, tomato burghul, lemon, olive oil	<i>Farro Risotto.</i> 16 seasonal vegetables, parmigiano reggiano	<i>Salmon</i> 26 mediterranean rub farro risotto, asparagus	<i>Greek Chicken.</i> 26 spinach, rice pilaf, feta, fig balsamic reduction
<i>Seared Ahi Tuna</i> 12 za'atar, tapenade	<i>Fresh Beet</i> 10 mixed greens, orange, goat cheese, walnuts, honey ginger balsamic	<i>Tagliatelle</i> 12/18 <i>aglia e olio</i> parmigiano reggiano	<i>Wild Cod</i> 25 tahina, pinenuts, cauliflower	<i>Baked Kibbeh</i> 25 lean top round served w/lebanese rice
<i>Roasted Beets</i> 8 yogurt, pistachios	<i>Greystone Garden</i> 8 mixed greens, tomato, cucumber, radish, onion, balsamic	<i>scallops +10</i> <i>shrimp +10</i> <i>chicken +8</i>	<i>Fish Stew</i> 30 seasonal vegetables, scallops, shrimp, cod	<i>Kabobs</i> served w/vegetables, lebanese rice, tzatziki
<i>Roasted Cauliflower (v)</i> 9 tahina, pinenuts	<i>Spinach &amp; Leeks</i> 8 bulghur, olive oil	<i>Lebanese Rice (v)</i> 12 walnuts, chickpeas, spinach, bell pepper	<i>Halibut</i> 32 lemon, honey, capers, served w/broccoli, lebanese rice	<i>Chicken (organic)</i> 26 <i>Shrimp</i> 28 <i>Lamb</i> 30 <i>Mixed Grill</i> 34 (Chicken/Lamb/ Shrimp)
<i>Fig Flatbread</i> 10 za'atar, arugula, feta		<i>chicken +8</i> <i>salmon +10</i> <i>cod +9</i> <i>shrimp +10</i>		
<i>Tapenade (v)</i> 7 on crostini				
<i>Spanakopita</i> 9 spinach, feta in phyllo				

*Mediterranean Tasting* – hummus, muhammara, grape leaves, baba ghanouj, falafel, olives (v, vg, gf) 32/19

PRIVATE PARTIES ♦ CATERING

CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

