

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

Wed, Thurs, Fri & Sun: a la Carte
Saturday Only: 3 Course Experience

3 Course Dining Experience \$45/p

(Appetizer, Soup/Salad or Dessert, Main Course)

1st Appetizer (one App/2 ppl)

Mediterranean Sampler (Vegetarian)

Hummus, Baba Ganoush, Spicy Carrots, Mixed Olives, 2 Stuffed Grape Leaves, Cucumbers, Fresh Mozzarella, Toasted Pita Bread

(New) **Kennett Mushroom Flatbread**

Mixed Kennett Mushrooms, Asiago Cheese, Poached Egg, Finished with Black Truffle Oil

Steamed Mussels

Steamed Fresh Mussels in our Homemade Spicy Tomato Sauce, Fresh Tarragon Herb

2nd Soup or Salad (Small Portions)

Butternut Squash Soup: Roasted Butternut Squash & Leeks, Fresh Herbs, Finished with Ext. V. Olive Oil

Caesar Salad: Romaine Lettuce, Croutons, Parmigiano Cheese, our Homemade Caesar Dressing

Beet & Almond Salad: Mixed Greens & Arugula, Sea Salt Roasted Beets, Almond, Goat Cheese, Lemon-Oil Vinaigrette

3rd Main Course

(Rice) **Paella** (Gluten Free)

Our Traditional Paella, Byrsa Bistro Style, Calamari, Clams, Mussels, Salmon, Shrimp, Olives, Beef Merguez, Chicken, Saffron Rice

Branzino Fish Filet (Gluten Free)

Mediterranean Pan Seared Sea Bass served over Pumpkin Risotto, Finished with Butternut Squash Puree & Light Lemon Sauce

Organic Chicken Tagine (Gluten Free)

Moroccan Style Roasted Chicken, Roasted Potatoes, Olives, Cinnamon Golden Raisins, Toasted Almonds

Braised Lamb Shank (Gluten Free)

Fork Tender Meat, Golden Raisins, Marinated Apricots, Roasted Potatoes, Toasted Almonds in a Light Demi-Glaze Sauce

(Pasta) **Lobster Ravioli & Shrimp**

Homemade Ravioli, Shrimp, Sage Herb, Fresh Baby Arugula in a Light Tomato Pink Sauce

(Pasta) **Cavatelli & Lamb**

Fresh Pasta, Boneless Lamb Meat, Goat Cheese, Fresh Arugula, Its own Demi-Glaze Sauce

(Pasta) **Gnocchi & Bolognese**

Homemade Gnocchi, Fresh Tomato Sauce, Prime Beef Ground, Parmigian Cheese and Basil

(Pasta) **Cheese Tortellini & Chicken**

Fresh Pasta Tortellini, Chicken, Sundried Tomatoes, Olives, Green Peas, Pesto Cream Sauce

(Pasta) **Parpadella & Shrimp**

Fresh Made Pasta, Jumbo Shrimp, Tarragon & Our Homemade Tomato Sauce

(Pasta) **Veggie Fuseli Pasta** (Vegan/Vegetarian)

Fresh Pasta, Seasonal Mixed Vegetables, Artichoke Heart, in Light Basil Tomato Sauce

Desserts & Drinks

Tiramisu 7 - Chocolate Mousse 7 – Baklava 7 - Crème Brulee 7

Reg. Coffee/Decaf 3 – Espresso 3 – Made to Order Turkish Coffee 4 - Moroccan Fresh Mint Tea 3