

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

SPRING DINNER MENU

Enhanced Menu w/ Homemade Italian Pastas

Appetizers

Mediterranean Sampler \$15 (Vegetarian)

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

Steamed Mussels \$16

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

(New) **Caprese Salad \$15** (Vegetarian)

Fresh Mozzarella Cheese over fresh Tomato Slices, Balsamic Reduction, Baby Arugula, Lemon-Oil Vinaigrette

Soup & Salads as Entrée \$18

(Cup of Soup & Small Salad with Entrée Only \$8)

Parsnip Soup: Roasted Parsnip & Zucchini, Celery Roots, Light Cream base, topped with Toasted Almonds

Strawberries & Raisin Salad: Spring Mix Lettuce, Fresh Strawberries, Golden Raisins, our Strawberry-Lemon Vinaigrette

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

Beets & Almond Salad: Mix Green & Arugula, Sea Salt Roasted Beets, Almond, Goat Cheese, Lemon-Oil Vinaigrette

Main Course

Add a Cup of Soup or Small Salad for an additional \$8

(Pasta) **Gnocchi & Bolognese \$26**

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

(Pasta) **Lobster Ravioli \$28**

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

(Pasta) **Cavatelli & Lamb \$28**

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

(Pasta) **Cheese Tortellini & Chicken \$26**

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

(Pasta) **Pappardella & Salmon \$29**

Homemade Pasta, Cubes of Salmon Fish, Tarragon, Light Tomato Sauce

(Pasta) **Veggie Fusilli Pasta \$22** (Vegan/Vegetarian)

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

Branzino Fish Filet (Gluten Free) **\$29**

Mediterranean Sea Bass served over Potato Gratin Mixed with Fresh Fennel & Leeks finished with Chef's Light Lemon Sauce

(Rice) **Paella** (Gluten Free) **\$30**

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

Organic Chicken Tagine (Gluten Free) **\$29**

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

Braised Lamb Shank (Gluten Free) **\$32**

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

Desserts & Drinks

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

Reg. Coffee/Decaf 3 - Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3 - Special Turkish Coffee 4