

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

WEEKEND DINNER MENU

Wed/Thurs/Sun Nights is a La Carte!

Friday and Saturday is \$45/p

3 Course Dining Experience

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

(Pasta) Kennett Mushrooms 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

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

Cacio E Pepe Pasta: 2 Oz Fresh Parnadella, EVO Oil, Fresh Cracked Pepper, Spun in a 50 lb Wheel of Pecorino Romano Cheese

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) Parnadella & Salmon

Fresh Made Pasta, Cubes of Salmon Fish, Tarragon, Our 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 - Pumpkin or Hazelnut Italian Gelato 7

Reg. Coffee/Decaf 3 - Espresso 3 - Cappuccino 4 - Turkish Coffee 5 - Moroccan Fresh Mint Tea 3