

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

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

3 Course Dining Experience \$45/p
(Appetizer, Soup or Salad, 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)

(Vegetarian) **Cauliflower Soup:** Roasted Cauliflower, Root Vegetables, Topped with Toasted Almond, Ext. V. Olive Oil

(Vegetarian) **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

Crispy Duck Breast (Gluten Free)

Pan Seared Crispy Skin Duck Breast over Corn Risotto, Butternut Squash Puree, Finished with Our Chef's Orange Glaze

(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 Sea Bass Pan Seared, over Pumpkin Risotto, Fresh Fennel & Arugula Coleslaw, Finished with 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, Finished with Parmigian Cheese and Basil

(Pasta) **Cheese Tortellini & Chicken**

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

The Chef's New Vegetarian Dish (Vegan or Vegetarian & GF)

Sautéed Mixed Veggie Risotto, Cherry Tomato Confit, Fresh Fennel-Apple & Arugula Coleslaw

Desserts & Drinks

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

Reg. Coffee/Decaf 3 - Espresso 3 - Moroccan Fresh Mint Hot Tea 3