

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

A LA CARTE

WINTER DINNER MENU

NEW MENU COMING SOON

Appetizers (Sharing portions)

Mediterranean Sampler \$16 (Vegetarian)

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

Grilled Calamari \$16

Grilled Squid, Marinated in White Wine & Lemon Sauce Over Baby Arugula

(New) **Kennett Mushrooms Flatbread \$12**

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

Steamed Mussels \$15

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

Soup & Salads

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

(Vegetarian) **Asparagus Soup:** Roasted Asparagus, Broccoli and Root Vegetables, Topped with Toasted Almond, 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

Main Course

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

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

Mediterranean Sea Bass Pan Seared, over Mixed Veggies Tartar, Fresh Fennel & Arugula Coleslaw, 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) **\$30**

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

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

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

(Pasta) **Cheese Tortellini & Chicken \$28**

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

The Chef's New Vegetarian Dish \$22 (Vegan or Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Butternut Squash Puree, Fresh Fennel-Apple & Arugula Coleslaw

Desserts & Drinks

Bread Pudding 7 - Chocolate Mousse 7 - Baklava 7 - Crème Brulee 7

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