

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/Salad, Main Course)

Appetizers (Sharing portions)

Mediterranean Sampler (Vegetarian)

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

Grilled Calamari & Shrimp

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

(New) **Kennett Mushrooms Flatbread**

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

Steamed Mussels

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

Soups & Salad (Small Portions)

(Vegetarian) **Zucchini & Corn Soup:** Roasted Zucchini, Corn & Root Vegetables Topped w/ 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

Branzino Fish Filet (Gluten Free)

Mediterranean Sea Bass Pan Seared, over Mixed Veggies Tartar, Fresh Fennel & Arugula Coleslaw, Light Lemon Sauce

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

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

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**

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

(Pasta) **Cavatelli & Lamb**

Homemade Pasta, Shredded 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, Light Pesto Cream Sauce

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

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

Desserts & Drinks

Bread Pudding w/ Vanilla Gelato 7 - Chocolate Mousse 7 - Crème Brulee 7 - Hazelnut or Vanilla Gelato 7

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