

# 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, Eggplant Caponada, Spicy Carrots, Mixed Olives, 2 Stuffed Grape Leaves, Cucumbers, Fresh Mozzarella, Toasted Pita

#### **Kennett Mushrooms Flatbread**

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

#### **Caprese Burrata**

Creamy Burrata Cheese Over Fresh Tomato Slices and Baby Arugula Drizzled with Homemade Basil Sauce

#### **Grilled Calamari & Shrimp**

Grilled Squid & Shrimp, Marinated in White Wine & Lemon Sauce over Baby Arugula, Side Toasted Pita

### Soups & Salad (Small Portions)

(Vegan) **Gazpacho Cold Soup:** Combination of Fresh Tomatoes, Watermelon, Cucumber, Bell Peppers, Red Onions, Jalapeno, Roasted Garlic, Lime Juice, Balsamic Vinegar, Topped with Diced Mango & Pomegranate.

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

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

**Strawberry & Almond Salad:** Mix Greens & Arugula, Fresh Strawberries, Almonds, Goat Cheese, Strawberry 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

Chocolate Mousse 7 – Espresso Crème Brulee 7 – Regular Crème Brulee 7 - Hazelnut or Pistachio Gelato 7

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