

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)

(Vegetarian) **Leek & Corn Soup:** Roasted Leek, 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 Greens & Arugula, Sea Salt Roasted Beets, Almond, Goat Cheese, Lemon-Oil Vinaigrette

Fig & Almond Salad: Mix Greens & Arugula, Fresh Figs, Almonds, Goat Cheese, Fig 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 Gelato 7

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