

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

SUMMER A LA CARTE DINNER MENU

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

Appetizers (Sharing portions one/2ppl)

Mediterranean Sampler \$16 (Vegetarian)

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

Kennett Mushrooms Flatbread \$12

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

Caprese Burrata and Figs \$15

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

Grilled Calamari & Shrimp \$15

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

Soup & Salads

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

(Vegetarian) **Leek & Corn Soup:** Roasted Leeks, 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 Fig, Almonds, Goat Cheese, Fig 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, in Pink 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

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