

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

HOLIDAY A LA CARTE DINNER MENU

THURS, FRI & SUN: A LA CARTE
SATURDAY: 3 COURSE EXPERIENCE

Appetizers (Sharing portions one/2ppl)

Mediterranean Sampler \$16 (Vegetarian)

Hummus, 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 \$15

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

Sautéed Seafood \$16

Shrimp, Chowder White Fish, Fresh Mussels, in our Homemade Red Tomato Sauce or White Wine Sauce with Fresh Tarragon Herb

Soup & Salads

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

Sunchoke Soup: Sunchoke is Named, (Jerusalem artichoke) Roasted Sunchoke, Roots Vegetables, Toasted Almonds & Olive Oil

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

Mandarin Salad: Mixed Greens & Arugula, Fresh Mandarin, Toasted Pumpkin Seeds, Blood Orange Cider 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

(Winter Dish) Toulouse Cassoulet \$32

A Slow-cooked Traditional French Country Dish Featuring Homemade Mediterranean Beef Meatballs, Short Ribs, Chicken, White Beans, Chickpeas & Vegetables Finished with Toasted Seasoned Bread Crumbs

(Pasta) Seafood Linguini (Seafood only) \$30

Shrimp, Chowder White Fish, Fresh Mussels, in our Homemade Red Tomato Sauce with Fresh Tarragon Herb

(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 a Light Cream Pesto Sauce

The Chef's Vegetarian Dish \$22 (Vegan, 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 – Bread Pudding 7 – Vanilla Or Hazelnut Gelato 7
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3