

# Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

## SATURDAY DINNER MENU

THURS, FRI & SUN: A LA CARTE

SATURDAY: 3 COURSE EXPERIENCE

**3 Course Dining Experience \$45/p (Appetizer, Soup or 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

#### **Steamed Mussels**

Fresh Steamed Mussels in our Homemade White Wine or Red Tomato Sauce. Side of Bread

### **Soups & Salad** (Small Portions)

**Parsnip Soup:** Roasted Parsnips, Roots Vegetables, Topped w/ Toasted Almonds & Olive Oil

**Butternut Squash Soup:** Roasted Butternut Squash, Root Vegetables Topped w/ & Aged Balsamic

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

**Pomegranate Salad:** Mixed Greens & Arugula, Pomegranate, Goat Cheese, Pumpkin Seeds, Apple Cider 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

(Winter Dish) **Toulouse Cassoulet**

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

(Beef) **Braised Short Ribs** (Gluten Free)

Premium Tender Short Ribs slowly Cooked, Served over Creamy Polenta

(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 \$28**

Fresh Pasta Tortellini, Chicken, Sundried Tomatoes, Olives & Green Peas in a Light Cream Pesto Sauce

#### **The Chef's Vegetarian Dish** (Vegan, Vegetarian & GF)

Two Pan Seared 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 – Hazelnut Gelato 7

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