

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

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Appetizers (Sharing portions)

Mediterranean Sampler (Vegetarian)

Hummus, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

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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** (New)

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

(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 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

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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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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

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Main Course

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(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 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

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Appetizers (Sharing portions)

Mediterranean Sampler (Vegetarian)

Hummus, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

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

(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 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

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Appetizers (Sharing portions)

Mediterranean Sampler (Vegetarian)

Hummus, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

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(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

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3 Course Dining Experience \$45/p (Appetizer, Soup or Salad, Main Course)

Appetizers (Sharing portions)

Mediterranean Sampler (Vegetarian)

Hummus, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

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WED, THURS, FRI & SUN: A LA CARTE

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3 Course Dining Experience \$45/p (Appetizer, Soup or Salad, Main Course)

Appetizers (Sharing portions)

Mediterranean Sampler (Vegetarian)

Hummus, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
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Appetizers (Sharing portions)

Mediterranean Sampler (Vegetarian)

Hummus, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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Main Course

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Mediterranean Sea Bass Pan Seared, over Mixed Veggies Tartar, Fresh Fennel & Arugula Coleslaw, Light Lemon Sauce

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(Pasta) **Seafood Linguini** (New)

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

(Pasta) **Cavatelli & Lamb**

Homemade Pasta, Shredded Lamb Meat, Goat Cheese, Fresh Arugula, Its own Demi-Glaze Sauce

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Homemade Gnocchi, Fresh Tomato Sauce, Prime Beef Ground, Parmigian Cheese and Basil

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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

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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

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

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Desserts & Drinks

Chocolate Mousse 7 – Espresso Crème Brulee 7 – Regular Crème Brulee 7 – Bread Pudding 7 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

SATURDAY DINNER MENU

WED, 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, 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

Sautéed Seafood

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

Soups & Salad (Small Portions)

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 Mandarins, Pumpkin Seeds, Blood Orange 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

(Pasta) **Seafood Linguini** (New)

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

(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 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 – Vanilla Gelato 7 - Hazelnut Gelato
Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3