

# 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, 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)

**Kennett Mushroom Soup:** Mix of Four Mushrooms, Finished with Croutons, Black Truffle Oil & Parsley

**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 Orecchiette** (Seafood only)

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 Pesto Cream Sauce

**The Chef's Vegetarian Dish** (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 – Hazlenut Gelato 7  
Reg. Coffee/Decaf 3 – Espresso 3 – Moroccan Fresh Mint Tea 3