

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

WINTER 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)

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 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 Fusilli** (Seafood only) **\$28**

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, Parmigiana Cheese and Basil

(Pasta) **Cheese Tortellini & Chicken \$28**

Fresh Pasta Tortellini, Chicken, Sundried Tomatoes, Olives & Green Peas in a Light Pink 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 - Hazelnut Gelato 7

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