

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

Cold Marinated Octopus

Marinated Cold Octopus in Lemon, Olive Oil & Basil Sauce, Capers, Baby Arugula, Side Toasted Pita

Soups & Salad (Small Portions)

(Vegetarian) **Asparagus & Cauliflower Soup:** Roasted Asparagus, Cauliflower, Topped w/ 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

Braised Lamb Shank (Gluten Free)

Fork Tender Meat, Marinated Golden Raisins, Roasted Potatoes, Toasted Almonds in a Light Demi-Glaze Sauce

Organic Chicken Tagine (Gluten Free)

Moroccan Style Roasted Chicken, Roasted Potatoes, Olives, Cinnamon Golden Raisins, Toasted Almonds

(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 – Gelato 7

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