

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

Caprese Burrata

Creamy Burrata Cheese Over Fresh Tomato Slices and Baby Arugula Drizzled with Homemade Basil Sauce

Kennett Mushrooms Flatbread

Mixed Kennett Mushrooms, Asiago Cheese, Poached Egg, Finished with Black Truffle Oil

Cold Marinated Octopus

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

Soup & Salads (Small Portions)

(Vegetarian) **Asparagus Soup:** Roasted Asparagus and Root Vegetables Topped w/ Sage Croutons & Ext. V. Olive Oil

Beet & Almond Salad: Mixed Greens, Arugula, Sea Salt Roasted Beets, Almonds, Goat Cheese, Lemon-Oil Vinaigrette

Strawberry Salad: Mix Greens & Arugula, Fresh Strawberries, Toasted Pumpkin Seeds, Strawberry & Lemon-Oil 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

Braised Lamb Shank (Gluten Free)

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

(Pasta) **Cavatelli & Lamb**

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

(Pasta) **Gnocchi & Bolognese**

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

(Pasta) **Cheese Tortellini & Chicken**

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

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

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke & Basil Sauce w/ Fresh Fennel-Apple & Arugula Coleslaw

Desserts & Drinks

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