

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) \$30

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

(Pasta) Cavatelli & Lamb \$28

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

(Pasta) Gnocchi & Bolognese \$26

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

(Pasta) Cheese Tortellini & Chicken \$28

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

The Chef's Vegetarian Dish \$22 (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

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Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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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

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

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

Braised Lamb Shank (Gluten Free) **\$30**

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(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

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

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

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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

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

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

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The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

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

Desserts & Drinks

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Cold Marinated Octopus \$15

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Soup & Salads

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

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

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The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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
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Main Course

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Hummus, Spicy Carrots, Mixed Olives, 2 Stuffed Grape Leaves, Cucumbers, Fresh Mozzarella, Toasted Pita

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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

Braised Lamb Shank (Gluten Free) **\$30**

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

(Pasta) **Cavatelli & Lamb** **\$28**

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

(Pasta) **Gnocchi & Bolognese** **\$26**

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

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

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

The Chef's Vegetarian Dish **\$22** (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Heart of Artichoke, Basil Sauce, 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

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING 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

Caprese Burrata \$15

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

Kennett Mushrooms Flatbread \$14

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

Cold Marinated Octopus \$15

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

Soup & Salads

(Cup of Soup or Small Salad with Entrée Only \$8)

(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

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**

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Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

EARLY SPRING A LA CARTE DINNER MENU

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