

**SMALL PLATES**

**Olive Bowl 5**

**Zucchini Chips 12**

Fried zucchini and eggplant with tzatziki, tomato salsa, hummus

**Baba Ghanoush 8**

Charred eggplant with tahini and olive oil

**Hummus 8**

Slow cooked chickpeas with lemon, garlic and green chili

**Vine Leaf 8**

Arborio rice, pine nuts, dried currants and herbs

**Saganaki 11**

Baked feta with roast tomatoes and peperoncini

**Beef Torpedo 12**

Hand chopped beef, pistachio, dried sour cherries, parsley, mint

**Mezze Plate 17**

Carrot salad, baba ghanoush, hummus, vine leaf, olives, wilted greens, beetroot and roasted red peppers

**APPETIZERS**

**Fish Tartare 12**

Wild striped bass, lemon zest, serrano chilies and olive oil

**Fried Calamari 12**

Served with spicy tomato sauce and salsa verde

**Spicy Clam Bowl 16**

Little necks, green chili, garlic and cilantro

**Grilled Octopus 14**

Aioli and fried potatoes

**Hand Chopped Striped Bass (Katzuz) 14**

Braised in tomato sauce with cilantro, parsley and tahini

## SOUPS

### **Cauliflower & Turmeric 9**

Fresh turmeric and leeks with sheep's milk yogurt

### **Chicken & Cilantro 14**

Cilantro, leeks, lime and cayenne

## SALADS

### **Chopped 12**

Seasonal chopped vegetables and greens with home made labnee cheese

### **Fennel & Arugula 12**

Shaved fennel, arugula and parmesan

### **Tricia's Salad**

Finely chopped romaine lettuce, scallions, dill, grated feta with lemon dressing

### **Quinoa Salad 12**

Parsley, mint, cilantro, scallions, pistachio and dried sour cherries

### **Jasmine Rice 10**

Parsley, mint, cilantro with roasted beets and hard-boiled egg

### **Grilled Octopus Salad 16**

Capers, herbs and black olive tapenade

## PASTAS

### **Roasted Beet Root 14**

Spaghetti with sage, garlic and parmesan

### **Pomodoro 16**

Strozzapreti with tomato, garlic, sage and parmesan

### **Linguine alle Vongole 18**

Clams, garlic, cherry tomatoes, white wine, chili

## MAINS

### **Mujadarah 19**

Farro wheat, lentil, sage and onion with carrot salad, greens and beetroot

### **Shrimp Romesco 19**

Romesco marinated shrimp and raw fennel salad

### **Whole Grilled Fish 34**

Fish of the day with lemon, sage and kale

### **Chicken Sostanza 24**

Cayenne brined chicken breast on the bone pan-fried in clarified butter and sage with yukon gold potatoes and kale

### **Beef Torpedo Pita 14**

Hand chopped beef with tahini, harissa and pickles on regular or gluten free (+\$1.50) pita. Choice of chopped salad or fried potatoes on the side.

### **Hanger Steak 28**

Fennel and chili marinated hanger, salsa verde and fried potatoes

### **Rintintin Burger 16**

Pita bread with chipotle aioli, fried potatoes, home made ketchup and harissa. Add Cheddar, Gruyere, Queso Fresco or Feta for \$1

## Tagines

All tagines are served with home made harissa, chermulla and Ras el hanout

### **Vegetable 22**

Market Vegetables served over couscous

### **Chicken 24**

Braised in savory broth, served over couscous with grilled zucchini & roasted peppers

### **Lamb 26**

Slow cooked colorado lamb shoulder over couscous, grilled zucchini & roast peppers

## SIDES 6

### **Carrot Salad**

Blanched carrot, garlic, preserved lemon, cumin, coriander

### **Couscous**

Light and fluffy with herbs

### **Kale**

Wilted with garlic and olive oil

### **Fried Potatoes**

Yukon gold potatoes with home made ketchup

### **Jasmine Rice**

Parsley, mint and cilantro

**DESSERT**

**Semolina and Almond Cake 8**

**Flourless Orange Cake 8**

**Flourless Chocolate Cake 11**

**Homemade Gelato 8**

Chocolate, Pistachio, Saffron, Ginger or Honey Sage

**COFFEE**

**Coffee 3**

**Espresso 3**

**Americano 3.5**

**Espresso Doppio 4**

**Machiato 4**

**Cappuccino / Latte 4**

**Iced Coffee 3**

**Iced Cappuccino / Latte 4**

**TEA**

**Moroccan 4**

Pot of green tea &  
fresh mint leaves

**English Breakfast**

**Peppermint**

**Chai**

**Chamomile**

**Lemon Verbena 3**

**AMARO/DIGESTIF**

**Amaro Montenegro 9**

**Cynar 9**

**Fernet Branca / Menta 9**

**Ramazotti Amaro 9**

**Sambuca 10**

**Ouzo 10**

**Raki 10**

**Grappa 12**

**COGNAC/ARMAGNAC/BRANDY**

**Cognac Park FCR 18**

**Hennessey VS 12**

**J. Fillioux Cep d'or 14**

**Nismes-Delclou Armagnac VSOP 10**

**Remy VSOP 14**

**SWEET WINE**

**Muscat de St Jean de Minervois 12**

**Muscat de Rivesaltes 15**

**PORT**

**Cockburns Ruby 9**

**Cockburns 10 yr 12**

**Quinta do Infantado LBV 13**