



<b>SOUP OF THE DAY</b>	AQ
<b>CAESAR SALAD</b>	13.50
Romaine Hearts, Garlic Croutons, Homemade Caesar Dressing Topped with Shaved Parmigiano-Reggiano.	
<b>ARUGULA SALAD</b>	13.50
Tomato, Red Onion, Goat Cheese, Evoo, Fresh Squeezed Lemon Juice	
<b>MIX GREEN SALAD</b>	12.50
Organic Baby Mix Greens, Plum Tomato, Red Onion, Blue Cheese, Evoo, Balsamic Vinaigrette	
<b><u>APPETIZER</u></b>	
<b>COMBO APPETIZER</b>	19.75
Eggplant Delight, Stuffed Artichoke Heart, Red Beets	
<b>EGGPLANT DELIGH</b>	13.50
Sautéed Eggplant with Red & Green Bell Pepper & Fresh Tomato Garlic Sauce	
<b>STUFFED ARTICHOKE HEARTS</b>	13.75
Potato, Carrot, Green Peas, Dill, Evoo	
<b>RED BEETS</b> , Topped with Strained Yogurt, Garlic, Evoo, Pistachio.	12.00
<b>HOMEMADE DUCK SPRING ROLLS</b> , Served with Sweet Chili Sauce.	14.25
<b>FRIED CALAMARI</b>	18.00
Served With Cafe Calamari Special Sauce.	
<b>HOMEMADE SMOKE SALMON GRAVLAX</b> , Homemade, Dill, Capers, Red Onion, Arugula, Sumac, Evoo	18.00
<b>CHAR-GRILLED OCTOPUS</b>	24.75
Wild Caught Octopus, Tomatoes, Red Onion, Dill, Evoo & Red Wine Vinaigrette	
<b>MEDITERRANEAN BEEF MEATBALLS</b>	14.75
Fresh basil, Tomato concasse, Parmesan cheese, Homemade Marinara sauce	
<b>SKILLED FRIED SAGANAKI CHEESE</b>	15.25
<b><u>ENTRÉE</u></b>	
<b>GRILLED ATLANTIC SALMON</b>	30.00
Char-Grill, Over Yukon Potato Hash, Sautéed Spinach, Red Onion, Capers	
<b>CHAR-GRILLED BRANZINO</b>	38.00
Grilled Mediterranean Sea Bass Served with Garlic, Lemon, Herbs & Evoo & Sauce Serving with Arugula Salad	
<b>SHRIMP CASSEROLE</b>	25.50
Bell Pepper, Garlic, Onion, Mushroom, Plum Tomato, Goat cheese, Vodka Pink Sauce, Serve Rice Plaf	
<b>CHAR-GRILLED MEAT PATTY</b>	25.75
Char-Grilled Beef & Lamb Patties Marinated in Herbs, Serve Rice Pilaf and Sautéed Seasonal Veg. Cacik Sauce.	
<b>BABY LAMB CHOP</b>	39.50
Char-Grill, Served Rice Pilaf, Seasonal Mix Vegetables, Cacik Sauce	
<b>LAMB SHISH KEBAB</b>	29.75
Served Rice Pilaf, Seasonal Mix Vegetables, Cacik Sauce	
<b>CHICKEN SHISH KEBAB</b>	24.75
Served Seasonal Mix Vegetables, Rice Pilaf, Cacik Sauce	
<b>CAFE CALAMARI COMBO GRILL</b>	37.00
Char-Grilled Lamb Shish, Meat patty, Chicken Shish, Rice Pilaf and Seasonal Mix Vegetables, Cacik Sauce.	
<b>KOFTA BURGER</b>	19.75
Char-Grilled Ground Beef & Lamb Patty, Cheddar Cheese & French Fries, Lettuce, Onion, Tomato.	
<b>BEEF MANTI</b>	26.00
Homemade, Meat stuffed Turkish Tortellini, served with garlic yogurt, brown butter sauce, touch of marinara	
<b>WILD MUSHROOM RAVIOLI</b>	24.75
Fresh Homemade Ravioli, Tomato, Wild mushroom, Fresh Baby Arugula, Light Roasted Garlic Cream Sauce	
<b>BLACK PEPPER FETTUCCINE</b>	29.00
Fresh Homemade, Sautéed Rock Shrimp, Bay Scallop, Sundried Tomatoes, Light Roasted Garlic Cream Sauce	
<b>PENNE ARABIATTA</b>	23.00
Lightly Spiced Homemade Fresh Marinara Sauce ,Red & Green Bell Peppers, Onion Pitted Kalamata Olives, Parmigiano-Reggiano.	

**SIDES**

**GARLIC FRIES:10-RICE PILAF:8 - ONION RINGS: 8 - TRUFFLE FRIES:12- SAUTEED VEGETABLES:8-ROASTED BRUSSELS SPROUTS:10**

We support Local Organic Farmers. We Serve Only Natural Fed Meats and Free Range Organic Chicken. Please Advise of Food Allergies and inform Us any Dietary Restrictions. We Proudly Bake Our Fresh Homemade Bread.