



The wind has many names. In that part of the world it was called the **Sirocco**, because it brought moisture from the oceans to the East. In the distant land the boy came from, they called it the Levanter, because they believed it brought with it the sands of the desert, and the screams of the Moorish wars. Perhaps, in the places beyond the pastures where the sheep lived, men thought that the wind came from Andalucia. But, actually, the wind came from no place at all, nor did it go to any place; that's why it was stronger than the desert...never would they harness the wind.

The Alchemist by Paulo Coelho

Salads

FATTOUSH: Romaine, Tomatoes, Cucumbers, Scallions, Radish w/ Lemon Juice, Vinegar & Olive Oil topped w/ Toasted Pita - 9

GREEK: Romaine heart, Cucumbers, Tomatoes, Onions, & Kalamata Olives, House Greek Vinaigrette Topped w/ Feta Cheese - 9

TABOULI: Fresh Chopped Parsley, Tomatoes, Onions, and Bulgur Wheat, Mixed w/ Lemon Juice and Extra Virgin Olive Oil - 9

LOBSTER QUINOA: All Organic, Served over Baby arugula, Garden Vegetables, Puff Pastry, Drizzled w/ House Vinaigrette - 16

Soups

LENTIL: Lentils, Cumin and Olive Oil, Served w/ Lemon & Toasted Pita - 5

SEAFOOD: bouillabaisse style w/ Fresh Tomatoes and Basil - 16

SOUP DU JOUR: - 5

Vegetarian Mezze

HUMMUS: Velvety Chickpeas Pate, Tahini Sauce, Garlic & Lemon w/ Olive Oil - 6

BABA-GHANOUG: Fire Roasted Eggplant w/ Tahini Sauce, Garlic & Lemon, w/Olive Oil - 6

SPINACH PIE: Oven Baked Pie Stuffed w/ Spinach & Sweet Onions, Lemon, & Sumac - 6

BATATA HARRAH: Diced Potatoes Sautéed w/ Garlic, Cilantro, & Crushed Red Peppers - 5

GRAPE LEAVES: Stuffed w/ Rice, Onions, Tomatoes & Parsley, Cooked in Lemon Sauce - 6

MAKALI: Fried Cauliflower & Eggplant w/ Caramelized Onions & Tahini Sauce - 7

CROQUETTE DI PATATE: Whipped Breaded Potatoes Stuffed w/ Mozzarella - 6

FALAFEL: Croquettes Ground Chickpeas, Cilantro, Parsley, Onions, & Spices w/ Tahini Sauce - 8

GRILLED HALUMI: Imported Cheese Infused w/ Flavors of Tomato, Basil & Balsamic Vinegar - 9

Seafood Mezze

SALMON CARPACCIO*: Marinated w/ Dill, Chives vinaigrette - 14

MOROCCAN SHRIMP: Lightly Breaded Sautéed w/Garlic, Jalapenos served w/Chef's Moroccan Sauce - 16

OCTOPUS SANTINI*: Slowly Braised, Finely Cut served w/Cilantro Lemon Sauce - 14

GRILLED CALAMARI: Char-Grilled Calamari Steak served over Tomato Concasse w/Balsamic Glaze - 14

GAMBAS AL AJILLO: Black Tiger Shrimp Sautéed w/Olive Oil, Garlic, Crushed Red Pepper in Lemon Sauce - 16

MUSSELS & CLAMS: Selected Fresh, Sautéed w/Garlic, Fresh Tomatoes in Basil Sauce - 14

LOBESTER MONCHEGO: Baked Elbow Pasta in Lobster & Cheese Bisque - 14

CAZUELITA DE SCALLOPS: Mushrooms Sautéed w/Garlic, Sherry Tomatoes & Saffron Glaze - 16

Meat Mezze

RAW KIBBEH*: Beef Tartar, Made to Order Mixed w/Bulgur, Basil & Mint, w/Olive Oil - 15

BEEF KIBBEH*: Meatballs mixed w/ Cracked wheat stuffed w/Ground Seasoned Beef, Sautéed Onions & Toasted Pine Nuts, Fried Crisp, Served w/Plain Yogurt - 8

ARAYES KAFTA: Toasted Pita stuffed w/Spiced Ground Beef, Onions & Parsley w/ Tzatziki Sauce- 9

JAWANEH: Char-Grilled Wings, Marinated w/Olive Oil, Fresh Zest Lemon, Garlic & Fresh Herbs, served w/ Garlic Dip - 7

MALFOUF: Cabbage Leafs stuffed w/Rice, Meat, Slowly Cooked in Lemon Sauce - 7

DAWOOD BASHA: Spiced Meat Balls Sautéed w/Onions, Garlic, & Fresh Tomatoes in Lemon Pomegranate Sauce - 9

LAMB BAHAR: Lamb Kabob Char-Grilled served over Tahini Salad - 9

CHICKEN CILANTRO: Tender Chicken Tossed w/Garlic, Jalapeno & Cajun Spice - 7

HUMMUS ELITE: Topped w/All Spiced Beef & Pine Nuts - 11

Main Course

BEEF KABOB: Tenderloin Char-Grilled w/ Tomatoes & Onions - 26

LAMB CHOPS: Char-Grilled Rosemary Australian Lamb Chops Marinated to Perfection - 35

CAVATELLI MARE MONTI: Cavatelli Pasta, Shrimp, Mushroom, and Cherry Tomatoes in Wine Sauce - 28

DRUM STICKS: Marinated w/Garlic, Thyme, Char- Grilled Served w/Batata Harra - 17

KAFTA KABOB: Freshly Grounded Natural Lamb & Beef, mixed w/Onion, Parsley- 17

VEAL TENDERLION: Served over Baby Greens topped w/Fresh Tomatoes & Shaved Parmesan Cheese- 34

SEAFOOD RISOTTO: Arborio Rice Simmered w/Saffron, Fruiti Di Mare & Tomato Sauce- 24

GRILLED SALMON: Wild Fillet, Char-Grilled over Persimmons, Seaweed Salad served w/Ginger Glaze - 26

CHICKEN KABOB: Peppers & Mushrooms Tawouk Marinated, Served w/ Rice & Garlic Aioli - 20

RIB-EYES STEAK: Char-Grilled, Drizzeld w/ Butter Herbs served w/Whipped Potatoes - 26

SHRIMP KABOB: Jumbo Shrimp Marinated w/Orange Garlic Sauce - 24

LAMB KABOB: Char-Grilled w/Onion & Cherry tomatoes Served w/Jelly Mint- 22

SPAGHETTI BOSCAIOLA: Tossed w/ Seasonal Vegetables, Fresh tomatoes and Lamb Ragu - 23

CHICKEN MARSALA: Chicken Medallions Sautéed w/Mushrooms, Onions & Marsala Sauce - 20

PORTABELLA RAVIOLI: Served in Creamy Sundried Tomatoes Spinach Sauce -19

CHICKEN PICCATA- Chicken Medallions Sautéed w/Capers, Artichoke in Lemon Sauce on bed of Spinach - 19

FISH OF THE DAY: Chef's Special Fish Selection- market price

Sides

Whipped potatoes - 5

Sautéed seasonal vegetables - 5

Sautéed wild mushrooms- 5

Double crisp seasoned fries- 5

Heirloom Spinach - 5

Dessert menu

CHEESE CAKE: Homemade New York Style- 6

PROFITEROLES: Choux Pastry Ball Filled w/ Pastry Cream and Covered in Chocolate- 7

APPLE MANGO STRUDEL- German Layered Pastry Filled w/ Custard- 8

MIXED BAKLAVA: Filo Layered Pastry Filled w/ Crushed Nuts and Sweetened w/ Honey- 7

ICE CREAM: Daily Selection- 5

FRUIT KASHTA: Sweet ricotta cheese w/ seasonal fruits - 14

MOUFATAKA: Mediterranean Rice Pudding w/ Exotic Spices- 7

FRUIT PLATTER- 18