

mandolin

aegean bistro

mezes

greek sampler

tzatziki (cucumber-garlic yogurt) - smoked eggplant - tarama (fish roe dip)

-10-

turkish sampler

hummus - tomato & walnut puree - fava bean pate

-10-

kopoglu - eggplant, zucchini, pepper, potatoes, garlic-yogurt, tomatoes

-6-

grilled sucuk - turkish chorizo, parsley, mint

-8-

leeks braised in extra virgin olive oil

-5-

grilled octopus

-9-

fried calamari - almond tarator

-8-

zucchini fritters

-6-

mussels - white wine & lemon broth

-7-

grilled beef & lamb meatballs

-8-

shrimp ouzo - tomato, feta, ouzo

-9-

bulghur salad - scallions, walnuts, parsley

-5-

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salads

(all made with 100% extra virgin greek kalamata olive oil)

traditional turkish spoon salad - pomegranate molasses

-5-

horiatiki - tomato, green pepper, cucumber, red onion, feta, olive, caper

-9-

beet - arugula, red onion, walnuts

-8-

maroulosalata -romaine lettuce, dill, scallion, feta

-7-

sandwiches

(all served with maroulosalata or hand-cut fries)

grilled cheese -kefalogravieri, tomato

-7-

with sucuk

-9-

spanokopita wrap - spinach, feta, tomato

-7-

pulled lamb

-10-

traditional greek gyro

-7-

mandolin burger - sirloin & lamb pattie, kasseri cheese

-10-

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mains

simply grilled fresh aegean whole fish

-17-

village pasta - tube noodle, ground beef, aegean spice

-12-

chicken kebab - pilaf, maroulosalata

-15-

lamb chops

-19-

moussaka

-12-

seafood stew - shrimp, mussel, calamari, tomato, oregano

-18-

bifteki - pounded sirloin steak, hand-cut fries

-19-

grilled daily fish - local catch

market \$

sides

homemade pickled vegetables

-4-

aegean olives

-4-

pilaf orzo

-4-

hand-cut fries

-5-

with garlic-yogurt

-6-

horta (wild greens)

-5-