

Nine Days Menu

(All items on our regular dinner menu are also available)

Appetizers

Grilled Vegetables Tower

Grilled vegetables with mozzarella tofu cheese, basil, and vinaigrette

12

Falafel Platter

Five falafel balls, hummus, babaganoush, tahini and Israeli salad with hot pita

15

Eggplant Baladi

Grilled eggplant with chickpeas, parsley, olive oil, paprika topped with tahini

14

Fiesta Special

Tortilla chips with guacamole, salsa, and avocado salsa dips

10

Thai Salad

Garden greens topped with peppers and onions sautéed in ginger-lemongrass teriyaki sauce

12

Add cubes of fresh tuna or salmon for an extra \$14

Tuna Tartare

With avocado and lemon vinaigrette

19

Entrees

Vegan Shwarma

Served with hot pita, Israeli salad and tahini. The shwarma is gluten, cholesterol, GMO and trans-fat free

26

Chilean Seabass

With creamy tomato puree, zucchini ratatouille

32

Marinated, Stuffed Whole Bronzino

Broiled and stuffed with ratatouille, topped with chimichurri and served with brown rice

34

Crispy Sole Schnitzel

Over mixed greens, orange segments, cherry tomatoes in a citrus sauce

29

Grilled Mahi-Mahi

Over cauliflower puree and sautéed spinach with tomato vinaigrette

33

Sautéed Red Snapper

With shaved fennel, orange segments and lemon-wine sauce

33

Grilled Moroccan Salmon

Served in our homemade Moroccan sauce with mashed potatoes

29

Grilled American Salmon

With mixed brown rice and kale

29

Cajun Tuna Steak

With brown rice and steamed vegetables

33

Pan-Seared Tilapia

Served over rice in a lemon caper sauce

29

Linguini a la Pesto

With grilled Portobello mushrooms

18

Rigatoni Garlic Pasta

With roasted garlic, capers and extra virgin olive oil

18

Fresh Tuna Bolognese

Over penne pasta

22

Add salmon to pastas for an additional \$14