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## *Dinner Menu*

### *Salads*

<i><b>TapaMeze Greek Salad</b></i>	8
With chopped cucumbers, tomato, romaine, kalmatta olives, feta and tzatziki dressing	
<i><b>A Simple Green Salad</b></i>	5
With TapaMeze house vinaigrette	
<i><b>Crispy Artichoke and Couscous Salad</b></i>	8
With apricot, lima bean, air dried tomato and lemon basil/honey dressing	
<i><b>Mediterranean Antipasti</b></i>	16 for 2
<i>For 2 to share</i>	
With a selection of olives, cheeses, artichoke, cured basturma, serrano ham, Spanish sausage and meze	
<i><b>Spinach and Treviso Salad</b></i>	9
With crispy serrano ham, sundried cranberries, candied walnuts, pear, tomato, picon blue cheese and lavender blossom dressing	
<i><b>Balsamic Beet Salad</b></i>	9
With air roasted grapes, Bulgarian feta, baby arugula and fig vinaigrette	
<i><b>Watermelon and Black Sesame Crusted Mediterranean Cheese</b></i>	8
With a salad of tomato, candied fennel, watercress and sherry pomegranite dressing	

### *Gourmet Flat Breads*

Irregular homemade, hand-shaped, oven-baked breads blistered to perfection.

<i><b>Grilled Zucchini, Garlic, Red Chili and Oregano</b></i>	7
<i><b>Thin Potato, Red Onion, Fresh Thyme and Picon Blue Cheese</b></i>	7
<i><b>Tomato, Mozzarella and Basil</b></i>	8
<i><b>Zet and Zatar</b></i>	5
Served with olive oil and our special Mediterranean spices	
<i><b>Artichoke, Lemon, Mushroom and Garlic Scented Spinach Leaves</b></i>	10
<i><b>Spanish Chorizo, Romesco Sauce and Manchego Cheese</b></i>	11

### *Mediterranean Pastas*

<i>Fettuccini with Sauteed Shrimp</i>	18
Artichoke, mushroom, capers and shaved garlic in a creamy tomato, garlic and feta sauce	
<i>Baked Honeycomb of Canneloni</i>	15
With roasted vegetables, garlic cream and TapaMeze cheeses	
<i>Penne Arabiatta</i>	12
With shaved garlic, olive oil, tomato, olives, capers, peperoncini and oregano	

### *Main Dishes*

<i>Assorted Kebab Platters</i>	16
Comes with basmati rice, blistered tomato, grilled onion, and warm pita bread	
Choice of any 2 kebabs	
Lamb with Pomegranite Mint Sauce	
Chicken with Greek Pesto	
Beef with Spicy Sweet Chili Glaze	
Vegetarian with Lemon Gremoulatta	
Shrimp and Chorizo with Romesco	
<i>Spanish Style Pan Roasted Rack of Lamb</i>	29
Wrapped in quince jam and serrano ham with honey aioli and grilled farmers market vegetables	
<i>Roasted Duck and Apricot Bastilla</i>	23
In crispy candied orange filo and cinnamon pinot noir sauce	
<i>Manilla Clams, Butter Beans and Spanish Chorizo</i>	18
In muscadet wine with garlic, herbs and grilled zatar dusted flat bread	
<i>Crispy Grape Leaf Wrapped Ahi Tuna</i>	22
With spicy green olive tapanade, candied beets and chicpea potato puree	
<i>Black and White Sesame Crusted Ahi Tuna</i>	25
With artichoke, roasted lemon, honey cured tomato and serrano chips	
<i>Classic Spanish Paella</i>	2 for 58
With chicken, seafood, Spanish sausage and saffron rice	25 per each additional person
<i>Moroccan Lamb Tagine</i>	25
With apricot, cranberry and minted saffron couscous, topped with pomegranite	
<i>Algerian Clay Baked Chicken</i>	16
With sweet meyer lemon, green olives, fennel and air roasted grapes, served with couscous	

<i>Mediterranean Style Crispy Skin Striped Bass Filet</i>	25
With brown butter mashed potatoes, roasted fennel and topped with fried caper berries and pine nuts	
<i>Spanish Style Sticky Salmon</i>	21
With potato brittle, melted leek and honey roasted garlic	
<i>Roasted "Farmers Market" Vegetables</i>	15
With lemon herb aioli	
<i>Melted Porcini Pork</i>	18
With red yam gnocchi, crispy apple and cabbage	
<i>Chicken Catalan</i>	16
With eggplant and peppers, in a spicy sherry cream sauce with Spanish potato torta	
<i>Classic Steak au Poivre</i>	35
With Spanish potato torta	
<i>Catalan Style Filet Mignon</i>	35
Picon bleu cheese and roasted garlic crusted filet with Spanish potato torta and grilled vegetables	
<i>Desserts</i>	
<i>Andalusian Style Apple Tart</i>	7
With rum raisin ice cream	
<i>Meyer Lemon Bread Pudding</i>	7
With blueberries, white chocolate and raspberry sauce	
<i>Sicilian Style Tiramisu</i>	7
With bitter sweet chocolate and Sambuca	
<i>Kanafi</i>	7
Sweet and crispy ricotta turnover with rose syrup	
<i>Greek Style Tapioka Panna Cotta</i>	7
With crispy filo and orange syrup	
<i>Chocolate Hazelnut Dipped Apricots</i>	7
With whipped cream and lavender syrup	