

CAFE MENU

MENU SUMMER 2020

NIBBLES

Picholine olives with preserved lemon	4.50
Hummus & crackers	5.50

SOUP & SALADS

Gazpacho extremadura	8.00
Mixed lettuces with avocado, heirloom tomato, green onion & creamy garlic dressing	14.00
Spiced beets with yogurt sauce	11.00
Cucumber, arugula, onion & mint with lime citronette	10.50

APPETIZERS

Crispy summer vegetables with coriander sauce	8.00
Swiss chard, gruyere, pine nut & sultana tart	11.50
Pesto pizza with artichoke, onion, pecorino romano & fresh mozzarella	14.50
With sausage add 2.00	
Chevre, currant and walnut stuffed piquillo peppers	11.00
Grilled squid with napa cabbage & harissa	13.50

ENTREES

Crispy rock cod with aged balsamic vinegar on al fresco caponata	19.50
Chicken piccata with lemon & capers over spaghetti	22.50
Oven roasted wild alaskan halibut with tomato/coquille olive sauce & rice	32.00
Filet of beef with red wine sauce, rogue creamery blue potato gratin & green beans	37.50
Rabbit braised in white wine with mushrooms, pearl onions & roasted potatoes	34.50
Grilled marinated prawns on a bed of tabouli	24.00

Plus daily chalkboard specials.