

Cold Appetizers

- Olives** 9
- Hummus** 9
Chick peas & tahini paste, mixed w/ olive oil & garlic
- Avogannush** 10
Oven roasted smoked eggplant, avocado paste
- Lebni** 9
Thick cream of yogurt w/ walnuts & fresh dill

- Beet and Artichoke Salad** 13
Tarragon dressing, olive oil and lemon juice

- Pear Roquefort Salad** 14
Walnut oil, lemon juice dressing

Hot Appetizers

- Cheese Cigars** 10
Phyllo rolls stuffed w/ feta cheese, parsley; lightly fried until golden brown

- Pierogi-Polish Dumplings** 10
Dumplings stuffed w/ potatoes served with organic yogurt w/ walnuts & fresh dill

- Falafel** 12
Fried chick peas & vegetable balls served w/ hummus

- Zucchini Pancakes** 12
Flecks of zucchini w/ savory spices, served w/ organic yogurt

- Artichoke Spinach Dip** 12

- Homemade Meatballs** 16
Beef meatballs w/ fresh tomato basil sauce topped w/ Parmesan Romano cheese

- Chicken Shish** 19
Marinated chicken w/ Bêchamel truffle sauce and mushrooms

- Chickpea Mushroom Casserole** 16
Tomato sauce, oyster mushrooms

Flatbread Pizza

- Prosciutto & Arugula** 18
Prosciutto Di Parma w/ arugula, gruyere cheese, topped w/ shaved Piave cheese

- Herb Tomato** 16
Fresh tomatoes w/ herbs, raclette cheese topped w/ balsamic fig glaze

- Chorizo Hummus** 16
Thin crust pizza with hummus and beef chorizo

Sandwiches

- Grilled Cheese** 14
Gruyere cheese on rosemary ciabatta bread w/ mixed greens & tomato salad

Any Meat toppings add \$2 extra

- Falafel Wrap** 14
With hummus & greens

Dessert

- Chocolate Lava Cake** 12

Cheese

Istara (French)

Sheep's milk cheese with a smooth texture and sweet flavor with hints of olive, hazelnut and fig

Roquefort Carles (French)

Sheep's cheese moist with distinctive veins of blue globules, sharp flavor

Piave Stravecchio (Italian)

Cow's cheese with a unique nutty, fruity, grassy flavor, very rich and creamy in its texture

Goat Gouda (Dutch)

Goat's cheese with harmonious combination of sweetness and saltiness, crunchy and creamy

Midnight Moon (American)

Extraordinary combo of nuttiness with subtle goat's milk flavoring, a slightly salty creaminess melts on your tongue

Manchego (Spain)

Semi-firm sheep's milk cheese, very rich, fully flavored, fragrant with a subtle salty tang on the finish

Goulds Cheddar (English)

Cows cheese golden in color with a warm, flaky texture and a penetrating memorable flavor

Truffle Tremor (California America)

Goat cheese tangy, lactic cakey-textured paste with black truffles

Cheese Charcuterie Combo

3 Pcs	17
5 Pcs	24

Charcuterie

Sweet Sopressata

Genoa Salami

Prosciutto Di Parma

