

BUILD YOUR OWN MENU**Starting at \$26****GREENS**

KALE CAESAR, shaved radish, apples, dressing, cheese & croutons on the side.

ORGANIC SEASONAL MIX of Baby Greens, tomato, cucumber, olives, artichoke hearts, balsamic dressing

GREEK SALAD, tomato, cucumber, olives, peppers, lemon, olive oil, fresh herbs, Feta on the side

FARMERS CHOPPED VEGETABLE SALAD red wine vinegar, salt, tomato, cucumber, carrots, red onions,

CHICKEN + Greens, side

TAGIN CHICKEN w dates, apricot, hint of sweet fragrant spices,

CARIBBEAN STYLE CHICKEN w pineapple rum, hint of brown sugar

SESAME CHICKEN, soy, ginger, garlic, sesame

CHICKEN WITH WINTER FRUIT w pomegranate, saffron, tart cherries, apricots,

LEMON CHICKEN WITH ARTICHOKE HEARTS, white wine reduction

ROASTED CHICKEN TOMATO SAFFRON SAUCE

SALMON + Greens, side **\$34**

SALMON WITH CHIMICHURRI, served on platter, topped with house chimichurri, fire roasted tomatoes,

SALMON LADOLEMONO – Greek style with lemon, garlic, and olive oil

BAKED SALMON WITH MUSTARD & MAPLE GLAZED

VEGETARIAN *gluten free*

LEMON RISOTTO, sauteed chard, leeks, saffron, lemon,

WHITE BEAN CACIO E PEPE, butter, parmesan, garlic, olive oil, chili rings, sauteed spinach,

ROASTED VEGETABLES NAPOLEON -layers of roasted vegetables, tomato sauce, cheese,

LAYERED VEGETABLE FLORENTINE, Spinach, Mushrooms, zucchini, parsley pesto, cheese.

PASTA

SAFFRON PASTA With Shallots, Toasted Garlic, Cheese, Cream

PASTA WITH LEMON PESTO, nut-free, creamy lemon pesto, garlic, olive oil, cheese

PASTA PUTTANESCA roasted eggplant, zucchini, sweet red and yellow peppers, mushrooms, spicy tomato pomodoro,

PASTA BOLOGNESE, IMPOSSIBLE MEAT Bolognese, plant based, with pan tossed penne pasta, olive oil, minced herbs,

PLANTBASED *vegan -gluten free*

SEASONAL VEGETABLE GUISADO, yams, pumpkin, potatoes, carrots, peppers, onions, chipotle mole, dash of cinnamon, piloncillo,

CARIBBEAN SANCHOCO, Kabocha, plantains, corn, garlic, onions, sweet peppers, tomato, spices

AUBERGINE IN CURRY COCONUT DAL, eggplants, peppers, onions, potato, tomato,

VEGETABLE MASALA, eggplant, potatoes, onions, sweet peppers, okra, garbanzo beans,

WOT, ETHIOPIAN STYLE SATUEED VEGETABLES, cabbage, carrots, potatoes, onions, garlic, turmeric,

SIDE DISHES

RICE | Jasmine| Basmati| Rice Pilaf with Lentils, currents | Sofrito | Calypso Rice gluten free

POTATOES, Lemon Roasted Potatoes | Mashed Potatoes | Potatoes Au Gratin |

Spiced Potatoes gluten free.

COUSCOUS PILAF w curried with roasted squash, peas, peppers.

QUINOA RICE PILAF lentils, currents, fried onions, gluten free

Minimum order for delivery \$300**For custom menus, special events or dietary requirements, please send an email inquiry.**