



FIRST COURSE

to share

Mediterranean Stations

Cold Cuts

European cold cuts & cheeses,
homemade cured salmon & salads

Mezzes

traditional Mediterranean selection of appetizers

Shawarma

with pita bread

48 hrs Turkish marinated free-range chicken,
red onion, tomato, harissa sauce

MAIN COURSE

Classic Paella Valenciana

bomba rice, spanish saffron, local catch, shrimps,
calamari, mussels, free-range chicken

Vegetarian Paella available

Roast Beef

Niman Ranch Rib-eye slow-cooked,

Sides

mashed potato, mix veggies, mujaddara

DESSERT

Mini Desserts

Cremoso al Cioccolato Bianco

white chocolate mousse, vanilla crumble

Struffoli

deep fried local honey ball

Kabak Tatlisi

pumpkin turkish dessert, tahini sauce, walnuts

Paris Brest

choux, praline, shaved almond

75 KYD

Bottomless Premium Wine and Bubbles 125 KYD