

SIROCCO

ANTIPASTI

AH801 SAFFRON ARANCINI	\$65
FRIED ARBORIO RICE CROQUETTE FILLED W/ MOZZARELLA	
AH802 STEWED SPICY BABY OCTOPUS	\$70
W/ OLIVES AND FENNEL IN A RICH TOMATO SAUCE	
AH803 ARTICHOKE, SPINACH AND SUN DRIED TOMATO	\$70
FRITTATA	
W/ PARMESAN, PIGNOLI NUTS AND SAUCE ROMESCO	
AH804 BAKED MUSSELS	\$80
W/ SPICY TOMATO SAUCE, SAFFRON, CAPERS AND CIABATTA CROUTON W/ GARLIC LEMON ALLIOLI	
AH805 FRESH ROCK MELON WRAPPED IN PARMA HAM	\$110
AH806 SEARED SEA SCALLOPS WITH POTATO GNOCCHI	\$120

MEZZE

AH810 HUMMUS BI TAHINA	\$60
AH811 BABA GANOUSH	\$60
AH812 TZATZIKI	\$60
GARLIC YOGURT W/ CUCUMBER, VIRGIN OLIVE OIL AND MINT	
AH813 SPICY LAMB KOFTA IN ROMESCO SAUCE W/ PINE NUTS AND MINT	\$70
AH814 YOGURT AND LEMON CHICKEN SHISH KEBABS	\$70
AH815 GREEK STYLE ZUCCHINI - POTATO CAKES W/ FETA	\$70
AND TZATZIKI	
AH816 BAKED EGGPLANT AND TOMATO MOUSSAKA	\$88
AH817 MAKARONIA	\$98
HAND MADE ROLLED PASTA FILLED W/ STIFADO SPICED BEEF SHORT RIB W/ 3 CHEESE CREAM SAUCE	

PLATTERS

AH820 MEZZE PLATTER	\$150
AH821 ANTIPASTI MISTO	\$150
AH822 VEGETARIAN PLATTER	\$120

SALADS AND SOUP

AH825 SIMPLE MIXED GREEN SALAD	\$60
AH826 GREEK STYLE TOMATO, CUCUMBER AND FETA SALAD	\$78
AH827 WARM SPINACH AND PUMPKIN SALAD W/ SOFT BOILED EGG AND MANCHEGO	\$80
AH828 GRILLED ASPARAGUS AND WILD MUSHROOMS	\$98
AH829 SPICED AHI TUNA	\$110
AH830 SOUP OF THE DAY	\$55

TAPAS

AH835 SPICY ROASTED RED PEPPER HANSSA	\$45
AH836 GORGONZOLA-POTATO CROQUETTS W/ RED PEPPER HANSSA AIDI	\$60
AH837 CHICKEN ALBONDIGAS W/ SAUCE ROMESCO CHICKEN MEATBALLS FROM LA MANCHA	\$68
AH838 MANCHEGO AND CUMIN BUNUELOS CRISPY FRIED PASTRY FILLED W/ SOFT MANCHEGO CHEESE AND TOASTED CUMIN	\$70
AH839 ROASTED GARLIC AND WARM BRIE SERVED W/ ASSORTED BREAD BASKET	\$70
AH840 HONEY ROASTED DUCK BREAST AND CHICKPEA CROPE W/ CURRIED APPLES	\$70
AH841 SIZZLING CHILI AND GARLIC PRAWNS W/ CHORIZO SAUSAGE	\$75
AH842 MARRAKESH STYLE LAMB SHISH KEBABS WITH FRESH TOMATO SALSA	\$75
AH843 FRIED STUFFED BABY CALAMARI W/ SPINACH TETILLA CHEESE	\$80
AH844 PAN ROASTED BABY CLAMS W/ WOOD SMOKED TOMATOES AND FRESH BASIL	\$85

MAIN COURSE

- AH850 HOMEMADE AMARETTO- PUMPKIN RAVIOLI'S \$85**
W/ LEMON- WALNUT BEUR NOISETTE ANS SAGE
- AH851 RISOTTO W/ PEAS, FAVA BEANS, FRESH HERBS & \$85**
PARMIGIANO-REGGIANO
- AH852 CHICKEN TAGINE W/ TOMATOES, GINGER AND \$160**
PRESERVED LEMON
SERVED W/ SUN DREIED TOMATO AND OLIVE COUSCOUS
- AH853 GARLIC AND CORIANDER CHICKEN SHISH KEBABS \$160**
SERVED W/ WARM LENTIL-POTATO SALAD W/ CHORIZO
AND MINT AND TOMATO-RAISIN RELISH
- AH854 RACK OF LAMB TAGINE \$180**
W/ FENNEL, DRIED FRUITS, TOASTED ALMONDS AND
BOILED CHICK EGGS
- AH855 MOROCCAN STYLE WHOLE SEA BASS BAKED IN PAPER\$185**
WHOLE BAKED FISH WRAPPED IN LEEKS W/
TRADITIONAL MOROCCAN HERBS AND SEASONINGS
SERVED W/ SUN DRIED TOMATO AND OLIVE COUSCOUS
- AH856 BONELESS BEEF SHORT RIBS IN SHIRAZ \$185**
W/ ROASTED GARLIC-OLIVE OIL MASHED POTATO AND
TOMATO-RAISIN RELISH
- AH857 LIGURIAN SEAFOOD STEW \$210**
W/ PRAWNS, MUSSELS, CLAMS, TUNA, COD FISH AND
SALMON IN A SAFFRON TOMATO BROTH W/ BABY
POTATOES AND VERMOUTH