

Scirocco

SOPA (SOUP)

AH801 SOUP OF THE DAY

\$65

With Crusty Bread

AH802 CITRUS SCENTED GAZPACHO

\$108

With Pan-Roasted Scallops, Brunoise of Zucchini, Avocado & Lemon Oil

AH803 AVGOLEMONO SOUP

\$75

A classic Greek Soup of Eggs, Rice & Lemon Zest served

Warm with toasted breads

ENSALADA (SALADS)

AH805 TENDER BABY SPINACH LEAVES

\$108

Tossed w/ frisee, Dressed in Sherry Vinaigrette, Lardons of Bacon, Brioche Croutons, Shaved Manchego & Warm Poached Chick Egg

AH806 VINE TOMATO WEDGES, SEEDLESS CUCUMBER, FETA &

\$115

KALAMATA OLIVES, SHAVED RED ONION & MESCULIN FIELD GREENS

Tossed in Oregano Vinaigrette Garnished w/ Chopped Piquillo Peppers

AH807 SPICED PRAWNS & AVOCADO SALAD

\$115

With Mesculin Field Greens, Hearts of Palm, Shaved Fennel & Piquillo Peppers tossed in house Citrus Vinaigrette

AH808 SLOW ROASTED DUCK BREAST & BABY SPINACH SALAD

\$115

With Fresh Orange Segments, Jicama, Toasted Walnuts & Baked Sweet Radish

AH809 PAN SEARED CENTER CUT TUNA LOIN

\$118

On Mesculin Field Greens w/ Hari Co Vert, Vine Ripened Cherry Tomatoes, Boiled Quail Egg, Steamed New Potato & Kalamata Olive Tapenade lightly drizzled w/ Mint Aioli

AH810 GREEN & YELLOW ZUCCHINI

\$98

Marinated w/ Fresh Herbs, Char-Grilled & Dressed With Roasted Sweet Peppers, Soft Goats Cheese & Lemon Oil

TAPAS

- AH815 AUBERGINE BAKED WITH PROVENCAL HERBS** **\$78**
Stuffed with Shoestring Zucchini, Roasted Fennel, kalamata Olives & Greek Feta
- AH816 WHOLE BABY SQUID** **\$78**
Filled w/ Spanish tetti la cheese, lightly seasoned & flash fried w/lemon
- AH817 SIZZLING CHILI & GARLIC PRAWNS** **\$78**
With Spanish Chorizo, Simmered in white wine & lemon butter, finished with Italian parsley
- AH818 MARRAKESH STYLE LAMB FILLET SHISH KEBABS** **\$78**
With Homemade Fresh Tomato Salpicon
- AH819 SPICE RUBBED TENDER DUCK BREAST** **\$78**
Slow roasted, w/ warm Chickpea Crepe & Curry Spiced Apple Chutney
- AH820 SUMMER WATERMELON & GREEK FETA** **\$78**
Stack w/ Fresh Mint, Cracked Black Pepper & Reduced Aged Balsamic
- AH821 GRILLED ASPARAGUS & ROASTED MUSHROOMS** **\$78**
W/ Shallots & Basil, on a Bed of Wild Rocket Leaves tossed in Sherry Vinaigrette, Garnished w/ Aged Parmesan & White Truffle Infused Olive Oil
- AH822 CUMIN & CORIANDER RUBBED CHICKEN SHISH KEBABS** **\$78**
With Garlic Yogurt
- AH823 THINLY SHAVED SLOW ROASTED BREAST OF VEAL** **\$108**
With Prosciutto & buffalo Mozzarella, Baked on a Bed of Aubergine w/ Homemade Sauce Romesco & Bail Infused Virgin Olive Oil

DIPS, PLATTERS & MORE

- AH830 CHICKEN LIVER PATE** **\$88**
With Warm Brioche, Cornichons, House Cured Olives & Pommery Mustard-Butter
- AH831 SCIROCCO TASTE OF THE MEDITERRANEAN** **\$155**
Hummus, Tzatziki & Babaganoush served w/ Warm Pita & toasted Baguette
- AH832 PLATO MIXTO** **\$188**
Thin Shaved Prosciutto, Marinated Spanish & Kalamato Olives, Tuscan White Bean & Artichoke Salad, Hummus, Manchego
- AH833 WARM BOUBLE CREAM BRIE** **\$78**
With Whole Roasted Sweet Garlic & Freshly Baked Breads

- AH834 BRUSCHETTA** **\$78**
 Hand Cut Vine Tomato, Red Onion & Fresh Leaf Basil, tossed in cold first press Extra Virgin Olive, on Garlic Rubbed Crusty French Baguette w/ Cracked Black Pepper & Greek Feta
- AH835 ROASTED AUBERGINE DIP** **\$78**
 With Walnuts & Warmed Breads
- AH836 BASKET OF Warm Freshly Baked Breads** **\$35**

CRISPY THIN PIZZA & PIZZETTES

- AH840 PIZZA MEDITERRANEAN** **\$158**
 Roasted Field Mushrooms, Caramelized Onion, conquettes, Roasted Peppers, Kalamata Olives, Soft Goats Cheese & White Truffle Oil
- AH841 PIZZA POLLO** **\$148**
 Pesto base with Vine ripened tomato, marinated chicken breast, oven roasted eggplant, bocconcini & mozzarella topped with fresh basil
- AH842 PIZZA PROSCIUTTO** **\$148**
 Whole Milk Mozzarella & Thinly Shaved Cured Italian Prosciutto with Tomato & Wild Rocket Leaves

BUON APPETITO (MAIN COURSE)

- AH851 RISOTTO OF FRESH HERBS & AGED PARMESAN** **\$120**
 With Asparagus & Summer Tomatoes
- AH852 LINGUINE SCAMPI** **\$148**
 Prawns, Garlic, Chillies, White Wine & Italian Parsley
- AH853 SHORT RIBS OF BEEF** **\$228**
 Braised in Shiraz with Whipped Potatoes, Beet Root & Hari Co Vert
- AH854 IMPORTED MUSSELS STEAMED** **\$190**
 With Capers, White Wine, Confit Tomatoes, Saffron & Fresh Herbs
- AH855 PAN-ROASTED FILLET OF CHILEAN SEA BASS** **\$228**
 Sprinkled with White Truffle infused Olive Oil w/ whipped Potatoes & Lemon Essence, Asparagus & Kalamata Olive Butter
- AH856 CHICKEN TAGINE** **\$168**
 With tomato, ginger & preserved lemon, served with sundried tomato & olive cous cous

LE DESSERTS

AH860 LE DESSERTS	\$78
AH861 VANILLA BEAN PANA COTTA	\$78
With Chilled Summer Berry Chardonnay Soup	
AH862 WARM FLOUR LESS CHOCOLATE CAKE W/ MELTED CENTRE	\$78
AH863 HAZELNUT & TANGERINE CRÈME BRULE	\$78