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# FROM THE MEDITERRANEAN TO THE CARIBBEAN

MOST DISHES ARE VEGAN-FRIENDLY. PLEASE ASK TO REMOVE UNWANTED ITEMS.

TRADITIONAL RATATOUILLE	\$26
<i>eggplant, zucchini, tomatoes, green peppers, red peppers, garlic, onions, parsley, virgin olive oil, &amp; Mediterranean herbs</i>	
ZUCCHINI SPAGHETTI	\$22
<i>served in a clay pan with fresh tomatoes, black olives, broccoli, red onions, spinach, garlic, parmesan cheese, &amp; virgin olive oil</i>	
CANDIED EGGPLANT	\$18
<i>eggplant seared in a hot pan and cooked in a honey &amp; spice glaze containing aromatics such as cinnamon, cloves, &amp; nutmeg</i>	
ZUCCHINI ROLLS	\$19
<i>cooked slowly in a pan over virgin olive oil, roasted garlic, &amp; a touch of dill. It is served rolled and sprinkled with feta cheese.</i>	
WHOLE TOMATOES STUFFED	\$25
<i>diced tomatoes mozzarella, feta, basil, virgin olive oil, &amp; black olives</i>	
STUFFED SWEET PEPPERS	\$25
<i>red or yellow sweet peppers stuffed with Cuban style ground beef</i>	
GREEK SALAD	\$18
<i>Cucumbers, crumbled feta, black olives, tomatoes, virgin olive oil, red onions, &amp; fresh basil. Avocado if it is the season.</i>	
EXOTIC MOROCCAN TAGINE	\$45pp
<i>zucchini, eggplant, tomatoes, turnips, chickpeas, red onions, garlic, virgin olive oil, cumin, coriander, cinnamon, red peppers, harissa, prunes, &amp; parsley. Served with steamed couscous.</i>	