

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, & Mediterranean herbs</i>	
ZUCCHINI SPAGHETTI	\$22
<i>served in a clay pan with fresh tomatoes, black olives, broccoli, red onions, spinach, garlic, parmesan cheese, & virgin olive oil</i>	
CANDIED EGGPLANT	\$18
<i>marinated & cooked in a mixture of virgin olive oil, garlic, & herbs of Provence, frosted or rolled of a fresh goat cheese, fresh tomato, basil from our garden, & virgin olive oil</i>	
ZUCCHINI ROLLS	\$15
<i>cooked slowly in a pan over virgin olive oil, roasted garlic, & a touch of dill. It is served rolled and sprinkled with feta cheese.</i>	
WHOLE TOMATOES STUFFED	\$20
<i>diced tomatoes mozzarella, feta, basil, virgin olive oil, & black olives</i>	
STUFFED SWEET PEPPERS	\$25
<i>red or yellow sweet peppers stuffed with ground beef and ripe plantains, onions, garlic, cilantro, capers, & olives</i>	
GREEK SALAD	\$18
<i>Cucumbers, crumbled feta, black olives, tomatoes, virgin olive oil, red onions, & fresh basil. Avocado if it is the season.</i>	
EXOTIC MORROCCAN TAGINE	\$28
<i>zucchini, eggplant, tomatoes, turnips, chickpeas, red onions. Garlic, virgin olive oil, cumin, coriander, cinnamon, red peppers, harissa, prunes, & parsley. Served with steamed couscous.</i>	