

NINE DAYS MENU

APPETIZERS

Fish Tartaleta – \$14

Cubes of Sole, Snapper, and Salmon in a homemade tart shell, topped with “Provolone” cheese

Talia’s Salad - \$15.95

Fresh seasonal mixed greens, green apple, dried cranberries, avocado with pineapple vinaigrette.

Middle Eastern Salad Platter – \$18.95

Homemade hummus, tahini, babaganoush, eggplant salad, red cabbage slaw and beets. Each individual salad - \$7

Tuna Tartare - \$19

With black and white sesame seeds, sesame oil, thinly sliced limes and mangoes

Salmon Cakes – \$26

Salmon patties served with avocado mousse and baby arugula

ENTREES

Grilled Salmon Fillet - \$32

Grilled salmon served with grilled asparagus and rice

Moroccan Salmon - \$32

Grilled salmon in an authentic Moroccan sauce with tomatoes, carrots, celery and peppers, with mashed potatoes

Baked Salmon – \$34

Salmon, spinach, rice and egg wrapped in a phyllo dough and baked to golden perfection

Sesame Seared Tuna - \$37.95

Tuna steak crusted with black pepper, white and black sesame seeds, served with sautéed spinach and basmati rice

Whole Branzino – \$44

Whole Branzino marinated in Middle Eastern spices and served with rice or mashed potatoes

Pan Seared Red Snapper – \$49

Served with mashed potatoes, green peas and red peppers and drizzled with green pepper sauce

Fillet of Sole – \$49

Served with crispy potatoes topped with “cheddar” and “mozzarella” and our homemade tomato sauce

Mahi Mahi – \$52

Served with yellow squash and red beet pasta. Drizzled with lemon “butter” sauce and garnished with a honey roasted nut mix

Fresh Chilean Seabass – \$58

Served with terryaki sauce, sugar snap peas, cashews and raisins