

MEATPOINT

GOURMET STEAKHOUSE | WINE BAR | BUTCHER

The 9 days Menu

Appetizers:

Tuna Tataki \$18

Seared tuna served next to nachos with fresh jalapeno and spicy mayo

Red Mullet Plate \$28

Red mullet served with Moroccan sauce and fresh cilantro

Avocado Salad \$11.99

Fresh cut avocado stuffed with sun dried tomatoes, fresh tomatoes, onions, cilantro, olive oil, and balsamic vinaigrette.

Falafel Upside down \$12

Falafel platter served on a top of fried pita, hummus and side vegetables

Moroccan Platter \$14

Tabouli, matbucha, baba ganush, tahini salads served with crunchy pita bread.

Hummus \$8

Served with pita bread and pickles and choice of mushrooms (\$11)

Brunch

Shakshuka \$11.99

Two eggs nestled in tomato sauce, peppers, and onions. Served with israeli salad and bread. (Eggplant shakshuka add \$3)

Breakfast \$9.99

Two eggs any style, three dips, salad, and bread.

Crunchy Sweet Potato Salad \$13.99

Romaine lettuce, cherry tomatoes, cucumber, red onions, fried sweet potatoes, and house dressing.

Salads:

*add salmon \$4

Caesar Salad \$12

Lettuce and croutons seasoned in a Caesar dressing

Moroccan Bruschetta \$14

Tomato, grilled jalapeño, cilantro, olive oil, lemon juice, garlic, and balsamic vinegar served on toasted bread

Soy Bean Salad \$16

Soy beans, cherry tomatoes, radishes, pine nuts, cilantro, parsley, olive oil, and lemon placed on top of a mayo, dill, and garlic dressing
Option to add salmon

MP House Salad \$16

Tomatoes, cucumbers, lettuce, onions, mushrooms, pickles, chick peas, boiled egg, tahini and pesto sauce served w/ olive oil, chopped lemon and garlic dressing

Asian Cabbage Salad \$13

Chopped white cabbage with cilantro, sesame seeds, and cranberries, dressed with soy sauce, sweet and spicy chili, sesame oil, and lemon.

Pasta & Noodles

*add salmon \$4

Mushroom Fusilli \$14

Mixed mushrooms with olive oil, wine, garlic, and basil

Farfalle & Italian Herbs \$16

Farfalle pasta with grilled bell peppers, zucchini, red onion, cherry tomatoes, basil, parsley, cilantro, red chili pepper, za'atar, and wine

Penne La Primavera \$15

Penne pasta served with asparagus, red onion, mushrooms, zucchini, pine nuts, basil, cream sauce, and tomato sauce

Gnocchi Rose \$16

Gnocchi pasta served with rosé sauce

Fried Rice \$13

Rice and vegetables prepared on a wok garnished with black sesame seeds

Pad Thai \$17

Mixed vegetables prepared in a wok with chili and soy sauce, served on a bed of noodles

Asian Platter \$32

Fried rice, pad Thai, panko portobello and egg roll served with a side sauce

Fish:

Salmon \$26

12oz Fresh salmon seasoned with garlic & teriyaki sauce

Striped Bass \$34

Grilled & baked filet spiced with salt & pepper, lemon, garlic and Italian herbs

Branzino \$38

A Greek Farm raised whole sea bass baked with fresh herbs and spices

Moroccan Fish Balls \$28

Moroccan traditional fish balls served with house bread served on a bed of rice

Salmon Burger \$22

Ground salmon with spicy mayo, lettuce, tomato, red onion, avocado, and sweet teriyaki

White Grouper Filet (Locus) MP

Grouper filet in a garlic, ginger, chili sauce serve next to Thai rice

Kids Menu

Pasta \$10

Fish & chips \$12

Kids Pad Thai \$12

Kids Salmon \$14