

# PALATE GRILL

## { SPECIAL MENU FOR THE NINE DAYS OF AV }

### Appetizers

CORN CHOWDER – Vegetarian corn chowder and grilled baguette.	8
GAZPACHO – Traditional Spanish chilled tomato and cucumber soup. Garnished with house made croutons and olive oil.	8
SHAKSHUKA – Traditional shakshuka and egg broiled in a cast iron skillet and served with pita.	10
STUFFED CABBAGE – Potato and mushroom duchess stuffed cabbage topped with house basil marinara and broiled in a cast iron skillet. » Shared Appetizer feeds 2-4	14

### Entrées

PASTA PUTTENESCA – Angel hair pasta tossed in house made tomato sauce with caramelized onions, garlic, capers and olives.	18
PAN SEARED BRANZINO – Whole pan seared branzino rested on a bed of green herbed couscous and preserved lemons.	22
MOROCCAN SALMON – Salmon topped with kalamata tapenade and preserved lemon. Served with fire grilled broccolini, mashed potatoes and chemoula sauce.	26
BACCALA TAPENADE – Pan seared cod garnished with sun dried tomato and olive tapenade, grilled broccolini and new potato. Served with a side of grilled baguette and chermoula sauce.	28

### Platters

PITA PLATTER – All you can eat pita bread served with house made hummus, rose harissa, pickled red cabbage, giardinera pickles, green herbed couscous, fire grilled zucchini spears, and house made baba ganoush. » Large Platter feeds 4-6	40
TWO WAY SNAPPER – 1 pound red snapper fire grilled served with vegetarian saffron rice, vegetarian braised cabbage, grilled zucchini spears, herbed couscous, fingerling potatoes, house made baba ganoush, rose harissa, preserved lemon, chermoula, and pita. » Large Platter feeds 4-6	85