

# Talia's 9 Days Menu

## *Starters*

**Codfish Croquette** \$20

salted codfish, herb aioli, pickled cabbage

**Caribbean 'Fish Sticks'** \$21

fried cod on garlic toast, eggplant choka, side of chili sauce

**Avocado Salad** \$19

romaine, red onion, mint, avocado, watermelon, passion fruit vinaigrette

**Tuna Carpaccio** \$21

lemon, capers, olive oil, soy sauce, garlic toast

**Falafel with tahini** \$14

**Crispy Cauliflower with sweet chili sauce** \$14

**Hummus Mushrooms & Grilled Pita** \$16

**Middle Eastern Salad Platter & Grilled Pita** \$21

homemade hummus, tahini, babaganoush, red cabbage slaw, roasted beets

**Israeli Salad** \$19

**Mixed Garden Greens** \$18

mixed greens, Persian cucumbers, tomatoes, heart of palm, red onion, carrots, mushrooms, balsamic vinaigrette

### ***Mains***

**Vegetable Curry** \$32

Potato, carrots, chickpeas, curry powder, coconut rice

**Red Snapper Curry** \$41

curry powder, masala powder, mango, coconut rice

**Moroccan Salmon with mashed potatoes and sautéed vegetables** \$39

**Grilled Salmon served with rice and sautéed vegetables** \$39

**Whole Branzino served with rice and sautéed vegetables** \$41

**Falafel Bowl**

tahini, hummus, Israeli salad and grilled pita \$29

**Linguine Pasta** \$22

pesto, zucchini, dried peaches, pine nuts

### ***Sides***

**Coconut Rice** \$9

**Fries** \$9

**Mashed Potatoes** \$9

**Sautéed Spinach** \$9

**Sautéed Vegetables** \$9

**Side Salad** \$9

**Aromatic Rice** \$9

### ***Dessert***

**Homemade Caribbean Rum Cake** \$12

### ***Specialty Drink***

**Hibiscus Iced Tea** \$6