

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