

CLEO

MEDITERRÁNEO

SALADS

WATERMELON

Fresh local watermelon, pistachios, and mint.

FATTOUSH

Tomato, cucumber, red wine vinaigrette, and pomegranate molasses.

ARUGULA

With pomegranate molasses dressing and extra virgin olive oil.

STARTERS

FALAFEL

Mediterranean-style spiced chickpea croquettes, tahini sauce, and pickled red cabbage.

HUMMUS WITH ROASTED LAMB

Pine nuts, zhoug, and thyme.

MUSHROOM SHAWARMA

Selection of mushrooms with traditional spices, tahini dressing, and pita bread.

SPANAKOPITA

Braised beef with Mediterranean spices, spinach, and toum sauce.

LAMB SHAWARMA

Slow-roasted lamb, pita bread, harissa, tahini sauce, and lettuce.

LAMB CIGARS

Phyllo pastry filled with spiced lamb, served with toum sauce and fresh parsley.

YELLOWFIN TUNA TARTARE

Avocado, sun-dried tomatoes, capers, and fresh herbs.

CURED SALMON

Avocado mousse, pickled shallots, cucumber, and sweet chili oil.

STRIPED SEA BASS CEVICHE

Citrus dressing, avocado, cilantro, and dill oil.

Prepared under Kosher Certification.

MAIN COURSES

GRILLED LOCAL SEA BASS

Arugula, chermoula, and charred lemon.

MOROCCAN-STYLE SALMON

Marinated with Middle Eastern spices and saffron, served with sautéed spinach and couscous.

BRAISED LEG OF LAMB

Slow-braised leg of lamb with Middle Eastern spices, served with rice and nuts.

KEBABS

CHICKEN SHISH KEBAB




Chicken marinated with aromatic spices, pickled vegetables, and pita bread.

BEEF KEBAB


Beef skirt steak, harissa sauce, pickled vegetables, and pita bread.

SIDES

Batata harra

Green beans with almonds   

Roasted sweet potato  

Pilaf rice 

DESSERTS

CHOCOLATE CAKE

Filled with black cherry and served with caramel sauce.

BLUEBERRY & PEAR CRUMBLE

Blueberry sponge cake with spices, served with pear compote.

BAKLAVA

Crispy layers of filo pastry filled with pistachios, drizzled with lemon honey syrup.

