

CLEO

MEDITERRÁNEO

STARTERS

GRILLED EGGPLANT

Stuffed with tomato concassé and spices.

ARTICHOKE HEART

Fresh artichokes steamed and gratinéed with breadcrumbs, garlic, and fresh parsley.

TABBOULEH

Finely chopped parsley, tomato, onion, bulgur wheat, fresh mint, lemon juice, and olive oil.

BEETROOT HUMMUS

Roasted beetroot and olive oil, served with pita bread.

STUFFED BELL PEPPER

Bell pepper filled with seasoned rice and vegetables, baked in a light tomato sauce.

KIBBES

Filled with rice, fresh tuna, and spices.

CRUDO OF THE DAY

Fresh seasonal fish, citrus vinaigrette with oregano, and roasted pepper aioli.

OUTDOOR GRILL

WHOLE FISH - COOKED TO ORDER

Served with mixed salad.

SEARED TUNA

Served with fennel salad and citrus segments.

CHICKEN WING KEBABS

Marinated in a special spice blend.

ORGANIC CHICKEN

Grilled with spices, served with mixed greens.

MAIN COURSES

CHICKEN GYRO

Roasted chicken breast with tomato, sangria lettuce, red onion, Persian cucumber, tahini-garlic sauce, and spicy sauce.


ISLAK BURGER



With Mediterranean tomato sauce, served with French fries.


KEFTA SHISH KEBAB

Beef and lamb marinated with Mediterranean spices, served with pickled vegetables and pita bread.

SIDE DISHES

Pilaf Rice 

Green Beans with Almonds  

Glazed Carrots  

DESSERTS

CHOCOLATE TART

Dark chocolate tart served on a crunchy chocolate base.

COCONUT CREAM

Coconut cream with mixed nuts.

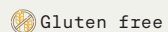
WALNUT TART

Walnut and honey tart served with almond cream.

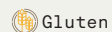
Prepared under Kosher Certification.



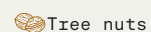
Vegan



Gluten free



Gluten



Tree nuts



Fish