



Santa Ynez Valley Restaurant Week

Please select one from each category

First course

Greek Salad

Fresh Green Lettuce, Green Bell Peppers, Onions, Beets, Feta Cheese, Pepperocini, and our Special Greek Dressing.

Tabouli Salad

Parsley, Cracked Wheat, Tomatoes, Onions, lemon, Olive Oil, and Spices.

Fattoush Salad

Fresh Green Lettuce, Tomatoes, Green Bell Pepper, Crispy Pita, Parsley, and our House Dressing.

Second Course

Veggie Combo

Vegetarian Grape Leaves (Dolmas)

Rice, Parsley, Tomatoes, Onions, Carrots, Tomatoes, & Spices, cooked in a Fresh Tomato Sauce.

Tabouli

Parsley, Cracked Wheat, Tomatoes, Onion, Lemon, Olive Oil, and Spices.

Three Bean Salad

Black Beans, White beans, Red Beans, Tomatoes, Cucumbers, Parsley, Garlic, & Pomegranate Syrup

Baba Ghanoush

Roasted Eggplant, Garlic, Sesame paste, Olive Oil, and Spices with a side of pita bread to make your own creation!

Falafel

Chickpeas, Fava Beans, Onion, Leeks, Cilantro, & Garlic all mixed in a food processor then deep fried to perfection!

Hummus

Chicken or Beef Shawarma Plate

Sub Lamb \$3

Marinated for 3 days in Red Wine Vinegar, Nutmeg, Cinnamon, Fresh Garlic, and Spices. Served on a bed of Lettuce and Tomatoes with a side of Mediterranean Rice and Pita Bread.

Dessert

Pistachio Baklava

Walnut Baklava