

Mandaloun

DINNER MENU

SEPTEMBER, 2016

APPETIZERS

HUMMUS WOOD OVEN BAKED FLATBREAD WITH ZAAATAR 11

(ADD DICED FILLET MIGNON OR LAMB... 5)

SOUTZOUKAKIA LAMB & BEEF MEATBALLS, SPICED TOMATO SAUCE & GREEK YOGURT 13

DATES WRAPPED IN PANCETTA, CREAM CHEESE, DRIZZLE BALSAMICO 7.50

KALAMARI SERRANO AIOLI & ALEPPO PEPPER AIOLI 12.50

GRILLED ARTICHOKE, YOGURT ARTICHOKE DIP 11.50

OCTAPODAKI GRILLED OCTOPUS, POTATOES, LEMON, OREGANO & OLIVE OIL 15

BABY BEET, ARUGULA, FETA, ORANGE VINAIGRETTE 12

AHI TUNA TARTARE* AVOCADOS, MANGO RELISH, SESAME CHILI OIL, CROSTINI 15.5

MIDDLE EASTERN SAMPLER GREEK SALAD, BABAGHANOUJE, HUMMUS, TZATZIKI, PITA 14

SPANKOPITA SPINACH, FETA, PHYLLO, TZATZIKI 12.50

SAGHANAKI - PAN FRIED HALLOUMI CHEESE WITH ZAAATAR 11

KOLOKITHOKEFTETHES - GREEK ZUCCHINI CAKES, TZATZIKI 11

RED LENTIL SOUP 7.50

SOUP OF THE DAY MADE DAILY WITH THE FINEST INGREDIENTS 7.50

SALADS

(ADD GRILLED CHICKEN 4, SHRIMP OR SALMON 5)

GREEK ROMAINE, TOMATOES, CUCUMBER, RED ONION, FETA, KALAMATA OLIVES, PITA CHIPS,
OREGANO VINAIGRETTE 12

CAESAR* ROMAINE, FRIED CAPERS, PARMESAN, CAESAR DRESSING, PITA CHIPS 12

ROKA, ARUGULA, RADISH, CHERRY TOMATOES, SHAVED PARMESAN &
LEMON THYME HONEY VINAIGRETTE 12

PIZZAS

MARGHERITA PIZZA MOZZARELLA, TOMATO SAUCE, BASIL, PARMIGIANO REGGIANO, EV OIL 12.50

ZAAATAR PIZZA ZAAATAR, EV OLIVE OIL, DICED TOMATOES, MOZZARELLA 13.50

FUNGI PIZZA MIXED MUSHROOMS, MOZZARELLA, FONTINA, CARAMELIZED ONION, OREGANO,
TRUFFLE OIL 14.95

ENTREES

WHOLE FISH GRILLED BRANZINO HERB OIL VINAIGRETTE, POTATO WEDGES, SEASONAL
VEGETABLES 29

SOLOMOS BAKED SALMON IN PARCHMENT W/ A RUSTIC MINCE OF CAPERS, SHALLOTS, KALAMATA
OLIVES, ARTICHOKE HEARTS, RED RICE, BLUE LAKE BEANS 23.50

KAKAVIA, SEAFOOD TOMATO STEW, GARLIC BREAD 23.5

BRAISED PORK SNAKE RIVER FARMS, MASHED POTATOES, CILANTRO CITRUS,

GRILLED ASPARAGUS & POMEGRANATE DEMI-GLAZE 19

BRAISED COLORADO LAMB SHANK PARMIGIANINO REGGIANO, AROMATIC SPICES, ORZO 23.95

MOUSSAKA A CLASSIC GREEK CASSEROLE OF LAYERED EGGPLANTS, SPICED LAMB & BEEF RAGU,
POTATOES, YOGURT BÉCHAMEL 19

SOUVLAKI* THYME MARINATED FILLET MIGNON PIECES, GRILLED VEGETABLES, BROWN RICE 24.95

BONELESS SHORT RIBS, PORT DEMI-GLACE, SOFT POLENTA, FRIED SHALLOTS, ROASTED
PINE NUTS 24.95

CHICKEN OR KEFTA KEBABS* TWO SKEWERS, CHOICE OF CHICKEN OR GROUND LAMB/BEEF, GRILLED
VEGETABLES, TURMERIC RICE 21.95

WOOD OVEN ROASTED MARY'S ORGANIC CHICKEN MASHED POTATO, SEASONAL VEGETABLES,
PRESERVED LEMON-ROSEMARY JUS 21

PASTITSIO

TRADITIONAL CASSEROLE OF SPICED BEEF & MACARONI WITH BÉCHAMEL 19

GREEK BURGER LAMB & BEEF, FETA, TZATZIKI, ARUGULA, TOMATO, MINT,

GARLIC FRIES (COOKED MEDIUM) 13.50

MANDALOUN CHEESEBURGER* FULTON RANCH BEEF, SPINACH, TOMATOES, CARAMELIZED
ONIONS, CHEDDAR, ALEPPO PEPPER AIOLI 13.50 ((COOKED MEDIUM)

ADD AVOCADO, BACON OR MUSHROOMS... 1.75)