

Mandaloun

DINNER MENU

SMALL PLATES

BABA GHANOUGE OPEN
FIRE ROASTED EGGPLANT
PURÉE, TEHINI SAUCE
SERVED W/ PITA BREAD
6

CHICKEN SKEWERS W/
PAPRIKA, CUMIN, LEMON
MINT YOGURT
6

FRIED SMELTS WITH
CHIPOTLE
6.50

WOOD LAMB
BROCHETTES WITH
VINEGAR HERB OIL
7

MARINATED OLIVES
WITH MOROCCAN SPICES
6

WOOD BAKED
POLENTA WITH
BOLOGNESE AND
PARMESAN
6

DATES WRAPPED IN
PANCETTA STUFFED W/
CREAM CHEESE DRIZZLED
W/ BALSAMICO
6.50

BRUSCHETTA WITH
TOMATOES/BASIL AND
FETA MARINATED IN
CITRUS, HONEY AND
FRESH FENNEL
6

MAKDOUSE
OIL CURED TANGY BABY
EGGPLANTS STUFFED
W/ WALNUTS, PEPPERS
AND GARLIC
6

SMALL MEATBALLS,
SHAVED GRANA AND
MARINARA
6

TABOULEH CRACKED
WHEAT SALAD W/
PARSLEY, TOMATOES,
LEMON AND OLIVE OIL
6

LAMB RIBLETS BRAISED
AND GRILLED W/ HERB
VINAIGRETTE OIL
8.50

FRIED BREADED
CAULIFLOWER FLORETS
7

CEVICHE WITH TORTILLA
CHIPS AND GUACAMOLE
8

FRENCH FRIES TOSSED
W/ HERBS, AND GARLIC
5

APPETIZERS

HUMMUS WOOD OVEN BAKED FLATBREAD WITH ZATAR 10

FRIED CALAMARI JALAPENO, LEMON-THYME & CHIPOTLE AIOLI 10

MEDITERRANEAN MUSSELS WHITE WINE, GARLIC, LEMON & CHILI FLAKES 12

GRILLED ARTICHOKE SERVED WITH PARMESAN ARTICHOKE AIOLI DIP 11

HOUSE SMOKED SALMON FILET WITH HOMEMADE TARTAR SAUCE 10

PANCETTA WRAPPED PRAWNS WITH SWEET CHILI & MINT SAUCE 12

AHI TUNA TARTARE W/ AVOCADO, MANGO RELISH, CHILI SESAME OIL 12

MIDDLE EASTERN SAMPLER TABOULEH, BABAGHANOUGE, HUMMUS, LABNE AND
FLAT BREAD FROM OUR WOOD FIRE OVEN 19

RAVIOLI WITH MUSHROOM CRÈME MADERA SAUCE 10

SAGANAKI - PAN FIRED HALLOUMI CHEESE TOPPED WITH ZATAR 9.50

SOUP OF THE DAY MADE DAILY WITH THE FINEST INGREDIENTS 7

SALADS

ORGANIC TOMATOES CAPRESE SALAD (*HEIRLOOMS SEASONALLY*) 13

BABY BEET, ORANGE, SAUSALITO WATERCRESS & FETA 9

BABY ARUGULA, RADISHES, TOMATOES, SHAVED PARMESAN & LEMON-THYME
VINAIGRETTE 9 *ADD GRILLED CHICKEN 3 OR SHRIMP 4*

CAESAR HEARTS OF ROMAINE, PARMESAN, OIL CURED OLIVES & ANCHOVY
DRESSING 9 *ADD GRILLED CHICKEN 3 OR SHRIMP 4*

BABY ICEBERG WEDGES SMOKED BACON, CHERRY TOMATOES & CREAMY BLUE
CHEESE DRESSING 9 *ADD GRILLED CHICKEN 3 OR SHRIMP 4*

GREEK SALAD TOMATOES, CRISP CUCUMBER, RED ONION, BELL PEPPER, FETA &
KALAMATA OLIVES 10 *ADD GRILLED CHICKEN 3 OR SHRIMP 4*

PIZZAS

MARGHERITA TOMATO SAUCE, MOZZARELLA, BASIL, GRANA & EV OIL 11

FUNGI MIXED MUSHROOMS, MOZZARELLA, FONTINA CHEESE, CARAMELIZED
ONION, OREGANO, TRUFFLE & EV OIL 13

GREEK PIZZA MOZZARELLA, ROASTED RED ONIONS AND RED PEPPERS,
SPINACH, KALAMATA OLIVES TOPPED WITH FETA & EV OIL 13

CASA BLANCA PESTO, MOZZARELLA, GOAT CHEESE, MERGUEZ SAUSAGE,
ROASTED TOMATOES, PINE NUTS AND CALABRIA CHILI 14

ENTREES

WHOLE FISH GRILLED BRANZINO TOPPED WITH HERB OIL VINAIGRETTE SERVED
WITH POTATO WEDGES AND SEASONAL VEGETABLES MKT

POISSON EN PAPILLOTE, BAKED SALMON IN PARCHMENT W/ A RUSTIC MINCE OF
CAPERS, SHALLOTS, KALAMATA OLIVES, ARTICHOKE HEARTS 23

BISTRO STEAK 10 - 11 OZ SERVED WITH MUSHROOM DEMI-GLACE, MASHED
POTATOES AND SEASONAL VEGETABLES 22

FLAT IRON STEAK TRUFFLE BUTTER, GARLIC FRIES & BLUE LAKE BEANS 19.50

MOUSSAKA A CLASSIC GREEK CASSEROLE OF LAYERED EGGPLANTS, GROUND
LAMB & BEEF, POTATOES TOPPED WITH YOGURT BÉCHAMEL 18.50

VEAL OSSO BUCCO SLOW BRAISED VEAL SHANK, SERVED OVER PARMESAN
POLENTA TOPPED W/ RICH RED WINE REDUCTION 24.50

PENNE PASTA ROTISSERIE CHICKEN, BASIL PESTO, BABY TOMATO TOPPED WITH
SHAVED GRANA 16

LINGUINE YONGOLE CLAMS, SPINACH, IN A GARLIC CREAMY WINE SAUCE 17

TARRAGON RISOTTO SAUTÉED MUSHROOMS AND SUN DRIED TOMATOES 17
ADD SHRIMP 4

FAMOUS MANDALOUN BURGER, ALL NATURAL BEEF, AGED CHEDDAR,
CARAMELIZED ONION, TOMATO, & CHIPOTLE AIOLI AND GARLIC FRIES 13

WOOD ROTISSERIE NATURAL CHICKEN WITH MASHED POTATO, SEASONAL
VEGETABLES & PRESERVED LEMON-ROSEMARY JUS 17

PAELLA VALENCIA STYLE, A MIX OF MUSSELS, CLAMS, PRAWNS, LINGUICA,
CHICKEN AND SAFFRON ARBORIO RICE 23

BRAISED COLORADO LAMB SHANK SPRINKLED WITH PARMIGIANINO REGGIANO
CHEESE & AROMATIC SPICES SERVED OVER ORZO 23

CHICKEN OR KEFTA KEBABS TWO SKEWERS YOUR CHOICE OF CHICKEN OR
GROUND LAMB/BEEF SERVED WITH TURMERIC RICE 19.50

06-11