

## Café Menu

### SMALL PLATES

<b>GAZPACHO SOUP</b> with lime marinated cucumbers & mint	<b>8.00</b>
<b>CHIPS with SALSA &amp; GUACAMOLE</b>	<b>8.00</b>
<b>JUMBO SHRIMP COCKTAIL</b>	<b>15.50</b>
<b>SEAFOOD CEVICHE</b> with crushed orange, yuzu, cherry tomatoes, watermelon & cucumbers	<b>15.50</b>
<b>MIXED GREEN SALAD</b> with vinaigrette dressing	<b>9.00</b>
<b>TOMATO MEDLEY</b> Greek feta, orange, fresh mint, balsamic nectar, Tuscan olive oil	<b>10.50</b>
<b>VEGAN ORGANIC QUINOA SALAD</b>	<b>12.50</b>
<b>WATERMELON with MANGO BITES</b> Marinated in Lime & Chile	<b>6.00</b>
<b>GRILLED BRIE, AVOCADO &amp; ROASTED TOMATO</b> on Semolina Bread	<b>10.50</b>
<b>BASKET OF SPICY CHICKEN WINGS</b> served with blue cheese dip	<b>13.00</b>
<b>FRIED CALAMARI</b> with garlic aioli	<b>13.50</b>
<b>VEGETABLE SPRING ROLLS</b> with soy ginger sauce	<b>12.50</b>

### SANDWICHES

served with a wedge of watermelon

<b>BBQ PULLED PORK SANDWICH</b> Spicy Memphis Style	<b>14.50</b>
<b>CHEDDAR CHEESEBURGER</b> on brioche roll with vine ripe tomatoes, lettuce & spring onion mayo	<b>13.50</b>
<b>GRILLED CHICKEN SANDWICH</b> tapenade aioli, Pecorino Romano, tomatoes on pretzel bread	<b>14.50</b>
<b>FRESH AND SMOKED SALMON SALAD</b> cucumber, tomato on a pumpernickel hero	<b>18.50</b>
<b>FRESHLY GROUND TURKEY BURGER</b> cheddar, pickles, tomatoes, grilled onions, chipotle mayo	<b>14.50</b>
<b>BLT</b> on sour dough bread with chipotle mayonnaise	<b>14.50</b>
<b>VEGAN AVOCADO, SPICY CUCUMBER &amp; SPROUTS</b> with pepper relish on seven grain bread	<b>13.50</b>

### LARGE PLATES

<b>BRYANT PARK CHOPPED CHICKEN COBB</b> Maytag blue cheese, avocado, bacon, hardboiled egg, olives, onion, fire-roasted peppers, sliced radish, tomato, balsamic vinaigrette	<b>18.50</b>
<b>*GRILLED SHRIMP or SALMON OPTION</b>	<b>26.00</b>
<b>MEDITERRANEAN CHICKEN WITH GRILLED ARTICHOKE &amp; ORZO</b> Arugula, tomatoes, olives, capers, onions, shaved Parmigiano Reggiano, Greek Feta cheese	<b>19.50</b>
<b>TOASTED ISRAELI COUSCOUS &amp; ORGANIC KALE SALAD</b> pesto, chick peas, mint leaves, cucumbers, tomatoes & shaved Manchego cheese	<b>15.50</b>
<b>FISH TACOS</b> topped with chopped garden salad, mango, guacamole, and lime crème fraiche on soft corn tortillas, side of spicy salsa	<b>15.50</b>
<b>GRILLED HANGER STEAK ON ARUGULA SALAD</b> tomatoes, crumbled blue cheese, shallot vinaigrette	<b>21.00</b>
<b>CAESAR SALAD</b> with choice of	
<b>*GRILLED CHICKEN</b>	<b>17.50</b>
<b>*GRILLED SALMON</b>	<b>24.00</b>
<b>VEGAN JERUSALEM PLATTER</b> served with hummus, pinto beans, olives, Israeli salad, grilled hot chillies, tabbouleh and pita bread	<b>18.50</b>
<b>GRILLED CARNITAS OF PORK QUESADILLA</b> fire roasted peppers, corn, three cheeses, and Mexican BBQ sauce garnished with salsa, guacamole & crème Mexicana	<b>17.00</b>
<b>*SHRIMP OPTION</b>	<b>24.00</b>
<b>SIDE OF FRENCH FRIES OR SWEET POTATO FRIES</b>	<b>8.00</b>