













PASTA & RISOTTO

Pasta







FETTUCCINE CHICKEN ALL PESTO 
Sautéed chicken pieces, sautéed onions, mushrooms, mixed peppers, basil, pesto cream sauce, Gruyère cheese.

PENNE ALL'ARRABIATA 
Spicy tomato sauce with onion, garlic, basil, Gruyère cheese.







MANTI 
Turkish meat-filled dumplings with butter, mint, special sauce, yogurt.

BEEF RIB MAC & CHEESE 
Pasta with cheese sauce, oven-braised beef ribs, Gruyère cheese, demi-glace sauce, basil, garlic, truffle oil.

MUSHROOM MAC & CHEESE 
Pasta with cheese & cream sauce, garlic, sautéed mushrooms, sautéed onions, Gruyère cheese, truffle oil.







LASAGNA 
Layers of pasta with Bolognese sauce, tomato sauce, béchamel sauce, Kashar cheese, Gruyère cheese, basil oil.

TRUFFLE PENNE 
Pesto cream sauce, sautéed mushrooms, sautéed onions, garlic, spinach, basil, Gruyère cheese, truffle oil.

RAVIOLI FORMAGGI 
Pasta stuffed with cream cheese, mozzarella, and ricotta, tomato cream sauce, Gruyère cheese.

MUSHROOM BEEF CASARECCE 
Sautéed beef, champignons, chestnut mushrooms, caramelized onions, truffle paste, tomato sauce, cream, Gruyère cheese.

SEAFOOD SPAGHETTI 
Shrimps, calamari, onion, garlic, dill, green olives, capers, tomato sauce with pesto.

CRISPY CHICKEN PENNE 
Fried breaded chicken, pesto cream sauce, tomato sauce, garlic, jalapeño peppers, parsley, Gruyère cheese.

SPAGHETTI BOLOGNESE 
Spaghetti with minced meat Bolognese sauce, Gruyère cheese, basil.

Risotto

MUSHROOM RISOTTO 
Sautéed champignons and chestnut mushrooms, sautéed onions, butter, cream, garlic, fresh thyme, Gruyère cheese, truffle oil.

BEEF RIB RISOTTO 
Braised beef rib, sautéed mushrooms, sautéed onions, demi-glace sauce, garlic, turmeric, cream, butter, fresh thyme, Gruyère cheese.

GRILLED SALMON RISOTTO 
Marinated grilled salmon, arthicoke, butter, dill, garlic, spring onions, capers, cream.

SHRIMP RISOTTO 
Shrimps, tomato sauce, cream, spring onions, dill, butter.





CRISPY PIZZA






MARGHERITA PIZZA 
Special pizza sauce, mozzarella cheese, fresh mozzarella, basil, tomato.

QUATTRO FORMAGGI PIZZA 
Cream cheese, mozzarella cheese, Gruyère cheese, Roquefort, tomato, walnuts, thyme.

COMBO PIZZA 
Specio pizza sauce, mozzarella cheese, salami, peperoni, suzuk (Turkish sausage), mixed peppers, tomato, olives.


BBQ CHICKEN PIZZA 
Special pizza sauce, mozzarella cheese, grilled chicken with BBQ sauce, red and green bell peppers, tomatoes, olives.

MUSHROOM PIZZA 
Special pizza sauce, mozzarella cheese, green village peppers, champignons, chestnut mushrooms, caramelized onions, truffle paste, tomatoes, olives.

PEPERONI PIZZA 
Special pizza sauce, mozzarella cheese, Neapolitan salami, caramelized onions, grilled mixed peppers, olives.

SMOKED BEEF PIZZA 
Special pizza sauce, mozzarella cheese, smoked beef, jalapeños, Gruyère, arugula.

CHEESE STEAK PIZZA 
Special pizza sauce, mozzarella cheese, fresh mozzarella, BBQ sauce-marinated braised beef ribs, caramelized onions, fresh thyme.

STAR BEEF PIZZA 
Star pizza dough filled with smoked beef, mozzarella cheese, grilled mixed peppers, caramelized onions, pizza sauce corn, jalapeño peppers, arugula, cheddar sauce.

JERK SALMON PIZZA 
Special pizza sauce, mozzarella cheese, oven-baked salmon with amaican spices and sesame, spinach, Mexican beans, capers, dill, spring onion, red onions.







SMOKED SALMON PIZZA 
Garlic cream cheese, smoked salmon, capers, fresh herbs, arugula.




NAN PITA KAVURMA 
Nan bread filled with Turkish meat confit, grilled mixed peppers, Kashar cheese, served onion salad.







NAN PITA CHEESE 
Nan bread filled with Kashar cheese, curd cheese, thyme, served with onion salad.

WRAP & QUESSADILLA

BEEF CAJUN WRAP 
Crispy corn tortilla filled with sautéed beef, mayo, Cajun spices, matchstick potatoes, pickles, lettuce, sriracha sauce, Kashar cheese, served with Mediterranean salad greens, hot mayo sauce.

SRIRACHA CRISPY CHICKEN WRAP 
Crispy corn tortilla filled with sautéed chicken, mayo, matchstick potatoes, pickles, cucumber, lettuce, sriracha sauce, Kashar cheese, served with French fries, Mediterranean salad greens, hot mayo sauce.







BBQ BEEF QUESSADILLA 
Crispy corn tortilla filled with sautéed beef with BBQ sauce, mixed peppers, cheddar, Kashar cheese, jalapeño peppers, served with French fries, salad greens, strained yogurt, avocado sauce.

BBQ CHICKEN QUESSADILLA 
Crispy corn tortilla filled with sautéed chicken with BBQ sauce, mixed peppers, cheddar, Kashar cheese, jalapeño peppers, served with French fries, salad greens, strained yogurt, avocado sauce.







MEXICAN CHICKEN WRAP 
Crispy corn tortilla filled with fried breaded chicken with ketchup, Mexican beans, jalapeño peppers, corn, carrot, zucchini, mixed peppers, sriracha sauce, BBQ sauce, Kashar cheese, cheddar, served with rice pilaf, French fries, strained yogurt.







MAIN DISHES







Meat







CAFÉ DE PARIS 
Grilled beef tenderloin, Café de Paris sauce, roasted tomato sauce, served with French fries.







BEEF TENDERLOIN SHASHLIK 
Char-grilled marinated tenderloin skewers, grilled mixed peppers, caramelized onions, Cheddar sauce, served with roasted baby potatoes, and tortilla.







GRILLED MEATBALLS 
Grilled meatballs served with rice pilaf, toasted bread, French fries, and salsa sauce.







SKEWERED BEEF TENDERLOIN 
Char-grilled skewered beef tenderloin, served with warm corn salsa with cream, broccoli, salad greens and French fries.

SLICE GRILL STEAK 
Char- grilled beef tenderloin slivers, mustard sauce, arugula, crispy carrot, Gruyère cheese.







LOKUM 
200 g grilled tender beef sirloin, spinach with corn and Mexican beans, potatoes, grain mustard sauce.


RIB-EYE 
Char-grilled beef cutlet, roasted baby potatoes, grain mustard sauce.

SAÇ KAVURMA 
Cubed beef tenderloin sautéed in butter, green pepper, onion, garlic, tomato, served with rice pilaf and toasted bread.

ÇÖKERTME KEBABI 
Grilled marinated entrecôte slices on toasted bread and matchstick potatoes, yogurt, grilled tomato, green pepper, and tomato sauce.

Fajita

BEEF 
Grilled beef pieces, grilled mixed peppers, caramelized onions, jalapeño peppers; served with strained yogurt, salsa and avocado sauce.







CHICKEN 
Grilled chicken strips, grilled mixed peppers, caramelized onion, jalapeño peppers; served with strained yogurt, salsa and avocado sauce.







COMBO

Tavuk







CHICKEN SCHNITZEL 
Fried breaded chicken filet, arugula, potatoes, lemon, Gruyère cheese.

GRILLED CHICKEN WITH SWEET CHILI SAUCE 
Grilled boneless chicken thigh, sweet chili sauce, spinach with corn and Mexican beans, served with rice pilaf and French fries.

CALIFORNIA CHICKEN 
Marinated chicken breast filled with caramelized onions, smoked beef, cheddar, served with mashed potatoes, broccoli, Mediterranean salad greens, and cheddar sauce.

ALASKA CHICKEN 
Fried breaded boneless chicken thigh, served with rice pilaf, Mediterranean salad greens, French fries, crispy carrots, cucumber and hot mayo sauce.

CHICKEN KATSU CURRY 
Fried breaded chicken breast, red cabbage, grilled onion, crispy carrot, cucumber, mango salsa, served with rice pilaf and curry sauce.

CHICKEN SOUVLAKI 
Skewered marinated boneless chicken thigh chunks, served with rice pilaf, strained yogurt, grilled onion, avocado

ALCOHOLIC DRINKS

Classic Cocktails

MOJITO Havana Club 3 Anos Rum, fresh lime juice, mint leaves, lime, soda. Available with chilli mango, passion fruit, or mixed berries flavor.

MARGARITA Olmeqa Silver Tequila, Triple Sec Du Orange liqueur, lime, agave. Available with chilli mango, passion fruit, or mixed berries flavor.

LONG ISLAND ICED TEA Havana Club 3 Anos Rum, Absolut Blue Vodka, Beefeater Gin, Olmeqa Silver Tequila, Triple Sec Du Orange, sweet & sour mix, Coca-Cola.

LYNCHBURG LEMONADE JP Wiser's Whiskey, Triple Sec Du Orange liqueur, sweet & sour mix, Sprite.

GREEN WHISPER Beefeater Gin, green plum, sorrel, lemon, orange, grapefruit, lemongrass.

WHISKY SOUR JP Wiser's Whiskey, citrus blend, sugar syrup.

NEGRONI Beefeater Gin, Campari Bitter, Garrone Rosso Vermouth.

REDWOOD BLEND Absolut Blue Vodka, lemon, orange, mulberry, strawberry, raspberry, sour cherry, satsuma.

CHILLI MANGO Havana Club 3 Anos Rum, Triple Sec Du Orange liqueur, mango, chili pepper, lemon, orange.

PORN STAR MARTINI Absolut Blue Vodka, Triple Sec Du Orange liqueur, passion fruit, lemon, orange, vanilla.

RED MARGARITA Olmeqa Silver Tequila, lime juice, cucumber, mint, Red Bull Red Edition.

LYCHEE SOUR Absolut Blue Vodka, lychee, orange, bitter orange.

PLACEBO Absolut Blue Vodka, cucumber, ginger, basil, mastic gum.

MANDRIN EXPRESS Beefeater Gin, mandarin, satsuma.

SANGRIA (Classic Sangria / Blush Sangria / Garrone Sangria)

Aperitif / Digestif

BAKER'S FIELD, Italy

TRIPLE SEC DU, France

CAMPARI, Italy

CARDINAL MELON, Poland

MALIBU, Puerto Rico

KAHLUA, Mexico

JÄGERMEISTER, Germany

GRAPPA, Italy

Vermouth

GARRONE, Italy (Dry / Bianco / Rosso)

Cognac

MARTELL V.S., France

MARTELL V.S.O.P., France

Tequila

OLMECA SILVER, Mexico

OLMECA ALTOS PLATA, Mexico

Votka

ABSOLUT BLUE, Sweden

Gin

BEEFEATER, England

MALFY ORIGINALE, Italy

MONKEY 47, Germany

Whisky

CHIVAS REGAL 12 Y.O., Scotland

CHIVAS REGAL 18 Y.O., Scotland

CHIVAS REGAL SMOOTH & SMOKY, Scotland

BALLANTINE'S 12 Y.O., Scotland

JP. WISER'S, Canada

GLENLIVET 12 Y.O., Scotland

JACK DANIEL'S, USA

JAMESON, Ireland

ABERLOUR 12 Y.O., England

Local White Wines

Glass / Bottle

BUZBAĞ CLASSIC EMIR - NARINCE

LEONA WHITE BLEND

TERRA NARICE

ALLURE SAUVIGNON BLANC

ALLURE CRISPY CHARDONNAY

KAYRA VERSUS CHARDONNAY

KAYRA VINTAGE SAUVIGNON BLANC

KAYRA VINTAGE CHARDONNAY

Imported White Wines

Glass / Bottle

CIELO PINOT GRIGIO IGT (Italy)

CIELO SAUVIGNON BLANC (Italy)

CIELO CHARDONNAY (Italy)

BUZBAĞ CLASSIC ÖKÜZGÖZÜ-BOĞAZKERE

LEONA RED BLEND

TERRA BOĞAZKERE

TERRA ÖKÜZGÖZÜ

KAYRA BUZBAĞ RESERVE ÖKÜZGÖZÜ-BOĞAZKERE

KAYRA VINTAGE ÖKÜZGÖZÜ SINGLE VINEYARD

KAYRA VINTAGE BOĞAZKERE

KAYRA VINTAGE MERLOT

Bira

EFES PILSEN 33 cl

EFES GREEN 50 cl

EFES MALT 50 cl

EFES GLUTEN-FREE 50 cl

BOMONTI UNFILTERED 50 cl

DUVEL, Belgium 33 cl

MILLER 33 cl

BECK'S 33 cl

ERDINGER, Germany 33 cl

AMSTERDAM NAVIGATOR 50 cl

BUD 33 cl

CORONA, Mexico 33 cl

BELFAST 50 cl

Rom

HAVANA CLUB 3 AÑOS, Cuba

Rosé & Blush

Glass / Bottle

BUZBAĞ CLASSIC ROSÉ ÖKÜZGÖZÜ

LEONA BLUSH

KAYRA VINTAGE ÖKÜZGÖZÜ ROSÉ

CIELO PINOT GRIGIO BLUSH IGT (Italy)

TERRA KALECİK KARASI ROSÉ

ALLURE WHITE KALECİK KARASI

Champagne & Sparkling Wines

MOET & CHANDON (Fransa)

CORDON ROUGE (Fransa)

RUFFINO PROSECCO DOC (Italya)

Red Wines

Glass / Bottle

AYRA VINTAGE SHIRAZ

AYRA VINTAGE CABERNET SAUVIGNON

AYRA VERSUS SYRAH - VIOGNIER

HATEAU BEL AIR, AOC BORDEAUX UPERIEUR (France)

UFFINO CHIANTI DOCG (Italy)

ERRE ALLEGRE SANGIOVESE (Italy)

WellDone

LEZZETİN KEYİFLİ HALİ

BREAKFAST

Start The Day

SHARING BREAKFAST Boiled egg, Ezine white cheese, aged kashar, village cheese, strained white cheese, basket cheese, olives, sliced sausages in sauce, strained yogurt with mulberry, fried potatoes, fried egg with sucuk, honey & clotted cream, tahini with honey, jam selection, chocolate spread, tomatoes, cucumbers, pancake, fried dough "pisi", pita with salted curd cheese, acuka spread, unlimited Turkish tea.

BREAKFAST PLATE Boiled egg, Ezine white cheese, aged kashar, village cheese, green & black olives, honey & clotted cream, smoked turkey, jam, tomatoes, cucumbers, pita with curd cheese, pancake, unlimited Turkish tea.

QUICK BREAKFAST Boiled egg, Ezine white cheese, aged kashar, village cheese, olives, honey & clotted cream, tomatoes, cucumbers, pita with curd cheese, pancake, unlimited Turkish tea.

VILLAGE BREAKFAST Boiled egg, herbed curd cheese, olives, tomatoes, cucumbers, fried potatoes & peppers, honey & clotted cream, fresh greens, fried dough "pisi", served with Turkish tea.

AYVALIK TOAST Grilled sandwich with tomato sauce, kashar cheese, sucuk, salami, sausage, American salad, served with potatoes and greens.

CROISSANTS

Chocolate Croissant 120 g croissant, almond pastry cream, strawberry, chocolate sauce, banana, caramel drizzle.

Avocado Bacon Croissant 120 g croissant, smoked beef, kashar cheese, cream cheese, avocado, scrambled eggs, mixed greens.

Cheese & Smoked Beef Croissant 120 g croissant, kashar cheese, mixed greens, boiled egg, smoked beef, served with chocolate cream, tomatoes and cucumbers.

Smoked Turkey Croissant 120 g croissant, cream cheese, avocado, kashar cheese, boiled egg, tomato, smoked turkey, mixed greens & arugula.

SNACKS

Tasty Appetizers

SOUP OF THE DAY Ask your waiter for today's freshly prepared soup.

CAJUN CHICKEN BASKET Cajun-spiced fried chicken pieces, served with fried potatoes, salad greens, honey mustard sauce.

CHEESE PLATTER Gruyère cheese, Roquefort, tulum cheese, aged Kashar cheese, goat cheese, walnuts, grapes, apple.

CHEESE NACHOS Crispy corn tortillas topped with melted Kashar & cheddar cheese, tomato, parsley, Mediterranean salad greens, jalapeño peppers, olives, avocado sauce, strained yogurt, and salsa.

BEEF NACHOS Crispy corn tortillas topped with sautéed meat, melted Kashar & cheddar cheese, jalapeño peppers, tomato, parsley, salad greens, avocado sauce, strained yogurt, and salsa.

COMBO PLATE Jalapeño cheddar croquette, onion rings, fried mozzarella balls, fried breaded goat cheese, jalapeño peppers, Polish dumplings, Cajun-spiced fried chicken bites, French fries, dipping sauce, honey & mustard sauce.

JALAPEÑO CHEDDAR CROQUETTE Fried cheddar cheese balls filled with corn, jalapeños, cheddar, Mexican beans, Mexican peppers, French fries, crispy carrot and cucumber, mayo sriracha sauce.

CRISPY GINGER CHICKEN Breaded fried ginger marinated chicken pieces, mixed red and green peppers, parsley, served with French fries, lemon and honey ginger sauce.

SMOKED ENTRECÔTE ROLL Smoked entrecôte rolled with avocado, pickles, Gruyère cheese, with toasted cheese bread, arugula, mustard sauce.

ANTIPASTI PLATTER Italian salami, smoked beef rib, smoked entrecôte, Gruyère cheese, smoked salmon, ginger olives, pickles, lemon, dill, arugula, walnuts, cranberry, served with toasted bread.

SMOKED SALMON TARTINE Toasted multigrain bread topped with cream cheese avocado, smoked salmon, capers, red onion, dill, lemon, salad greens, pickles, tangy dressing.

MOZZARELLA CAPRESE Arugula, tomato, fresh mozzarella, pumpkin seeds, nigella seeds, basil, croutons, tangy dressing.

BOWL

GREEN VEGGIE BOWL Green lentil, buckwheat and freekeh bulgur mix on Mediterranean salad greens, shelled edamame, avocado purée, avocado slices, tomato, grilled zucchini, orange, lemon, nigella seeds, mint, flaxseed.

CHICKEN MANGO BOWL Special marinated grilled chicken breast, pineapple and ginger sauce, fresh coriander, nigella seeds, mango salsa, carrot, cucumber, served with Mediterranean salad greens and rice.

GLAZED CHICKEN BOWL Marinated grilled chicken breast with balsamic glaze, basil, pumpkin seeds, avocado slices, tomato, cucumber, orange, arugula, Mediterranean salad greens, nigella seeds, fresh mozzarella cheese.

MARAKESH MEATBALL BOWL Meatballs on tahini strained yogurt, matchstick potatoes, tomato sauce, Walnuts, nigella seeds, lemon, fresh herbs, and toasted bread.

TANDOORI CHICKEN BOWL Special marinated grilled boneless chicken thigh, yogurt, rice, grilled onion, red cabbage & onion salad, cucumber, lemon, fresh herbs, and toasted bread.

TERIYAKI SALMON BOWL Teriyaki marinated sesame coated oven-baked salmon, Romaine lettuce, orange, edamame, carrot, broccoli, avocado, corn, rice, spring onions, nigella seeds, teriyaki sauce.

MEXICAN STEAK BOWL Special marinated grilled entrecôte pieces, rice, grilled mixed peppers, avocado, spinach with corn and Mexican beans, strained yogurt, jalapeño peppers, and toasted bread.

SWEET SOUR CHICKEN BOWL Special marinated fried breaded chicken pieces with sweet sour sauce, rice, cucumber, green village pepper and avocado salad, fresh herbs, nigella seeds, sesame, French fries, and toasted bread.

For Egg Lovers

Fried Eggs 3 sunny-side-up eggs, served with Turkish tea.

Fried Eggs with Sucuk 3 sunny-side-up eggs with sucuk (Turkish Sausage), served with Turkish tea.

Omelettes *Mixed Omelette* Smoked turkey, mushrooms, kashar cheese, tomatoes, 3 eggs, mixed greens, served with Turkish tea.

Cheese Omelette Kashar cheese, 3 eggs, mixed greens, served with Turkish tea.

Vegetable Omelette Green & red peppers, zucchini, mushrooms, caramelized onions, broccoli, 3 eggs, mixed greens, served with Turkish tea.

Menemen Turkish Scrambled Eggs with Tomatoes, served with Turkish tea.

Colorado Omelette Jalapeños, 3 eggs, cheddar cheese, spring onions, smoked turkey, avocado, Mexican beans, jam, mixed greens, served with Turkish tea.

Eggs with Braised Beef 2 sunny-side-up eggs with braised beef (kavurma), served with Turkish tea.

Smoked Salmon & Cheddar Omelette Smoked salmon, 3 eggs, roasted red pepper, fresh herbs, tomatoes, lemon, cheddar cheese, cream cheese, mixed greens, served with Turkish tea.

BURGER

CLASSIC BURGER 160 g burger patty, burger sauce, pickles, lettuce, caramelized onions, served with French fries and onion rings.

CHEESEBURGER 160 g burger patty, burger sauce, pickles, lettuce, caramelized onions, cheddar, served with French fries and onion rings.

DELUXE BURGER 160 g burger patty, burger sauce, pickles, lettuce, caramelized onions, cheddar, smoked meat, served with French fries and onion rings.

RIB BURGER 80 g braised beef rib, burger sauce, pickles, lettuce, caramelized onions, cheddar, caramelized onions, grilled mixed peppers, served with French fries and onion rings.

CRAFT BEEF BURGER 160 g burger patty, burger sauce, pickles, lettuce, avokado sauce, cheddar sauce, caramelized onions, smoked beef, served with fried breaded mozzarella balls, French fries and onion rings.

MANGO SALSA BURGER 160 g burger patty, mango sauce, burger sauce, lettuce, grilled mixed peppers, matchstick potatoes, jalapeño peppers, sweet chili pickles, Gruyère cheese, cheddar, served with French fries and onion rings.

PHILADELPHIA BURGER 160 g burger patty, cream cheese, burger sauce, lettuce, grilled mixed peppers, sweet chili pickles, jalapeño peppers, sriracha, cheddar, served with French fries and onion rings.

CRUNCH NAAN BURGER 160 g burger patty in naan bread, burger sauce, sweet chili pickles, grilled mixed peppers, smoked rib, jalapeño peppers, spring onions, cheddar, Gruyère cheese, served with French fries and onion rings.

HANGOVER BURGER 160 g burger patty, grain mustard sauce, pickles, lettuce, cheddar sauce, Gruyère cheese, smoked beef, served with hash brown potatoes, onion rings, and burger sauce.

SMASH BURGER 210 g smashed two burger patties, caramelized onions, cheddar, jalapeño peppers, lettuce, green pepper pickles, served with French fries and onion rings.

SALAD

Fresh from the Garden

MEDITERRANEAN SALAD Mediterranean salad greens, Romaine hearts, tomato, cucumber, carrot, white cheese, corn, olives, walnut, olive oil & lemon dressing.

CHICKEN CAESAR SALAD Grilled chicken breast, Romaine lettuce, tomato, garlic croutons, Caesar dressing, Gruyère cheese.

GRILLED SALMON SALAD Marinated grilled salmon with buckwheat, freekeh bulgur, green lentil, red onion, Romaine lettuce, parsley, olives, capers, cucumber, tomato, plum sauce.

CAJUN CHICKEN SALAD Mediterranean salad greens topped with Cajun-spiced fried chicken, grated Kashar cheese, tomato, walnut, black olives, honey & mustard dressing.

AVOCADO SALAD Shelled edamame, avocado, green beans, cucumber, celery, dill, arugula, olive oil & lemon dressing.

CRANBERRY CHICKEN SALAD Marinated boneless chicken thigh, Mediterranean salad greens, mozzarella chunks, nigella seeds, orange, cranberry, apple, pumpkin seeds, walnuts, plum sauce.

GOAT CHEESE BASIL SALAD Mediterranean salad greens, goat cheese with pesto sauce, grilled zucchini, tomato, cucumber, grilled mixed peppers and onions, spinach, black olives, walnut, nigella seeds and pumpkin seeds.

CALIFORNIA BACON SALAD Marinated chicken pieces, smoked beef bacon, Mediterranean salad greens, avocado, Apple, orange, nigella seeds, walnuts, black olives, Caesar dressing.

RIB SALAD Braised beef ribs, Mediterranean salad greens, spinach, grilled mixed peppers & onions, walnuts, cucumber, Gruyère cheese, corn, Mexican beans, grain mustard dressing.

WALDORF SALAD Special marinated grilled boneless chicken breast, apple, walnuts, pumpkin seeds, raisins, Gruyère cheese, croutons, special cranberry sauce.

SALMON CROQUANT SALAD Sesame coated oven-baked salmon, Mediterranean salad greens, buckwheat, beetroot, edamame, tomato, orange, broccoli, carrot, cucumber, capers, croquant sauce.

HAWAII CHICKEN SALAD Marinated grilled chicken breast, salad greens, corn, Mexican beans, avocado, carrot, cucumber, mango salsa, hot mayo sauce.

SEAFOOD SALAD Mediterranean salad greens, arugula, smoked salmon, mixed seafood, avocado, cucumber, green olives, dill, tomato, capers, orange, special dressing.