

just Tapas

Small Plates

Asian Calamari \$10

pan seared calamari steak
marinated in lime, ginger garlic, mint,
basil, nuoc mam & jalapeno
served over arugula with
diced heirloom tomatoes

Charcuterie \$18

an assortment of imported meats,
artisanal cheese, peppercinis, pesto
served with Café Europa Baquettes

Marinated Hanger Steak \$12

merlot & pomegranate marinated
steak grilled medium rare, served
with lovely pearl onions

Sprouts Francaise \$12

flash fried organic brussels sprouts,
twice-roasted hazelnuts, tossed in
balsamic-mustard crème fraiche
topped with a poached egg

Parmesan Crusted Asparagus \$11.50

asparagus coated with egg white,
dredged in fresh grated parmesan
and panko; roasted,
with fresh lemon

Meatballs a la Grecque \$10

grain fed lamb & oregano
meatballs in an avgolemono
sauce topped with feta cheese (3)

NEW! Butternut Squash Ravioli \$12

Fresh, artisanal ravioli with
Volcanic Sicilian Tomatoes (3)

Smokin Shrimp \$16.95

garlic butter glazed prawns
wrapped & skewered with
applewood smoked jalapeno bacon

NEW! Coquilles St.-Jacques \$14

Scallops in a lime-cilantro cream sauce
with roasted potatoes

FROM OUR SISTER RESTAURANT CAFÉ EUROPA

Salad Compagnard Epinard: A hearty, warm savory salad traditionally from the French countryside with rosemary roasted potatoes, organic spinach, pancetta, tomato, pomegranate vinaigrette. **\$13**

Café Europa Pasta Bowl: Sage butter compound with grilled chicken, artichoke hearts, sundried tomatoes, capers with GLUTEN FREE pasta (Baguette upon request). **\$15**