

# 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 cheeses, olives, pate,  
roasted peppers & lavender honey  
with crostini

### **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)

### **Pork Loin en Croute \$12**

Prosciutto wrapped loin of pork  
sautéed spinach in a spicy  
blueberry compote

### **Smokin Shrimp \$16.95**

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

### **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, balsamic with a poached egg, tossed in a 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**