



ZEUGMA

# VALENTINE'S DAY MENU

3 COURSE, \$85 PER PERSON

## ON THE HOUSE

Black Garlic Truffle Butter - Homemade Pita Bread

## FIRST COURSE

*-choose one per person-*

Lamb shoulder hummus, garlic yoghurt

Taragon yoghurt , Artichoke and quinoa salad

Aegean Sea style Octopus

Beet falafel, beet puree, roasted nuts

Buratta ,apricot sauce, pistachio pesto

Tulum cheese, shepherd salad, kalamata olives

Spicy Pumpkin Dip - Muhammara

Miso Calamari, miso aioli

## SECOND COURSE

*-choose one per person-*

Wild cut sea bass creamy parsley sauce, beet and bulgur salad

Lamb Chops, truffle mousse, herbs sauce, turmeric potato

Organic chicken shish kebab, green tahini, sautéed veggies

Manti, Handmade dumplings stuffed with trio mushrooms, warm yogurt sauce

Shrimp Casserole, orzo rice

Basa fish schnitzel, warm fresh herbs potato salad, lemon capers aioli

Grass-Fed Steak Shish Kebab, roasted onion, horseradish yoghurt diil

## THIRD COURSE

*Share With Me*

Chocolate Craquelin



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**WHITE WINES**

	<b>H</b>	<b>F</b>
Pinot Noir	29	44
Riesling	27	42
Chardonnay	29	45
Sauvignon Blanc (2019)	-	45
Sauvignon Blanc (2021)	29	-

**RED WINES**

Pinot Grigio (2019)	-	55
Pinot Grigio (2018)	34	-
Super Tuscan	32	50
Merlot	-	46
Cabernet Sauvignon Lodi 2019	-	50
Meritage Blend Merlot & Malbec	33	53
Cabernet Sauvignon Napa 2019	-	60
Cabernet Sauvignon Napa 2018	36	-
Cabernet Franc	32	-
Old Vine Zinfandel Lodi 2018	-	53
Old Vine Zinfandel Amador 2011	32	-
Primitivo Amador 2016	-	59
Primitivo Amador 2014	36	-
Syrah Amador 2018	32	51

**ROSE WINES / SANGRIA**

Rosato	-	44
White Sangria	-	44
Red Sangria	-	44