



# PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

## COLD & RAW BITES

### SEAFOOD TOWER

king crab legs, calamari, shrimp, oysters, tuna saku, egg raw

### OYSTERS ON THE HALF SHELL (GF)

1/2 dozen | 24 • dozen | 46

### HARISSA HUMMUS (V/GF)

mild harissa sauce, chickpeas, fresh pepper, tahini, olive oil

### TRUFFLE BURRATA (V/GF)

tomatoes, arugula, balsamic

### CRAB MEAT AVOCADO (GF)

green pepper, red roasted pepper, chipotle aioli

### MEZZE PLATTER

baba ghanoush, spicy feta, tzatziki, chef's selection of cured meats and cheeses, olives, crudité, pita

### BRANZINO CEVICHE (GF)

onion, mango, cilantro, cucumbers, tomatoes, lemon

### TUNA TARTARE

avocado mousse, persian cucumbers, red onion, fresh herbs

### CRISPY BRUSSELS SPROUTS (V/GF)

spicy feta, toasted cashews, pomegranate

### JUMBO CRAB CAKE

fresh herbs, crisp panko flakes, signature aioli

## HOT MEZZE

### OCTOPUS (GF)

wood-grilled, cherry tomatoes, potatoes, arugula, balsamic vinaigrette

### GRILLED CALAMARI (GF)

fava mousse, herb vinaigrette

### GRILLED PRAWNS (GF)

jumbo african tiger prawns, lemon vinaigrette

### GRILLED SEAFOOD MIX (GF)

octopus, calamari & shrimp

### SPANAKOPITA (V)

phylo stuffed with feta cheese, spinach, spring onion, dill

### MINI RIBEYE KEBABS (GF)

garlic, parsley, oregano

### DOLMADIES

stuffed grape leaves, ground beef, rice, mint

### BAKED GOAT CHEESE (V)

wood-grilled fruit, country toast

### SAGANAKI (V)

pan-fried kefalotyros cheese, apple and fig compote

### BOUYOURDI (V)

grilled tomatoes, feta cheese, florina peppers, fresh herbs

## SOUPS & SALADS

### FISH VELOUTÉ SOUP

fish fume, veggies, seafood, fish

### EGG LEMONY CHICKEN SOUP

traditional greek egg-lemon recipe

### SHOPSKA SALAD (V)

tomatoes, olives, feta cheese, cucumbers, avocado, croutons, olive oil, balsamic vinaigrette

### GREEK SALAD (GF/V)

tomatoes, cucumbers, green peppers, red onion, kalamata olives, feta cheese, evoo

### CAESAR SALAD

romaine, parmesan, croutons, corn, crispy turkey bacon

### POLITIKI SALAD (V)

white cabbage, shredded carrots, raisins, feta cheese

### BEETS & GOAT CHEESE (GF/V/N)

baby arugula, roasted beets, cranberries, candied walnuts, honey cider vinaigrette

### HOUSE SALAD (V)

romaine, frisée, grape tomatoes, cucumbers, red onion, feta cheese, vinaigrette

#### Add To Salad:

Grilled Chicken | 12 • Grilled Shrimp | 12 • Grilled Salmon | 16

## SIGNATURE BAKES

### MARGHERITA FLATBREAD (V)

tomato, mozzarella cheese, basil, olive oil

### BIANCA FLATBREAD

alfredo sauce, mozzarella cheese, parmesan, prosciutto

### TUSCAN FOCACCIA (V)

sun-dried tomatoes, fresh rosemary, handcrafted ricotta spread, olives

### ZA'ATAR BREAD ROLLS (V)

zaatar, fresh mint, evoo

### PASTRMALJIA

kasseri cheese, feta, chicken

### PORK PASTRMALJIA

marinated pork shoulder, mozzarella cheese

## HOME MADE PITA BREAD



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## SEA & SHORE

### MARKET FRESH FISH | MP

-Ask us for the catch of the day-

#### GRILLED SPANISH BRANZINO (GF) lemon, evoo, oregano

#### 8 OZ FILET MIGNON (GF) delicate cut tenderloin (choice of side)

#### MEDITERRANEAN GROUper FILLET (GF) 8 oz pan seared grouper fillet, artichoke mousse, fresh lemon juice

#### 20 OZ PRIME WAGYU RIBEYE (GF) (choice of side)

#### FIRE ROASTED SALMON FILLET (GF) 8 oz atlantic salmon, asparagus, beurre blanc

#### 18 OZ NY STRIP STEAK (GF) prime cut (choice of side)

#### SHRIMP KEBAB (GF) marinated shrimp skewers, lemony couscous, chives, marinated cherry tomatoes

#### 32 OZ TOMAHAWK STEAK prime wagyu, potatoes, peppers, burnt onions

#### MIX GRILL (SERVES 2-3) thin sliced 10 oz ribeye, lamb chops, 1/2 grilled boneless chicken, ground beef kebabs, grilled veggies, pita, spicy feta, tzatziki, country fries

#### CHICKEN KEBAB (GF) chicken skewers, basmati rice, grilled carrots

#### BONE IN LAMB CHOPS (GF) chimichurri, garlic, lemon, arugula, oregano, parsley

#### BEEF KEBAB traditional middle eastern ground beef kebab, basmati rice, broccolini

## SPECIALTY DISHES

#### OVEN-ROASTED LAMB SHANK (GF) oven-roasted marinated lamb shank, lemon-thyme roasted potatoes

#### GREEK CHICKEN (GF) deboned half roasted chicken, yukon potatoes, broccolini, greek vinaigrette

#### VEGGIE MOUSSAKA (V) potato, eggplant, zucchini, béchamel sauce

#### WAGYU BURGER lettuce, tomatoes, signature aioli sauce, grilled onion, brioche bun, country fries

#### BEEF AND LAMB GYRO pita bread, roasted beef & lamb meat, tzatziki, onion, tomatoes, french fries.

#### IMAM BAILDI (V) stuffed eggplant, parsley, onions, raisins, tomato sauce

## PASTA & RISOTTO

#### SEAFOOD ORZO lobster, mussels, calamari, garlic, red pepper, cherry tomatoes

#### TAGLIATELLE ALFREDO grilled chicken, turkey bacon, mushrooms, parmesan cheese

#### LOBSTER LINGUINI lobster, garlic, parsley, cherry tomatoes, ouzo

#### BRAISED BEEF BUCATINI 6-hour braised beef in rich tomato sauce, parmesan

#### TROFIE CACIO PEPE (V) pecorino, parmesan, black pepper, butter

#### WAGYU RISOTTO (GF) arborio rice, parmesan cheese

#### RISOTTO VERDE (V) arborio rice, sautéed mushrooms & asparagus, aromatic herbs, parmesan cheese

#### CASARECCE PESTO (V/N) fresh basil, garlic, walnuts, pine nuts

## SIDES

#### OVEN ROASTED POTATOES (GF/V) oven roasted yukon potatoes, garlic, oregano, lemon

#### MUSHROOM & ASPARAGUS (GF/V) chanterelles, balsamic glaze

#### COUNTRY FRIES (GF/V) lemon & garlic yogurt

#### WOOD FIRED BROCCOLINI (GF/PB/V) charred lemon

#### BASMATI RICE (PB/V) dill, parsley, herbs

#### GRILLED CARROTS (GF/PB/V/N) pistachio - goat cheese mousse