



The Deck

ISLAND GARDENS

PRIX FIXE LUNCH MENU

\$25.00

APPETIZER

ZUCCHINI CROQUETTES

with cilantro aioli

BEEF TOMATO SALAD

with fresh mozzarella basil

THE MEZZE TRAY

Enginar | Fava | Kabak Tzatziki
Shakshuka | Hamsi | Kereviz | Mercimek

ENTRÉE

GRILLED BRANZINO

served with zucchini and artichoke

BAVETTE A L'ECHALOTTE STEAK

with arugula and french fries with dijon mustard

POLLO AL MATONE

Half chicken, boneless and cooked in our maggi brick oven
with roasted potatoes

ADDITIONAL ITEMS

Octopus \$10.00 | Lamb \$10.00 | Prawns \$10.00

BEVERAGE

PROSECCO

A glass of our house prosecco

ENTRÉE

BABY SPINACH & ORGANIC PEAR

Burgundy glazed pears, candied walnuts,
gorgonzola crumbles and poached egg with
pomegranate shallot dressing

SHAVED FENNEL & MARINATED ZUCCHINI

Thinly sliced zucchini, julienne baby artichokes,
parmesan crouton with champagne shallot dressing

THE MEDITERRANEAN

Marinated feta, purple onion, cucumber, tomato,
kalamata olives with red wine vinaigrette and pita bread

BABY MIXED GREENS

Organic greens, tomatoes, cucumber, fennel,
avocado with balsamic vinaigrette

THE MEZZE TRAY

Enginar | Fava | Kabak Tzatziki
Shakshuka | Hamsi | Kereviz | Mercimek

OR

DESSERT

Fruit platter | Warm apple tart | Crocantino

"18 percent service charge plus tax will be added to your bill"

A NOTE FROM OUR KITCHEN

All our chicken, lamb plus beef products are all-natural, raised without antibiotics or hormones and are pasture-raised on Florida farms. All our grains + legumes are 100% organic, all our lettuces + herbs are local in season. We do our best to stay out of the industrial food chain. Consumption of raw and undercooked foods, especially shellfish, may cause health hazards to at-risk people