

# Cafe Pastis

## DINNER

“GOOD COOKING IS THE ACCUMULATION OF SMALL DETAILS DONE TO PERFECTION.”

### *Les Soupes*

Soupe d’Aujourd’hui	\$5.50
Gratinee a l’Oignon, Frottes d’Ail Baked Onion Soup with Garlic Croutons	\$6.50

### *Les Salades*

Salade Maison, Huile de Basilic House Salad, Basil Oil	\$7.50
Fondant de Chevre Chaud au Miel, Croutons aux Olives, Huile de Romarin Melted Goat Cheese and Honey on Crispy Olive Bread, Mesclun Salad, Rosemary Scented Oil	\$14.50
Pousses d’Epinard, Poires Caramelisees et Roquefort, Vinaigrette de Xeres Baby Spinach, Caramelized Pears and Roquefort, Xeres in Vinegar Dressing	\$11.50
Crevettes Grillees, Salade de Pois Chiche, Olives, Fromage de Feta et Tomates Seches Grilled Shrimps over Chick peas, Kalamata Olives, Feta Cheese and Sundried Tomatoes	\$14.50
Feuilles d’Endives au Roquefort et Noix Roties, Huile de Noix Endive Salad with Roquefort and Roasted Walnuts, Walnut Oil Dressing	\$11.50
Tartare de Thon Frais aux Capres et Jus de Citron. Croutons a l’Harissa Fresh Tuna Tartar with Capers and Lemon juice. Harissa Croutons	\$13.50
Assiette de Charcuterie. Saucisson, Pate, Jambon Cru, Salade verte Duck Pate, French Salami and Prosciutto, served with a Green Salad	\$15.50
Tartelette de Fromage de Chevre Fondue et Portobello au Thym Frais Grilled Portobello, Fresh Thyme and Goat Cheese in a Crispy Shell	\$14.50

### *Les Entrees*

L’Assiette PASTIS Olives a l’Harissa, Jambon Cru, Artichauts et Anchois Marines Spicy Harissa Marinated Olives, Prosciutto, Artichokes Hearts and Anchovies	\$14.50
Pate de Canard au Poivre Noir et sa Tapenade de Figs Homemade Duck and Black Peppercorn Pate with Fig Tapenade	\$13.50
Escargots au Beurre de Pastis, Ail et Basilic Snails in a Pastis Garlic Basil Butter	\$12.50
Ravioles Tiedes de Fromage de Chevre, Coulis de Tomate Warm Herbed Goat Cheese Ravioli, Fresh Tomato Coulis	\$10.50
Assiette de Fromages Cheese Platter	\$15.50

### *Les Poissons*

Moules Marinieres, Frites	\$20.00
Steamed Mussels in White Wine and Shallots, French Fries ... Appetizer Portion, <b>No</b> French Fries	\$11.00
Bouillabaisse du Vieux Port... Rouille et Croutons	\$23.50
Mussels, Shrimps, Grouper, Craw Fish, Fennel Cooked in a Rich Saffron Fish and Lobster Soup	
Noix de Saint Jacques et Epinard Frais, Sauce a l'Orange a l'Harissa	\$21.50
Sea Scallops and Fresh Spinach, Sauteed with Orange Juice and Harissa	
Saumon Grille , Compote de Fenouil au Safran, Coulis de Tomate a l'Ail	\$19.50
Grilled Salmon, Compote of Fennel Flavored with Safran , Fresh Tomato and Garlic Coulis	
Merou Roti, Puree de Pois Chiche et Aioli au Pesto	\$21.50
Roasted Grouper, Chick Pea Puree and Pesto Aioli	
Truite Farcie a la Tapenade au Figs, sauce aux Amandes au Citron	\$18-.50
Stuffed Trout with Figs tapenade, Lemon Almond Sauce	
Thon Grille, Vinaigrette de Tomates Fraiches aux Capres et Herbes Fraiches	\$20.50
Grilled Tuna, Tomato Capers and Fresh Herbs Vinaigrette	
Filet de Snapper, Tomate et Citron Roti au Chardonnay	\$21.50
Chardonnay Roasted Filet of Snapper with Fresh Tomato and Lemon	
Crevettes,Pancetta, Fonds d'Artichauds Sautes a l' Ail, Couscous Epices	\$21.50
Shrimps and Pancetta Sauteed with Artichokes and Garlic. Spicy Couscous	

### *Les Viandes*

Jarret D'Agneau Roti au Jus D'Olive, Orange et Thyme Frais, Lentils	\$22.50
Roasted Lamb Shank in an Olive, Orange and Fresh Thyme Sauce, Baked Lentils	
Confit de Canard Braise au Jus de Cassis et Figs Confits	\$21.50
Braised Duck Legs in a Light Black Currant and Fig Sauce	
Entrecote Grillee, Sauce au Poivre Vert et Cognac, Frites	\$22.50
Grilled New York Steak, Green Peppercorn, Cognac Sauce and French Fries	
Blanc de Poulet Marocain, Marine au Cumin, Abricots et Olives, Couscous Epices	\$18.50
Moroccan Chicken Breast Marinated in Cumin, Apricots and Olives, Spicy Couscous	

*\$3.00 Additional Charge for Any Split Main Course  
18% Service Included for Parties of 6 or More Guests*