

Sweets

FIVE EASY PIECES <i>CP's Mediterranean mini bites</i>	\$7.
VANILLA PANNA COTTA <i>with moscato, prickly pear & pistachio tuile cookie</i>	8.
SHERRY & RED WINE POACHED PEAR <i>with creme fraiche ice cream</i>	8.
GREEK WALNUT CAKE <i>with spoonfruits & candied walnuts</i>	9.
PROVENÇAL APPLE TART <i>with prune & armagnac ice cream</i>	8.
WARM CHOCOLATE TORTE <i>with mascarpone whip</i>	9.
DAILY AFFOGATO <i>with housemade cookie</i>	8.

Beverages

SOFT DRINKS	FRESH SQUEEZED LEMONADE OR LIMEADE	4.
	IZZE CLEMENTINE	4.
	IZZE PEACH	4.
	COCK N' BULL GINGER BEER	4.
	ABITA ROOTBEER	4.
	FRESH BREWED ICED TEA	3.
	MARTINELLI'S APPLE JUICE	3.
TEA & COFFEE	DAMANN HOT TEA	4.
	ILLY COFFEE	3.
	ILLY ESPRESSO	3.
	ILLY CAPPUCCINO	4.
	ILLY LATTE	4.
WATER	PANNA, ITALY 1 L 7.	500ML 4.
	PELLEGRINO, SPARKLING, ITALY 1 L 7.	500ML 4.

NO CHECKS. CASH IS KING. PLASTIC IS OK TOO.
PLEASE INFORM YOUR SERVER ABOUT FOOD ALLERGIES AND AVERSIONS.
18% GRATUITY ADDED FOR PARTIES OF 7 OR MORE.

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from tapas to mezze

FRIED BACON WRAPPED DATES	\$4.
FRIED STUFFED OLIVES	4.
SPANISH BACALAO FRITTERS <i>with orange-saffron aioli</i>	6.
BABA GHANOUSH <i>with crispy pita and toasted sesame seeds</i>	5.
EGGPLANT FRIES <i>with za'atar and spiced yoghurt</i>	6.
DOLMAS <i>with pine nuts, currants, mint & fennel</i>	6.
CRISPY PORCINI MUSHROOMS <i>with fried parsley & lemon</i>	9.
SEARED HALOUMI CHEESE <i>with Greek oregano, chili flakes and garlic</i>	7.
GARLIC SHRIMP <i>with brandy and espelette pepper</i>	11.
GRILLED PEAR, GORGONZOLA DOLCE & WALNUT BRUSCHETTA	7.
BRESAOLA <i>with aromatic oil & lemon</i>	8.
GRILLED SARDINE <i>with garlic-potato skordalia, lemon & fennel salad</i>	9.
CHILLED YELLOWFIN TUNA <i>with green olives, sultanas, capers, mint & breadcrumbs</i>	11.
HARISSA CHICKEN DRUMETTES	5.
GRILLED LAMB T-BONE-ETTES <i>with Cindy's red pepper and pomegranate glaze</i>	15.

BREAD SERVED UPON REQUEST

TODAY'S SOUP	\$8.
PERSIMMON & POMEGRANATE SALAD <i>spiced walnuts, Belgian endive</i>	9.
LEMON TABOULI <i>with little gem lettuce & sungold tomatoes</i>	10.
HUMMUS WITH FUL <i>with cooked egg, red onions & pita</i>	8.
ARTICHOKE SALAD <i>with bacon, egg & hazelnut- sesame dukkab</i>	11.
PORK TONNATO <i>with tuna, capers, anchovies & piquillos</i>	13.
PIZZA NAPOLETANA <i>tomato, anchovies & olives</i>	14.
CHANTERELLE, PANCETTA & THYME PIZZA	15.
CALZONE <i>with broccoli rabe, radicchio, Fontina & chili flake</i>	14.
BAKED PENNE BOLOGNESE	16.
CP'S GREEK TRAHANA STEW <i>with eggplant & tomato</i>	15.
PACCHERI <i>with calamari, cherry tomatoes & basil</i>	19.
SERRANO HAM, FONTINA CHEESE & QUINCE PANINO	15.

LEEK & PANCETTA RISOTTO <i>with fried egg</i>	\$19.
FETA CRUSTED STURGEON <i>with fresh butter beans & confit tomato</i>	28.
TUNISIAN HALIBUT <i>with olives, tomatoes, preserved lemon & capers</i>	27.
GRILLED CHICKEN <i>with piquillo gazpacho sauce, grilled scallions & fingerlings</i>	24.
TWO GRILLED QUAIL <i>with braised figs, port glaze & creamy polenta</i>	28.
WINEMAKER PORK <i>with Greek oregano, garlic, roasted sweet peppers & trabana</i>	22.
LAMB KEBABS <i>with roasted tomato, poblano, eggplant and yoghurt sauce</i>	18.
MOROCCAN LAMB SHANK <i>with golden raisins, prunes & couscous</i>	28.
SLOW BRAISED BEEF <i>with Pedro Ximénez sherry and cauliflower</i>	25.
GRILLED PRIME RIBEYE STEAK <i>with roasted potatoes & romesco</i>	34.

The Brassica family of plants includes kales, cabbages and other cruciferous vegetables. Cindy's original restaurant, Mustards, is named for Brassica Nigra, the yellow mustard that carpets the vineyards of the Napa Valley.