

PREDALINA

LUNCH

crudité & pita hummus, zaalouk, spicy whipped feta, htipiti VG

M E Z Z E

zucchini chips feta, charred lemon, aleppo VG

blistered cauliflower creamy tahini, pickled shallot, toasted pine nut, fresh herb V GF

tuna tartar avocado, cucumber, finger lime, tomato vinaigrette, crispy pita

flake crudo beech mushroom, pickled shallot, hazelnut crunch, herb oil

smoked hamachi crudo aji gazpacho, gooseberry, shiso, sumac, pepita

crispy brussels whipped feta, pickled shallot, pistachio, lemon honey vinaigrette VG

horiatiki persian cucumber, tomato, red onion, kalamata olive, aged feta, oregano, sherry vinegar VG

S A L A D S

mixed green crispy kale, tomato, castelvetro olive, pita, shaved radish, whipped feta, sumac sherry vinaigrette

fattoush shaved cabbage, dried apricot, jalapeño, apple, candied pecan, mint, crispy pita, tahina vinaigrette VG

predalina chop mixed greens, oil cured tuna, artichoke, tomato, kalamata olives, soft-boiled egg, pickled onion, crispy chickpea, pomegranate vinaigrette

chicken paillard arugula, roasted tomato, shaved kefalograviera, truffle vinaigrette, crispy fries

ADD grilled chicken 10 | seared salmon 14 | grilled steak 16 | falafel 12

H A N D H E L D S & M O R E

predalina burger double patty, american cheese, lettuce, tomato, predalina sauce, toasted potato roll

greek chicken grilled chicken, mixed greens, feta, kalamata olive, cucumber, tomato, tzatziki

spicy chicken dill pickle, calabrian aioli, harissa honey, roasted potato roll

falafel burger whipped feta, tomato, arugula, pickled onion, toasted potato bun

grilled cheese aged kasseri, kefalograviera, htipiti, wild oregano, served with harissa tomato soup VG

mushroom flatbread black truffle, caramelized shallot, kefalograviera, pomegranate molasses VG

prosciutto flatbread roasted tomato, garlic, fontina, espelette, wild oregano

simply grilled branzino ladolemono, marinated cucumber salad, crispy fries

tomato calamarata semolina pasta, burrata, basil, olive oil, kefalograviera VG

S I D E S

fries harissa aioli

tabouleh fregola, sumac onions, apple, lemon

small green salad marinated tomato, cucumber, radish, sumac sherry vinaigrette

cucumber salad golden raisin, caper, pickled onion

GF = gluten free VG = vegetarian V = vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Automatic gratuity of 20% will be added to parties of 6 or more.

EXECUTIVE CHEF Billy Žeko