

# Elizabeth's

## Cold Bar

### Salmon Carpaccio 13

*scottish salmon, olive oil, capers*

### Shrimp Campechana 13

*tomato broth, olive, chiles, citrus, avocado*

### Tuna Tartare 15

*dijon, egg, yolk, fresh herbs, focaccia crisps*

### Hamachi Crudo 14

*blood orange-shoyu, strawberries, chili*

## Mezze

### Bread Board 9

*chili-lemon, focaccia, salted butter, oil & vinegar*

### Stuffed Peppadews 10

*whipped chevre, sherry vinegar, golden raisins*

### Homemade Hummus 10

*with olive oil, zhoug, harissa, paprika, warm naan*

### Smashed Avocado 10

*with chile rubbed pineapple, cotija & cilantro*

### Burrata 14

*cherry tomatoes, balsamic, basil & oil*

### Charcuterie Plate 30

*evolving variety of meats, cheeses, and fixings*

## From The Hearth

### Pressed Focaccia 10

*melty provolone, confit garlic, warm tomato soup*

### Devils on Horseback 12

*bacon wrapped dates with goat cheese filling*

### Blistered Shishito Peppers 12

*with whipped feta and pimenton aioli*

### Patatas Bravas 8

*crispy roasted Yukon golds, pimenton aioli*

### Sherry Glazed Brussels 12

*shallots, honey, butter, almonds*

### Eggplant Caponata 12

*peppers, onions, olives, capers, pine nuts*

## Seasonal Flatbreads

### Casablanca 15

*white sauce, ricotta, caramelized onions, garlic, fig jam, basil*

### Garlic Margherita 15

*garlic aioli, mozzarella, tomato, basil*

### Strawberry Bacon 15

*black pepper strawberry jam, brie, mint*

## ◆ Dessert

### Warm Sticky Toffee Pudding 12

*medjool dates, warm caramel, bhari ice cream*

### Lemon-Rosemary Cake 10

*with cream cheese frosting & candied lemons*

### Baklava 10

*pistachios, pecans, orange-blossom honey*

## Cups

### Turkish Coffee 3

*finely ground beans from Mehmet Effendi*

### Moroccan Mint Tea 3

*gunpowder tea, mint, sugar*