

## *We Support the Slow Food Movement*

This means that we prepare each dish from scratch to order using the finest ingredients. We encourage our guests to take as much time and care savoring their meal as we take preparing it. Creating a less stressful and more pleasurable and healthful dining experience is our ultimate goal. Therefore, if you are in a hurry, please return at a time when you can relax and dine with us.

In our cooking practices, we make the following commitments to our customers:

- to use as much locally-grown produce and meats as are available;
- to buy as many organic ingredients as are available and affordable;
- to purchase only sashimi-grade seafood;
- to serve meats that are sustainably and humanely raised. Therefore, we proudly serve **Niman Ranch** pork and lamb and **HeartBrand** Akaushi-Kobe beef.

### *Our Green Commitment*

As a company we have made a commitment to reduce our carbon footprint. This goes beyond just changing lightbulbs and our ongoing commitment to recycling.

- In our most recent renovation, we installed all EnergyStar-rated equipment.
- We have stopped selling bottled water; instead, we have high-efficiency water filters installed on all drinking water sources. This reduces our contribution to landfills—and reduces the bulk of material we must ship across the country and from overseas.
- In the future we will continue to strive to further reduce our business' carbon footprint and to encourage others to follow suit.

### *Cell Phones*

To enhance the dining experience for all concerned, **we request that our guests turn their pagers & cell-phones off** (or at least set them to "vibrate"). If you must use your cell-phone, so as to avoid disturbing our other guests (and to improve your reception) we request you step out of the main dining room. Cell phone use in the bar and on the patio is perfectly acceptable.

### *Pricing*

For decades, retailers have been "fudging" their prices. When they feel they need another dollar for a given item but fear the increase in price will hurt business, they charge 95¢ or 99¢ so we won't notice. Well, it's time for honest pricing. We're not just pretending to lower prices, we've reduced them an average of 22% while keeping the same great quality for which we've been known for years.

## *Desserts*

### *Desserts du Jour*

please ask your waitperson about the day's offerings

### *French Vanilla Ice Cream*

rich and creamy. So filled with eggs, it's half-way to becoming a frozen custard.  
single scoop, \$2. double scoop, \$4. baked goods à la mode, add \$2.

### *Torani Sundaes*

French vanilla ice cream & your choice(s) of Torani syrup(s), topped with whipped cream & nuts, if you like. one scoop, \$3.5. two scoops, \$6.5.

### *Apricot Gelato by Alotta Gelato*

created exclusively for Shevek & Co. Restaurant, \$3.5.

## Create a Dining Experience Uniquely Your Own!

The "Tapa" size is a satisfying taster—have several!  
Choose the "Mezze" size as lighter fare—or as a taster for two to share.  
And the "Entrée" portion will please larger appetites—or share it among several.

### Ask the Chef to Pick Your Courses

After a brief consultation with you,  
Chef Shevek will create a distinctive experience for each person at your table.

## Vegetables & Salads

### *Lebanese Beet*

a traditional dish of fresh-cooked beets marinated in a pomegranate-molasses dressing.  
Served on a bed of greens. tapa, \$4. mezze, \$8. entrée, \$12.

### *Artichoke & Cannellini Bean Salad*

■ roasted red and yellow peppers, sun-dried tomatoes and a fresh basil, crushed red pepper flake and balsamic vinaigrette. tapa, \$6. mezze, \$12. entrée, \$18.

### *Tapenade*

with pimento & preserved lemon. Served with crostini. tapa, \$5.5. mezze, \$8.5. entrée, \$12.

### *Grilled Stuffed Portabello Mushroom*

with roasted red pepper pesto on a bed of greens. tapa, \$6.5. mezze, \$13. entrée, \$19.5.

### *Spicy Chickpea & Eggplant Stew*

■ spiced with garlic, red pepper flakes and cooked in a sauce of roasted tomatoes and fresh herbs. Served over bulgur pilaf. tapa, \$4.5. mezze, \$9. entrée, \$13.5.

### *Braised Belgian Endive*

served over a braised mirepoix of celeriac, carrots and fennel. tapa, \$4.5. mezze, \$9. entrée, \$13.5.

### *Traditional Caesar Salad*

tapa, \$3.5. mezze, \$7. entrée, \$10.5.

### *Apple Honey Vinaigrette Salad*

with apples, pecans & feta cheese. tapa, \$4. mezze, \$8. entrée, \$12.

### *Spinach, Cabrales Blue Cheese & Walnut Salad*

with an aged sherry vinegar & walnut oil dressing. tapa, \$4.5. mezze, \$9. entrée, \$13.5.

## *Soups*

### *Soup du Jour*

cup, \$3. bowl, \$6. tureen, \$9.

### *Seafood Bisque or Chowder du Jour*

cup, \$5. bowl, \$10. tureen, \$15.

## *Cheeses & Eggs*

### *Eggs in Brandy Cream Sauce*

poached on a bed of spinach and wild mushrooms. Served with french bread. tapa, \$5. mezza, \$8. entrée, \$11.

### *Menemen*

eggs poached in a spicy Turkish roasted tomato and green chile sauce. Served with pita bread. tapa, \$5. mezza, \$10. entrée, \$15.

### *Cabrales Blue Cheese & Apple Crostini*

Spanish cabrales blue cheese, herbed apples & toasted pine nuts on crostini. tapa, \$5.5. mezza, \$11. entrée, \$16.5.

### *Grilled Herbed Feta Cheese*

Bulgarian sheep feta with herbs wrapped in grape leaves and grilled. Served with french bread. tapa, \$5. mezza, \$10. entrée, \$15.

### *Cabrales Blue Cheese & Blood Oranges*

caramelized blood oranges topped with cabrales blue cheese and herbs, finished with Lillet. tapa, \$6. mezza, \$12. entrée, \$18.

### *Feta & Walnut "Pesto"*

with parmesan cheese, walnut oil, savory spices and red pepper flakes. Served over bulgur pilaf. tapa, \$6.5. mezza, \$12. entrée, \$16.5.

### *Tortilla de Papas*

traditional Spanish egg and potato dish topped with chef's choice. tapa, \$6.5. mezza, \$12. entrée, \$16.5.

- Home-baked French bread & butter available upon request
  - All substitutions are at the chef's discretion.
  - A 20% gratuity will be added to tables of 7 or more.
- A 20% gratuity (25% on parties of 9 or more) will be added for separate checks.
  - No separate checks during our busiest hours.

# Pasta, Phyllo & Crêpes

## Ravioli du Jour

ask your waitperson about today's featured offering. tapa, \$6.5. mezze, \$13. entrée, \$19.5.

## Gnocchi in Spicy Capicola Sauce

in a chunky Fra Diavolo sauce with capicollo ham. tapa, \$4.5. mezze, \$9. entrée, \$13.5.

## Lasagne du Jour

ask your waitperson about today's featured offering. tapa, \$6.5. mezze, \$13. entrée, \$19.5.

## Pheasant Sausage

in a wild mushroom & roasted tomato cacciatore over cavatappi pasta. tapa, \$7.5. mezze, \$15. entrée, \$22.5.

## Spanakopitta

Greek spinach and feta phyllo pie. Served with tzatziki, a cucumber-yogurt sauce, on a bed of greens. tapa, \$5. mezze, \$10. entrée, \$15.

## Bride's Fingers

shrimp, tomatoes and green chile wrapped in phyllo dough. Served on a bed of greens. tapa, \$6.5. mezze, \$13. entrée, \$19.5.

## Moroccan Chicken & Apple Crêpe

crêpe of Moroccan blackened chicken breast topped with harissa crème fraîche. Served on a bed of apples spiced with Provençal herbs. tapa, \$6. mezze, \$12. entrée, \$18.

# Poultry

## Chicken Ashke

lightly curried, grilled chicken breast covered with smoked salmon & topped with bernaise sauce & fresh scallions. Served with lemon-mint roasted potatoes. tapa, \$7.5. mezze, \$15. entrée, \$22.5.

## Chicken Marsala

chicken breast in a demi-glaze of mushrooms & marsala wine. Served over grilled polenta. tapa, \$7. mezze, \$14. entrée, \$21.

## Spiced Duck with Pomes

Muscovy duck breast in a sauce of saffron and warming spices with apples and pears. tapa, \$11. mezze, \$22. entrée, \$33.

## Orange & Coriander Duck

Muscovy duck breast finished in a fusion sauce of orange marmalade, sherry, marsala wine and spices. Served on a bed of vegetables. tapa, \$10.5. mezze, \$21. entrée, \$31.5.

## Blood-Orange Chicken

thinly sliced chicken breast sauteed and finished in a demi-glaze with sections of blood oranges and pine nuts. Served on a bed of vegetables. tapa, \$7.5. mezze, \$15. entrée, \$22.5.

## Chicken & Fig Tagine

chicken breast in a sauce of black mission figs, preserved lemon, sweet bell peppers and sweet & savory Algerian spices. Served over cous cous confit. tapa, \$7. mezze, \$14. entrée, \$21.

# Seafood

## *Calamari Piccata*

calamari steak in a demi-glaze of white wine, capers and lemon juice. Served over a bed of vegetables. tapa, \$6. mezza, \$12. entrée, \$18.

## *Calamari Poseidon*

calamari steak strips in Greek tomato sauce topped with feta cheese and black olives. Served over bulgur pilaf. tapa, \$6.5. mezza, \$13. entrée, \$19.5.

## *Baked Clams on the Half Shell*

little neck clams stuffed with capicollo, roasted sweet bell peppers, spinach and romano cheese. tapa, \$6.5. mezza, \$13. entrée, \$19.5.

## *Poached Mahi Mahi in Almond-Mint Sauce*

sashimi-grade mahi mahi filet poached in white wine, mint, herbs & ground almonds. Served over grilled polenta. tapa, \$8. mezza, \$16. entrée, \$24.

## *Baked Scallops al Galicia*

fresh sea scallops coated with piquant Spanish spices and baked with bacon. Served on a bed of vegetables. tapa, \$9. mezza, \$18. entrée, \$27.

## *Scallops with Figs & Capicollo*

fresh sea scallops finished with figs, capicollo ham, herbs and a sweet vermouth sauce. Served over cous cous confit. tapa, \$9. mezza, \$18. entrée, \$27.

## *Grilled Prawns with Mint & Lavender*

finished with a preserved lemon sauce and harissa crème fraîche. Served over cous cous confit. tapa, \$11. mezza, \$21. entrée, \$31.

## *Moroccan Hot & Spicy Prawns*

encrusted in traditional Moroccan hot spices and grilled. Served with fresh lemon over cous cous confit. tapa, \$11. mezza, \$21. entrée, \$31.

## *Braised Wahoo with Blackberry-Balsamic Sauce*

grilled fresh-caught wahoo (ono) finished with a blackberry and balsamic sauce. Served over a braised mirepoix of celeriac, carrots and fennel. tapa, \$9.5. mezza, \$19. entrée, \$28.5.

## *Tuna Milanese*

sashimi-grade ahi (tuna) steak coated with a Milanese parmesan cheese and herb breading, lightly fried and served with drawn sage-lemon garlic butter on a bed of vegetables. tapa, \$8.5. mezza, \$17. entrée, \$25.5.

## *Seafood Fra Diavolo Primitivo*

mixed seafood in a spicy, chunky Italian tomato sauce. Served over cavatappi pasta. tapa, \$8. mezza, \$16. entrée, \$24.

## *Zarzuela*

a colorful, spicy Spanish version of bouillabaisse. Served with french bread. tapa, \$8.5. mezza, \$17. entrée, \$25.5.

# Meats

## *Pâté du Jour*

served with crostini. tapa, \$5.5. mezze, \$8.5. entrée, \$12.

## *Filet Mignon*

Niman Ranch filet mignon grilled to perfection, with a wild mushroom & red wine glacée. Served with lemon-mint roasted potatoes. tapa, \$18. mezze, \$36. entrée, \$54.

## *Tuscan Pork*

medallions of Niman Ranch pork tenderloin with a savory tomato-fennel sauce. Served with grilled polenta. tapa, \$11.5. mezze, \$21.5. entrée, \$31.5.

## *Grilled Pork with Tapenade*

Niman Ranch pork tenderloin grilled to perfection topped with home-made olive tapenade. Served over a bed of vegetables. tapa, \$13. mezze, \$24. entrée, \$35.

## *Veal Scaloppine alla Mozzarella*

New Mexico-raised, milk-fed veal cutlet sauteed in a lemon sauce topped with capicollo, fresh buffalo mozzarella, wine poached sun-dried tomato. Served over grilled polenta. tapa, \$10. mezze, \$20. entrée, \$30.

## *Veal Roulade*

New Mexico-raised, milk fed veal cutlet stuffed with julienned fresh vegetables, coated in almond meal and finished with a chocolate and balsamic reduction. Served over lemon-mint roasted potatoes. tapa, \$11. mezze, \$22. entrée, \$33.

## *Lamb Avgolemono*

New Mexico-raised lamb meatballs in a Greek spinach, lemon and egg sauce. Served over bulgur pilaf. tapa, \$6.5. mezze, \$13. entrée, \$19.5.

## *Lamb Tagine*

leg of Niman Ranch lamb slowly stewed in Moroccan spices finished with zucchini and fresh mint. Served over cous cous confit. tapa, \$11. mezze, \$21. entrée, \$31.

## *Akaushi Tips Cabrales*

kobe hanging tender with caramelized onions in a dilled sour cream and cabrales blue cheese sauce. Served on a bed of vegetables. tapa, \$16.5. mezze, \$30.5. entrée, \$44.5.



*means that the dish is spicy hot!*