

DUA
MEDITERRANEAN KITCHEN
MAIN LINE TODAY RESTAURANT WEEK

\$45 PER GUEST 3 COURSE MEAL

MEZZE

ISRAELI DUO

homemade hummus, pureed roasted peppers, walnuts, garlic

OLIVES & FETA

medley Kalamata olives, sun-dried tomatoes, roasted garlic, feta cheese

TZATZIKI

labneh (thick yogurt), cucumber, garlic

CAULIFLOWER BITES

roasted cauliflower, caramelized almonds, roasted peppers mayo

APPETIZERS

SHRIMP SAGANAKI

baked shrimps, saganaki cheese, tomato, oregano

KOFTE

grilled ground beef and lamb patties over tzatziki sauce, onions

MUSSELS ARRABIATA

P.E.I mussels, tomato sauce, red crushed pepper, garlic

MEDITERRANEAN SALAD

tomatoes, cucumbers, medley olives, feta, oregano, onions

ENTREES

SALMON GREEK STYLE

grilled salmon over orzo pasta, crumbled feta cheese, lemon zest dressing

LINGUINE PESCATORA

calamari, mussels, shrimp, crab meat in a white wine roasted garlic sauce

CHICKEN ZA'ATAR

marinated chicken breast, yogurt, Za'atar over grilled vegetables

BRAISED SHORT-RIB

pomegranate red wine reduction sauce, caramelized onions, over Israeli couscous

Credit Card are subject to 3.5% surcharge fee. Please avoid fees by paying cash or using a debit card. Parties for 6 or more people 20% gratuity added.

Please notify your server for any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illnesses.