



DINNER

FIRST COURSE

(choice of 2)

Dips

Hummus & Tahini | Babaganoush | Lebaneh & Feta

Delicacies

Spicy Cigars | Borek | Spanakopita

Wood Burning Oven

Shishito Peppers | Roasted Cauliflower
Spicy Potatoes

FOR THE TABLE

Chopped Salad
Cucumbers | Tomato | Freekeh | Lemon

Supplemental Dish +\$3 per person
Quinoa and Roasted Vegetable Salad
Farrow | Kale | Green Tahini | Puffed Quinoa

SECOND COURSE

(choice of)

Meatball Tagine
Soft Egg | Smoked Tomato | Piquillo Peppers

Branzino
Cauliflower Couscous | Currants | Pine Nuts

Moroccan Vegetable Tagine
Caramelized Honey | Castelvatrano | Chickpea

THIRD COURSE

(choice of)

Sticky Toffee Pudding

Chocolate Pot de Crème

Caramel Custard

\$39 MENU

TAX AND GRATUITY NOT INCLUDED
AVAILABLE DAILY 6:00PM – 10:30PM

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