

# MUSIC ROW

## BAR & GRILL

### GLUTEN FREE

### DAIRY FREE

**\*SUB TOAST POINTS / PITA** for raw vegetables

<b>KOFTA W/ SPICY RED SAUCE</b> and tangy garlic aioli	.....\$12
<b>PAPAS BRAVAS</b> w/ creamy romesco aioli	.....\$9
<b>WHIPPED FETA</b> with fig glaze (order without toasted pita) *	.....\$9
<b>HUMMUS</b> (order without toasted pita) *	.....\$9
<b>STUFFED PIQUILLO</b> roasted and stuffed with herb goat cheese	.....\$9
<b>PORK BELLY</b> braised, served with hot pepper jelly and garlic aioli	.....\$14
<b>SKIRT STEAK</b> grilled, served with beet chimichurri	.....\$17
<b>ROASTED HEIRLOOM CARROTS</b> served with mint labneh and spiced pistachio crumble	.....\$10
<b>SCALLOPS AND GNUDI</b> seared, served with spinach and charred jalapeno crema	.....\$19
<b>MUSHROOMS</b> sautéed with garlic confit and shallots	.....\$9
<b>CAMARONES DE AJO SHRIMP</b> sautéed with garlic confit (order without toast points) *	.....\$13
<b>STUFFED MEDJOOL DATES</b> herbed goat cheese, honey drizzle, spiced pistachios	.....\$8
<b>FALAFEL</b> with a cilantro tahini sauce	.....\$11
<b>CALAMARI</b> (order without toast points) *	.....\$14
tubes and tentacles, sautéed in a spicy red pepper sauce	
<b>MARINATED SALMON</b> topped with salsa verde	.....\$14
<b>BURRATA CAPRESE</b> arugula, "hot" heirloom tomatoes, burrata, topped with fig balsamic and sundried tomatoes	.....\$14
<b>MEDITERRANEAN SALAD</b> black & scarlet kale tossed with chickpea, roasted red pepper, red onion, cucumber, feta, with a red wine dijon vinaigrette	.....\$14
<b>CAESAR SALAD</b> baby romaine tossed with house caesar topped with shredded parmesan (order without house croutons)	.....\$11
<b>FIG &amp; GOAT CHEESE SALAD</b> mixed greens tossed in honey vinaigrette topped with figs, goat cheese, and toasted almonds	.....\$14
<b>CHICKEN KABOB</b> with yellow rice	.....\$23
<b>CHOCOLATE FLOURLESS CAKE</b> three decadent layers featuring flourless cake, white fudge mousse and chocolate fudge mousse	.....\$8
<b>GELATO</b> (seasonal flavors)	.....\$5

<b>KOFTA WITH SPICY RED SAUCE</b> and tangy garlic aioli	.....\$12
<b>PAPAS BRAVAS</b> w/ creamy romesco aioli	.....\$9
<b>HUMMUS</b> served with toasted pita	.....\$9
<b>PORK BELLY</b> braised served with hot pepper jelly and garlic aioli	.....\$14
<b>SKIRT STEAK</b> grilled, served with beet chimichurri	.....\$17
<b>ROASTED HEIRLOOM CARROTS</b> spiced pistachio crumble (order without mint labneh)	.....\$10
<b>MUSHROOMS</b> sautéed w/ garlic confit & shallots	.....\$9
<b>FALAFEL</b> with a cilantro tahini sauce	.....\$11
<b>MARINATED SALMON</b> w/ salsa verde	.....\$14
<b>MEDITERRANEAN PASTA</b> fettuccine tossed with marinated artichokes, kalamata olives, roasted peppers (order without feta cheese)	.....\$19
<b>MEDITERRANEAN SALAD</b> black & scarlet kale tossed with chickpea, roasted red pepper, red onion, cucumber, with a red wine dijon vinaigrette (order without feta cheese)	.....\$14
<b>FIG &amp; GOAT CHEESE SALAD</b> mixed greens tossed in honey vinaigrette topped with figs and toasted almonds (order without goat cheese)	.....\$14
<b>BAKLAVA</b> topped with pistachio and walnut, drizzled with honey	.....\$8

### VEGAN

<b>PAPAS BRAVAS</b> with creamy romesco aioli	.....\$9
<b>HUMMUS</b> served with toasted pita	.....\$9
<b>MUSHROOMS</b> sautéed w/ garlic confit & shallots	.....\$9
<b>FALAFEL</b> with a cilantro tahini sauce	.....\$11
<b>ROASTED HEIRLOOM CARROTS</b> spiced pistachio crumble (order without mint labneh)	.....\$10
<b>MEDITERRANEAN PASTA</b> fettuccine tossed with marinated artichokes, kalamata olives, roasted peppers (order without feta cheese)	.....\$19
<b>MEDITERRANEAN SALAD</b> black & scarlet kale tossed with chickpea, roasted red pepper, red onion, cucumber, with a red wine dijon vinaigrette (order without feta cheese)	.....\$14
<b>FIG &amp; GOAT CHEESE SALAD</b> mixed greens tossed in honey vinaigrette topped with figs and toasted almonds (order without goat cheese)	.....\$14
<b>BAKLAVA</b> topped w/ pistachio & walnut (order without honey)	.....\$8

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

*Fresh, Vibrant, Locally Sourced ~ Internationally Inspired*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.