

F O O D



P I E R R E L O T I

APPETIZERS

Olives 12

Assorted Mediterranean Olives

Hummus 14

Chickpeas with Tahini, Garlic, Lemon, Cumin and Olive Oil

Haydari 14

Thick Yogurt, Walnuts and Herbs

Muammara 15

Roasted Turkish Red Bell Pepper Chopped with Walnuts
Breadcrumbs, Fresh Parsley and Roasted Garlic Pepper Paste Olive Oil Salsa

Feta Cado 15

Baby Spinach, Sheep Feta, Mozzarella Cheese, Garlic with Avocado

Mixed Appetizers Plate 35

All of Above

FLAT BREADS

Margherita 19

Tomato, Basil, Feta, Balsamic 19

Brie, Walnut, Fig, Honey 22

Mushroom Truffle 22

Prosciutto 24

Beef Pepperoni 24

ENTRÉES

Rigatoni Bolognese 27

Dry Pasta, Wilted Spinach, Saul's Bolognese Sauce, Parmesan Cheese

Baked Salmon 28

Wild Mushrooms, Asparagus, Saffron Cream Sauce

CLASSIC

Truffle Deviled Eggs 14

Deviled Eggs with Mustard, Mayonnaise and white Truffle Oil

Baked Camembert 20

Baked Camembert served with Dried Fruit, Toasted Bread and Fig Jam

Tuna Tartare 24

Yellow Fin Tuna, Avocado, Cucumber, Sesame Oil, Scallion, served with Baby Arugula

SALADS

Watermelon Salad 16

Watermelon, Melon, Cherry Tomatoes, Feta Cheese, Mint
served with Pomegranate Reduction

Caesar Salad 17

Iceberg Lettuce, Croutons, Parmesan Cheese and Homemade Dressing

Roasted Beets Salad 18

Roasted Beets, Arugula, Goat Cheese, Pistachios with Evoo

CHEESE + CHARCUTERIE

Aged Manchego - Sheep - Spain

Brie de Nangis - Cow - France

Two Sisters - Cow - Holland

Le Chevrot - Goat - France

Chorizo - Spain

Prosciutto Di Parma - Italy

Bresaola - Uruguay

3 for 25

5 For 35

7 For 50

Served with Dried Figs, Jam and Bread