

SPREADS & HUMMUS			SMALL & LARGE PLATES	SML	LRG
Edamame Hummus 3.99			VEGETARIAN		
Roasted Red Pepper (Muhammarra)			Chickpea Fries • tomato jam, curry aioli		
red pepper, walnuts, pomegranate 4.49		4.49	Spinach & Artichoke Dip · pita chips	5.49	
Nan's Goat Cheese			Mac 'n Four Cheese · Asiago, Manchego, Parmesan, Fontina	5.49	
5 ,		5.99	Roasted Vegetables	7.99	
Mezze Platter · trilogy of edamame hummus,			ENTRÉE SALADS		
Muhammarra and goat cheese stuffed peppers, crispy fried feta cheese, marinated artichoke			Carmel Chopped Chicken Salad • romaine, beets, apricot, dried		
hearts, sundried tomatoes and grilled pita		13.99	cranberry, avocado, egg, almonds, chicken, whole multigrain bre		9.99
CHEESE & CHARCUTERIE			Grilled Chicken Caprese • fresh mozzarella, spinach, tomato, basil, herb lavash, Parmesan, Balsamic vinaigrette	6.99	8.99
* Stuffed Madeira Dates			•		
cream cheese, Serrano ham		3.99	FISH & SEAFOOD		
Warm Marinated Olives • fresh herbs		4.99	Shrimp Ceviche		
★ Danish Baked Brie · toasted walnuts,		8.99	shrimp, peppers, citrus, cilantro, avocado, vegetable crisps	6.99	
dried cranberries, puff pastry			Calamari Frites • zesty aioli	7.99	
Sharing Platter			Basil Grilled Salmon • quinoa, kalamata olive tapenade		14.99
Cyprian cured beef, Serrano ham, Don Juan Manchego, French Boucheron 13.4		13.49	Seared Atlantic Scallops	9.99	
		13.17	vanilla saffron sauce, aleppo and peppadew peppers	12.79	19.99
FLATBREADS			Basque Jumbo Lump Crab Cake		
★ Seasonal Flatbread • caramelized pear,			roasted almonds, avocado salad		13.49
blu cheese, roasted red pepper		8.79	Seafood Gyros · grilled, marinated fish, Greek slaw,		
Grilled Lemon Chicken & Artichoke			tzatziki sauce in mini-whole wheat pitas	8.29	
arugula, Parmesan 8.		8.29	* Seafood Medley • scallops, shrimp, calamari, mussels,		1E 00
Tomato Margherita			chorizo, Israeli couscous, olives, roasted red peppers		15.99
ripe plum tomatoes, fresh mozzarella, Parmesan Reggiano, fresh basil		7.49	SPECIALTY PASTAS		
Braised Short Rib & Portabello		7.47	* Four Cheese Stuffed Cannelloni · house made bolognese	7.99	11.99
		8.99	★ Spinach Gnocchi · creamy Parmesan cream sauce	7.99	11.99
Grilled Shrimp & Mango			Thyme-Garlic Grilled Shrimp • angel hair, Romesco sauce	8.99	13.49
goat cheese, arugula		7.99	SIGNATURE MEAT DISHES		
			Meatball Lollipop Pomodoro • fresh pomodoro sauce	6.99	
SOUPS	CUP I	BOWL	Grilled Lamb & Veal Sliders • mint cucumber sauce	8.49	
* Butternut Squash Bisque	3.29	4.29	Pressed Meyers Natural Angus Burger	0.17	
Tomato Basil	3.29	4.29	carmelized onions, Manchego, chili aioli	9.49	
CALADO			Rustic Grilled Chicken Skewers		
SALADS			warm roasted eggplant, red pepper medley	7.99	11.99
Red & Yellow Roasted Beets			Moroccan Lemon Chicken • all natural chicken breast,	9.99	17. 40
goat cheese, watercress, arugula, toasted pistachios, vinaigrette 8.79		8.79			13.49
Seared Tuna Niçoise · red bliss potatoes,		3 <i>7</i>	* Chicken Madeira • Portobello, mashed parsnip potatoes and rich Madeira wine sauce 9.7		12.99
haricot vert, grape tomatoes, hardboiled egg, feta, mustard chive vinaigrette 10.79			Steak Frites • grilled and sliced Meyers Natural Angus, béarnaise aioli, Carmel Fries 10.29		12.77
		10.79			15.99
Carmel Café House Salad			Lamb Lollipops • seared lamb rack, tzatziki sauce		24.99
local organic market-fresh greens and grape tomatoes, red onion, English cucumber,			Braised Short Ribs • creamy polenta, olive tapenade		14.99
carrots, feta, lemon-herb vinaigrette 3.69			/1 / 1	9.99	
Black Olive Caesar • romaine hearts,			SWEETS		
Parmesan two ways, black olive Caesar dressing 3.69		ng 3.69	★ Warm Poached Pear Pound Cake		
ADD TO ANY SALAD grilled salmon 6. lemon grilled chicken 4. grilled shrimp 5.			salted caramel, vanilla ice cream 5.79 with Stawberries		5.79
			Dessert Trio 5.79 Chocolate Lava Ca	ake	5.99
			Cannoli (Seasonal Fillings) 3.79		
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