

appetizers

calamari terra santa	15	antipasto festival	16
squid rings lightly fried with chinese 5 spice. sauteed peppers + onions. sweet chili garlic sauce		goat cheese, olives, seared shrimp, zucchini, peppers + onions, cuban bread.	
medjool dates	11	available GF with housemade chapati +2.50	
stuffed with goat cheese + roasted.		old world hummus	12.75
available vegan with cashew cheese +1		chickpea tahini mousse, cucumber + tomato relish, sumac + za'tar. pita.	
roasted garlic + goat cheese	13.50	available gluten free with housemade chapati +2.50	
grilled cuban bread, marinated goat cheese, za'tar.		*tuna tartare	17.50
available gluten free with housemade chapati +2.50		sushi-grade tuna, peppers, onions, cilantro, lime wasabi creme. over fried wontons or spinach	
brie bernadette	14	chipotle con queso	10
imported brie, almond encrusted. crackers, apples, honey		melted cheeses, chipotle peppers, tomatoes, spinach, artichoke hearts. tortilla chips.	
focaccia, the original	small 13.50 large 24	vegan chipotle con queso	12
housemade italian flatbread, pesto, tomatoes, feta, parmesan, olive oil. available vegan with housemade feta.		punjabi samosas	2 for 8.25
available gluten free on housemade chapati +2.50		indian dumplings with potatoes, peas + traditional spices. tamarind sauce	

soup + salads

add 1 chicken breast +4 | add 2 chicken breast +8 | salmon +12 | shrimp +7 | tuna +12 | crab cake +10 | flank steak +11 | tofu +3.50
add blackened seasoning to any protein +1.50

s.o.d.	MKT	spinach salad	small 7 large 12.50
chef's whim		baby spinach, strawberries, apples, toasted almonds, basil balsamic vinaigrette	
hibachi salad	7.75	greek salad	small 7 large 12.50
mixed greens, carrots, radishes, ginger carrot dressing		romaine lettuce, feta, olives, tomatoes, peppers, red onions, croutons, greek vinaigrette	
crispy petal salad	15.50	old world salad	small 7 large 12.50
roasted brussel sprout petals, lima beans, goat cheese crumbles, almond fig cake. olive oil and balsamic glaze.		mixed greens, roasted vegetables, goat cheese fritter, olive tapenade, toast points, creamy seaweed dijon dressing	
GF			

sandwiches

all sandwiches come with fries | substitute side +2 | can be served on GF chapati bread +2.50

jamaican chicken	17	selma's favorite fish	16.75
julienned chicken breast marinated in fiery jerk spices on focaccia. available GF over basmati rice or on chapati		breaded white fish, tartar sauce, lettuce on focaccia bread	
jamaican tofu or seitan	15	seitan parm	15.75
housemade seitan or tofu in fiery jerk spices on focaccia. available GF with tofu over basmati or on chapati. vegan		housemade seitan, marinara, vegan mozzarella on cuban bread	
po' girl	18	sloppy falafel	15.75
garlic sauteed shrimp, sundried tomato aioli, lettuce, tomato on cuban bread		housemade falafel, cucumber + tomato relish in pita. vegan cucumber yogurt	
smoked salmon tartine	16.75	*spicy bacon cheeseburger	15
cream cheese mousse with caper, lemons, onions, fried egg on cuban bread		char-grilled beef, bacon, cheddar cheese, spicy aioli, lettuce, tomato, onion	
roasted vegetable	14	*kosta burger	17.50
zucchini, roasted red peppers, onions, mushrooms, vegan cheddar, vegan basil mayo on cuban bread		feta, fried egg, shaved red onion, cumin aioli on cuban bread	
greek chicken fajita pita	15.75	vegan bayou burger	16.75
grilled chicken, sauteed bell peppers and onions in pita. with cucumber yogurt sauce		char-grilled vegan burger, jakarta rings, creole remoulade, vegan cheese on cuban bread	

entrees

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add blackened seasoning to any protein +1.50

crab cakes	28	sari wrap	14
pan seared with creole remoulade. basmati rice, stir-fried vegetables		indian spiced potatoes, peas, chickpeas, spinach in tortilla. tomato curry, red onion raisin chutney, raita. vegan	
peanut + ginger thai noodles	18.50	egyptian kitchen (kusheri)	14
crispy tofu, snowpeas, carrots, green onions, rice noodles, peanut-ginger sauce. vegan. available GF with chicken +5 or shrimp +7		traditional egyptian dish. ditalini, lentils, chickpeas, toasted angel hair, basmati rice, fried onions. fiery harissa on the side. vegan	
cubean burrito	17.50	pollo nuevo havana	23.50
cuban black beans, jack cheese, flour tortilla, queso, sour cream, pico de gallo, lettuce. vegetarian available vegan +2		blackened chicken breast, tamarindo jalapeno sauce, boursin cheese. with basmati rice, stir-fried vegetables. extra boursin +3, substitute whitefish +2	
salmon sonesta	30	*z-man steak	39
blackened salmon, sundried tomato cream sauce. mashed potatoes, stir-fried vegetables. available GF		8 oz. filet topped with warm boursin cheese. mashed potatoes, roasted vegetables. GF	
empress chicken	20	fish tacos	21.50
crispy chicken, mushrooms, broccoli, basmati rice in sweet red chili oyster sauce		fried whitefish, jack cheese, vinegar slaw. mexican rice, pico de gallo, guacamole, black beans, queso. GF. available vegan	
ribs of the caribbean	half rack 22 full rack 36	east meets south fajitas	27
baby back ribs with mango bbq. vinegar slaw + fries. GF		sauteed steak, peppers, onions, hoisin sauce. mexican rice, sour cream, guacamole. served with indian paratha bread. available vegan	
curried chicken + shrimp paella	24	shanghai stir-fry	17
sauteed shrimp + chicken with peas, carrots, peppers, green onions, brown rice in yellow curry. available vegan		broccoli, snow peas, carrots, and other garden vegetables. with basmati rice. choice of spicy chili garlic sauce or mild black bean sauce. vegan. available gluten free with tamari sauce +1.50. substitute brown rice +1.50 add chicken +5, add shrimp +7, add tofu +3.50	
tortellini graciella	19	moroccan lamb chops	36
sauteed broccoli, mushrooms, tomatoes, cheese tortellini in pesto cream sauce. vegetarian add chicken +5, add shrimp +7, add tofu +3.50		pan-seared lamb chops, bourbon tomato jam, pumpkin mint sauce. moroccan quinoa pilaf. available GF	
mr. krabs	28		
panko-crust whitefish topped with 2 crab cakes, pesto cream sauce. basmati rice, stir-fried vegetables			
chicken gorgonzola	23		
seared chicken breast, shallot + white wine gorgonzola cream, capellini			

sides

house fries	3.50	brown rice	4.50	stir fried vegetables	4
mashed potatoes	4.25	mexican rice	4	quinoa pilaf	5.75
basmati rice	3	pesto lima beans	4		

desserts

arabian sundaes	9	banana trifle	9
warm chocolate + black walnut baklava, topped with vanilla ice cream, hot fudge		caribbean rum bananas, english custard, whipped cream, graham crackers	
bourbon chocolate creme brulee	9	chocolate pate	9
velvety bourbon chocolate custard, toasted sugar crisp. GF		flourless, dense chocolate cake. GF	
medjool dates	10	devil's food trifle	9
stuffed with goat cheese + roasted. available vegan with cashew cheese +1		rich chocolate cake, chocolate mousse, raspberry sauce, coconut whipped cream. vegan	

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