

ZIBIBBO

Happy Hour 4-6 bar Only

\$8

Antipasti

A selection of three of the following:

Cuvée of Olives

Artichoke Dolmas

Hummus with Tahini and House Made Pita Bread

Roasted Red Beets with Fresh Goat Cheese, Chives

Pork Pate with Mustard, Cornichons, Toasted Baguette

Salt Cod and Potato Croquettes with Aioli

Tzatziki with House Made Pita Bread

Arancini Fried Risotto filled with Pancetta and Smoked Mozzarella, topped with San Marzano Tomato Sauce

Medjool Dates with Bacon and Manchego Cheese

Small Plates

*Spicy Butternut Squash Soup
with Bacon, Fennel, Relish, and Crème Fraiche*

*Baby Lettuce Salad with Herbed Goat Cheese Crostini
and Golden Balsamic Vinaigrette*

*Little Gem Salad with Toasted Walnuts, Blue Cheese,
and Fines Herb Vinaigrette*

*Chanterelle Mushrooms with Quinoa, Peas, and
Gruyere Sauce*

*“Israeli Cigars” Crispy Brik Pastry filled with Potatoes,
Caramelized Onions, and Chives*

*Grilled Chicken Skewers with Olives, Feta Cheese,
and Pickled Red Onion*

*Iron Skillet Roasted Mussels Drawn Lemon-Herb
Butter*

*Oven Roasted Moroccan Spiced Prawns with
Scallions and Lemon*

*Grilled Goat Cheese wrapped in Grape Leaves with
Balsamic Glaze, Grapes and Grilled Olive Bread*

*House Made Charcuterie Plate Coppa, Sopressata,
and Milano with Olives, Mustard, and Crostini*

Artisanal Cheese Plate