



Soriah Cafe & Bar

384 W. 13th Ave. • 342-4410

Lunch Hours: 11am - 2 pm Monday - Friday

Dinner Hours: 5 pm - 10 pm, Sunday - Thursday • 5 pm - 11 pm, Friday & Saturday

Appetizers

Baby Trio: hummus, baba ghanouj, and stuffed grape leaves. Served with pocket bread. \$7.50

Baked Feta: served with kalamata olives, red onion and a balsamic vinaigrette. \$7.95

Sambosik: lamb sautéed with pinenuts, onions, and spices, wrapped in pastry, pan-fried and served with a spicy jalapenos salsa and a tahini-lemon sauce. \$7.95

Prawns Naseem: Tiger prawns sautéed in a zesty cream sherry sauce with lemon juice and cayenne. \$7.95

Lebanese Hummus: thinly sliced leg of lamb roasted with mint and sumac, served atop a bed of hummus. Served with pocket bread. \$7.95

Ruby Red Rock Shrimp Ceviche: Rock shrimp cured in orange and lime juices with fresh cilantro, green onions, and roasted bell peppers. Served chilled. \$8.25

Salads

*indicates 1/2 portions are available

Chicken Confit & Caramelized Pecan: Greener Pastures chicken slowly cooked and marinated in a Dijon vinaigrette and tossed with local greens, caramelized pecans, then topped with kefalotiri cheese. \$10.95

***Arugula:** fresh local organic arugula tossed in a lemon cumin dressing with fresh sliced tomatoes. \$7.95

***Fattoush:** romaine lettuce, cucumbers, tomatoes, scallions, garlic, fresh mint and toasted pita croutons. Dressed with sumac, olive oil and lemon juice. \$6.95

***Our House Salad:** fresh local organic greens tossed with our raspberry vinaigrette. \$4.50

***Caesar:** romaine lettuce with a dressing of olive oil, garlic, raw egg, lemon juice, anchovies, parmesan, and spices. \$6.95

Beef

Veal Picatta: veal sautéed with olive oil, capers, lemon, and white wine in a golden brown sauce. \$19.95

Filet Mignon: roasted and served with a sundried tomato - brown sauce and topped with caramelized onions and blue cheese. \$24.50

Steak Diane: butterfly tenderloin sautéed in a burgundy brown sauce with mushrooms, scallions, Dijon mustard and garlic. \$24.50

Tournedos de Boeuf: medallions of tenderloin prepared with your choice of sauces: Bordelaise, Champignons, or Pomegranate. \$24.50

Seafood

Salmon Du Jour: daily creations, please inquire with your server. \$16.50

Greek Seafood Sauté: An assortment of seafood sautéed with green chilies, tomato, garlic, fresh basil, mint, mustard, oregano, lemon juice and feta. \$19.50

Pepper Seared Ahi: Ahi rolled in black pepper, seared rare to medium rare, served atop a bed of linguini, spinach, and roasted red pepper. Finished with a lemon caper, cream sauce. \$19.50

Prawns Jerico: Tiger prawns sautéed with scallions, peppercorns, garlic, mushrooms, and white wine. \$17.95

Lamb

Lamb Curry: thinly sliced lamb in a tangy sauce with raisins, curry, apples and mango chutney. \$16.75

Rack of Lamb: individual serving crusted with cumin and coriander, finished with a burnt orange sauce. \$22.00

Tagine: a Moroccan classic: lamb braised with middle eastern spices, then simmered with pearl onions, dates, cilantro, slivered almonds, and saffron. \$17.50

Shashlik: tender pieces of lamb loin grilled on a skewer with vegetables. \$22.00

Fowl

Pan Seared Duck: breast of duck pan seared, served in a raspberry-pinot noir sauce. \$19.00

Greener Pastures Chicken: a grilled breast of pastured chicken, marinated in olive oil, lemon juice, herbs, spices, and garlic. Served with natural au jus and fresh herbs. \$14.95

Chicken Foostuk: Pistachio breaded chicken breast finished with a Dijon tarragon cream sauce. \$13.95

Chicken Mulino: pan seared chicken breast with mushrooms and garlic. \$13.95

Chicken Casablanca: boneless breast of chicken, sliced and sautéed with spinach, tomatoes, and garlic in a light white wine, lemon juice sauce with cracked black pepper. \$13.05

Vegetarian

Portobella Mushrooms: grilled with a sundried tomato, roasted garlic, and a warm balsamic vinaigrette served over a bed of organic field greens. \$13.95

Coconut-Curry Eggplant: grilled eggplant rounds served over basmati rice and topped with a coconut curry sauce. \$13.50

Proasopita: filo pie filled with leeks, tomato, ricotta cheese and fresh dill. \$12.50

Desserts

Please inquire with your server about our fresh dessert specials.