

Spoodles

Mediterranean cuisine mainly tapas sized dishes, with aromas drifting from the lively open kitchen enhance the warm, inviting atmosphere where Spoodles guests can experience sharing a wide variety of dishes. Sit down at a butcher block table & get set to enjoy delightful new dishes from all around the Mediterranean. Pizzas are baked in wood-burning ovens for crispy crusts & robust flavor



Menu

Tapas

Soup of the Day

Mediterranean Dips Hitipi, chermoula and baba ghanoush

Gourmet Tomatoes with fresh mozzarella cheese, roasted red peppers, balsamic syrup and basil oil

Sesame Caesar Salad with baby romaine lettuce

Arugula and Spinach Salad with apples, gorgonzola cheese, spiced walnuts and warm smokey bacon vinaigrette

Mussels with olives, ham, and tomatoes

Grilled Lamb Skewer with Tzatziki Sauce

Sauteed Chile Garlic Shrimp

Crispy Fried Calamari with pepperoncini relish

Spoodles Sampler Platter with roasted peppers, lamb cigars, spoodles chorizo & tapa of the day

Oak-Fired Flatbreads

Roasted Garlic and Four Cheese

Tomato, Mozzarella, and Basil Pesto

Roasted Vegetable and hummus

Chicken, Roasted Garlic, Roasted Peppers, Manchego Cheese and Chives

Main Courses

Rigatoni Pasta with Italian sausage, tomatoes and portobello mushrooms

Orecchiette Pasta with chicken, spinach, pepperoncini peppers, olives, tomatoes and peas tossed in a light chicken broth with feta cheese \$16 Add shrimp \$5.00

Fettuccini with prosciutto, peas and Parmesan cream sauce

Stuffed Spanish Pepper filled with roasted vegetables and chick-peas, served with seasonal vegetables, grain pilaf with almonds, a spicy onion and tomato relish and topped with manchego cheese

Sauteed Chicken Breast with couscous, spinach, tomatoes and a lemon olive sauce

Grilled Salmon with sweet onion risotto, red wine sauce and crispy onions

Oak Grilled Port "Porterhouse" with goat cheese polenta, seasonal vegetables, sweet tart shallots and figs with a port wine drizzle

Moroccan Spiced Tuna with braised greens and roasted red pepper couscous

Gratin of Scallops with potato puree, sauteed mushrooms and Parmesan breadcrumbs

Medallions of Filet Mignon with pancetta mashed potatoes, chive creme, sundried tomato jam and a robust wild mushroom sauce

Desserts

Triple Chocolate & Macadamia Biscotti

Haagen-Dazs Ice Cream Chocolate or vanilla

Key Lime Ice Cream

Creme Brulee with mocha sabayon

Fresh Apple Crisp with cranberries served with vanilla and balsamic swirl ice cream

Dulce De Leche Cheesecake with banana slices and hazelnut filo

Chocolate Velvet Cake

Sampler Dessert Tower