

ayza

Wine & Chocolate Bar

SOUPS

Kabocha, Acorn & Butternut Squash \$6

Asparagus w/ Tomatoes and crouton \$7

PANINI

Served with Ciabatta bread and mixed organic baby field greens with toasted nuts & cherry tomato

Vegetarian w/ Roasted red bell peppers, portabella mushrooms & fresh mozzarella \$8

BBQ Pulled Pork w/ Slow braised tender pork, aged cheddar, pickles & Ayza BBQ sauce \$9

Smoked Chicken Breast w/ Irish cheddar, cranberry mayo & Dijon mustard \$10

Prosciutto Di Parma w/ Fresh mozzarella, aged parmesan cheese & basil \$11

AYZA Panini w/ Beef sausage, imported kasseri cheese, tomatoes, pickles & kema sauce \$11

SALADS

Italian Fruta Mista w/ Fresh mozzarella, organic mesclun, strawberries, sweet mango and balsamic vinaigrette \$9

Baby Rocket Arugula w/ Juicy green apple, walnuts, sweet dates, manchego cheese and honey balsamic vinaigrette \$9

Chopped Mediterranean w/ Mesclun, bell peppers, tomato, feta cheese, cucumber, mint and parsley lemon vinaigrette \$10

Goat Cheese Brûlée w/ Mixed field greens, toasted walnuts, marinated beets and truffle walnut sherry vinaigrette \$11

Wild Smoked Salmon w/ Mixed field greens, tomato, cucumber, capers and extra virgin olive oil dill dressing \$11

Grilled Baby Shrimp w/ Mango, chives, hint of garlic and extra virgin olive oil \$11

Mozzarella Di Bufala w/ Ripe tomatoes and fresh basil leaves \$11