

S t a r t e r s

Chef Nader's soup 12
inspired daily

Fattoush salad 11

mesclun greens, tomatoes, shaved cucumbers, sumac onion,
crispy pita, yogurt labneh, and pomegranate vinaigrette

Grilled anjou pears and creamy mozzarella 17

radicchio, speck ham, and aged balsamic

Arugula and two beets 13

roasted red beets, pickled yellow beets, fried goat cheese,
candied walnuts, and nicoise olive dressing

Herb glazed asparagus 15

crispy potato cake, house made bacon and a perfect egg

Zahtar crusted lamb ribs 18

spicy lamb sausage, lamb bacon, Greek yogurt,
garbanzo beans, and tomato stewed Swiss chard

Crazy phyllo king prawn 19

andouille chicken sausage, date carpaccio,
edamame and mushroom salad

Clams and fregola 14

saffron infused pasta, garlic steamed clams,
spicy yellow pepper puree, chorizo and broccoli rabe

Smoky Spanish octopus 17

gigantes beans, capsicum, olives,
beef Turkish sausage, and blood orange vinaigrette

Lobster avocado strato 18

crispy falafel, cucumber and harissa cream

Cielo

P a s t a

Spicy pork sausage orecchiette 15/28

broccoli rabe and fresh tomato sauce

Butternut squash risotto 14/26

bay scallops, pomegranate, and toasted pumpkin seeds

Crispy semolina gnocchi with feta cheese 14/26

English peas, beef meatballs, and zahtar brown butter

S i d e s 7

Truffled polenta fries

Charred broccolini with lemon oil

Red wine braised cabbage with crispy bacon

Spicy sautéed greens with tomatoes and chick peas

Mustardy wedge potatoes

Brussels sprouts with pancetta and aged balsamic

Chef: Nader Jaouhar

General Manager: Amber Renberg

Operated by: Michela Larson

main course split charge of 10

20% service charge will be added to parties of 6 and larger

M a i n C o u r s e

Saffron roasted scallops 34

beef ragout, salsify puree, baby carrots,
and pan seared brussels sprouts

Butterflied branzino 38

saffron potatoes, tomatoes, preserved lemon,
olives and chermoula

Salmon with foie gras gratin 34

spiced lentils, roasted spaghetti squash,
pistachios, and herbed yogurt

Dukkah crusted grouper 36

sautéed mushrooms, charred leeks, and romesco

Spice rubbed pork chop 32

polenta cake, marinated red cabbage, chestnuts,
and red currant jus

Chicken Mediterraneo 28

Greek faro salad, grilled onion and cucumber tatziki

Lamb osso bucco 34

creamy parmesan polenta, garlic spinach,
and orange scented gremolata

Char grilled bistro steak 36

crispy mustardy wedge potatoes, broccolini,
and green tomato salsa verde

* Please inform your server if you or any one in your party has a food allergy.
Many of our dishes contain nuts.

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.