Saleya
RIVIERA CAFE

Small Plates

WARM FOCACCIA, *served with olive oil and aged balsamic 6*

MARINATED OLIVES, *herbs de Provence 6*

ARTISAN CHEESE PLATE, *Brebirousse, Romao, and Delice cheeses, cranberry-walnut bread 21*

SPREADS, *choice of: walnut muhammara, or olive tapenade and yoghurt, served with za'atar pita 10*

SPICED LAMB FLATBREAD, *sumac onions, cucumber, tahini yoghurt 14*

CRAB TOAST, *demi-sec tomatoes, remoulade sauce, basil oil 12*

MARCHÉ SALAD, *tomato, olives, cucumber, French feta, green chickpeas, vinaigrette 13*

GOLDEN BEET "CARPACCIO", *pistachios, goat's cheese, aged balsamic 13*

HAMACHI CRUDO, *cantaloupe, grapefruit-chili vinaigrette, sumac onions 18*

MAYPORT SHRIMP, *walnuts, stracciatella cheese, preserved lemon, sauce verte 17*

BEEF MEATBALLS, *ras al hanout, French feta, harissa tomato sauce 16*

OCTOPUS, *garlic braised chickpeas, tahini yoghurt 16*

STUFFED MUSHROOMS, *pine nuts, Swiss chard, Parmesan, salsa rossa 12*

ROASTED BROCCOLINI, *chili-pork fat, garlic breadcrumbs, boquerones 8*

HARISSA ROASTED CARROTS, *almonds, whipped feta, honey 8*

BRAISED WHITE BEANS, *goat's cheese, herb bread crumbs 9*

POTATO GNOCCHI, *pine nuts, broccoli rabe pesto, Parmesan 11*

CRISPY POTATOES, *Lebanese chili butter, chermoula yoghurt 8*

Pasta

RIGATONI, *Venetian duck confit ragu, parmesan 30*

LINGUINI, *shrimp & clams, heirloom tomatoes, fines herbes sauce 32*

TORCHIA, *butternut squash, roasted chestnuts, Parmesan 26*

PAPPARDELLE, *lamb shank ragu, artichoke, Castelvetrano olives 29*

Large Plates

MEDITERRANEAN SEABASS, *Carolina gold rice, sauce verte, broccolini, lemon 33*

ROASTED CHICKEN BREAST, *delicata squash, balsamic onions, white wine chicken jus 27*

BRAISED BEEF SHORT RIB, *crispy polenta, cremini mushrooms, tocco sauce 36*