ayza

Wine & Chocolate Bar

TWO COURSE LUNCH PRIX FIXE $10.95 ***(Monday to Friday - 12 PM to 3 PM)***

Served with mixed baby field greens with toasted nuts and cherry tomato

SOUPS

Tomato Cheddar White cheddar cheese (chicken stock)

Soup of the day (Please check w/ your server)

OR

APPETIZERS

Smoked Eggplant Purée Roasted bell peppers & parsley

Crispy Baby Shrimp Dumplings Garlic chili sauce & yellow sea wakame salad

Hummus Dip Fresh parsley, black olive & EVOO

Angry Chicken Lollipos Spicy sesame hoisin sauce & crispy rice noodles

Hot Artichoke Hearts Aged cheddar & ripe tomatoes

AND

MINI PANINI

Vegetarian Leeks, mushrooms, caramelized onions & plum tomatoes

BBQ Pulled Pork Slow braised tender pork, aged cheddar & Ayza BBQ sauce

Smoked Chicken Breast Irish cheddar, cranberry mayo & Dijon mustard

Prosciutto Di Parma Fresh mozzarella, aged parmesan cheese, fig jam & basil

Honey Maple Turkey Fresh mozzarella, basil pesto, mayo, roasted red bell peppers & arugula

OR

TARTINES (Open faced sandwich - $1 Extra)

Spiced Grilled Eggplant Tomato, fresh parsley, roasted red bell pepper & EVOO

Artichoke & Bresaola (salt cured beef) Diced tomatoes, caper mayonnaise, cornichon & chopped dill

Atlantic Smoked Salmon Non - fat cream cheese, chives, red cabbage, shallot & tarragon

OR

FLATBREADS Served with an Avocado Steak Fry and a Dill Pickle ($2 Extra)

White Truffle Garlic cream sauce, bresaola (salt cured beef) & white truffle oil

Classic Margherita Sopressata (sweet pork salami), tomato sauce, fresh mozzarella & basil

Mediterranean Goat Cheese, sun-dried tomatoes, black olives & parsley

Wild Mushroom Fresh mozzarella, arugula, truffle drizzle & shaved parmigiono