

LUNCH MENU

Served 11am – 5pm Daily

STARTERS

House Marinated Olives

Picholine, nicoise, Kalamata, Spanish queen olives & sundried tomatoes marinated with citrus, herbs & extra virgin olive oil \$3.95

Crab Artichoke Dip

Rock crab, marinated baby artichokes, onions & parmesan cheese with toasted French baguette \$8.95

Grilled Castroville Artichoke

Tender artichoke with creamy stone-ground mustard dressing \$8.95

Calamari

Soaked in coconut milk, lightly fried & served with sesame ginger aioli & thai chili sauce \$8.95

Cuban Nachos

Freshly made tortilla chips topped with Cuban style pork, black beans, pepper jack cheese, guacamole, aioli & fresh salsa \$9.95

Mezza Plate

Tzatziki, tabouleh, hummus, feta, house marinated olives, mango chutney, grape tomatoes served with house-made grilled flat bread \$9.95

Grilled Steak Sliders

Hanger steak served with crimini mushrooms, caramelized onions, lemon aioli & shoestring fries \$11.95

Spicy Lamb Sliders

Feta, tzatziki, lettuce & tomato \$11.95

Tuna Poki

Sashimi grade yellowfin tuna seasoned with a soy chili sauce served on plantain fritters with garlic aioli \$10.95

Prawn Cocktail

With lemon & house-made cocktail sauce \$11.95

SALADS

House Salad

Baby lettuces, cucumbers, carrots, grape tomatoes & balsamic vinaigrette topped by a crouton with chevre cheese & pesto \$4.95

Classic Caesar

Garlic croutons, parmesan cheese, romaine & house-made Caesar dressing \$6.95

Add grilled Chicken \$2.95, Prawns \$1.5 each, Salmon \$5.95

Zorba's Salad

Spring lettuce, sundried tomatoes, Kalamata olives, feta cheese, croutons, red onions & cucumbers tossed in a honey lemon-basil vinaigrette \$8.95

Cobb

Applewood bacon, smoked turkey, avocado, tomatoes, chopped egg & romaine tossed in creamy dill dressing \$9.95

Warm Spinach Salad

Sautéed crimini & shitake mushrooms, shallots, garlic, smoked tofu & toasted walnuts with D'anjou pears & goat cheese tossed with organic spinach, balsamic & extra virgin olive oil \$10.95

Mighty Chicken Salad

Roasted chicken, dried dates, candied walnuts, goat cheese, corn, tomatoes, multi grain croutons & mixed lettuce tossed with a champagne vinaigrette \$10.95

California Asian Chicken Salad

Napa cabbage, radicchio, scallions, cilantro, miso vinaigrette, fried wontons, & cucumbers \$12.95

Steak Salad

Marinated hanger steak, romaine, arugula, shaved red onions, blue cheese & cherry tomatoes, served with stone-ground honey mustard vinaigrette \$12.95

Dungeness Crab Salad

Dungeness crab, tequila lime cilantro dressing, radishes, sugar snap peas, avocado & romaine slaw \$13.95

Sesame Seared Ahi Tuna

Purple & green cabbage, carrots, green onions, pickled ginger & avocado served with a wasabi-cilantro vinaigrette \$14.95

Grilled Salmon Salad

Orzo pasta, feta cheese, pepperoncini, Kalamata olives, sundried tomatoes, Bloomsdale spinach, basil & garlic \$14.95

GRILLED PIZZAS

Margharita

Fresh tomatoes, garlic confit & mozzarella with housemade pesto *reg. \$8.95 lg. \$12.95*

Vegetable

Baby artichoke hearts, roasted peppers, spinach pesto, caramelized onions, Kalamata olives, mozzarella & goat cheese *reg. \$10.95 lg. \$14.95 Add grilled Chicken \$2.95*

Sicilian

Pepperoni, coppa, Italian sausage, sopressata, tomato-basil sauce, mozzarella & oregano *reg. \$12.95 lg. \$16.95*

BBQ Chicken

Red onions, roasted peppers, smoked gouda, parmesan & mozzarella *reg. \$12.95 lg. \$16.95*

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SANDWICHES

Served with a mixed green salad
Substitute fries add \$1

Tofu Club

Roasted portobello mushrooms, smoked tofu, lettuce, tomatoes, avocado
onions, Dijon & mayonnaise on multigrain bread \$9.95 *cheddar, blue or pepper jack cheese add \$1*

Pulled Pork BBQ Sandwich

Slow roasted pork with spicy slaw & provolone cheese on a challah bun \$8.95

Cubano

Slow roasted pork loin topped with a layer of ham
& Dijon mustard on a toasted Italian soft roll with garlic aioli \$8.95

The Veggie

Grilled asparagus, zucchini, roasted red peppers, Swiss cheese, Dijon mustard & mayonnaise
on squaw bread \$8.95

Grilled Chicken Breast

Brie cheese, green leaf lettuce, caramelized onions, tomatoes & tarragon aioli on a toasted ciabatta roll \$9.95

Tuna Melt

Albacore tuna, avocado, capers, onions, herbs & mayonnaise with melted cheddar cheese on grilled sourdough \$9.95

Turkey Toscano

Turkey, avocado, provolone cheese, tomatoes, lettuce, red onions, multi-grain bread & honey mustard \$9.95

Classic French Dip

Roasted cross-rib Angus beef, horseradish mayonnaise & caramelized onions served on a toasted Italian soft roll
with a side of Porter au jus \$9.95 *sautéed mushrooms add \$1 cheddar, blue or pepper jack cheese add \$1*

Bella Bru Club

Turkey breast, applewood smoked bacon, avocado, tomatoes, mayonnaise & lettuce
served on home-made toasted pugliese hearth bread \$10.95

Blackened Mahi Mahi

Tarragon aioli, tomato & lettuce on a challah bun \$10.95

Garden Burger

Grilled vegetable patty with avocado, lettuce, tomato, red onions & spicy aioli on a challah bun, served with fries \$8.95
cheddar, blue or pepper jack cheese add \$1

Buffalo Burger

Point Reyes Blue Cheese, lettuce, tomato & mayonnaise on ciabatta roll, served with fries \$12.95

Lamb Burger

Tzatziki, feta cheese, red onions, lettuce & tomato on a challah bun, served with fries \$10.95

Salmon Burger

Housemade salmon patty, lettuce, tomato, red onions & creamy stone-ground mustard aioli
on a challah bun, served with fries \$12.95

Bella Bru Burger

Grilled Angus burger with lettuce, tomato, red onions & spicy aioli on a challah bun, served with fries \$9.95
cheddar, blue or pepper jack cheese add \$1 avocado add \$1 applewood bacon add \$1.5

PLATES

Grilled Canadian Salmon

Lemon beurre noisette, fingerling potatoes, baby carrots & Bloomsdale organic spinach \$14.95

Hanger Steak Frites

10 oz. steak marinated & grilled, served with Bordelaise sauce & pommes frites \$18.95

Spaghetti Bolognese

Classic meat sauce with parmesan, tomato sauce & herbs \$10.95

Oriental Veggie Stir Fry

Sautéed shitake mushrooms, ginger, summer vegetables, smoked tofu & toasted sesame-soy sauce over udon noodles \$12.95

Prawns Pesto

Sautéed prawns, cherry tomatoes, shallots & roasted garlic in a basil-pesto,
white wine butter sauce over linguine \$16.95

Alfredo Bella Bru

Fettuccine noodles with pancetta, sage, shallots, garlic, snap peas, baby carrots & cream sauce \$10.95
Add grilled Chicken \$2.95, Prawns \$1.5 each, Salmon \$5.95