

# PEABERRY CAFÉ / BAR/ RESTAURANT

Café open from 7:00 AM to 5:00 PM

Bar & Restaurant open from 3:00 PM to closing

## MEZZE

Choice of 3 at 20 | 7 at 36

Tzatziki, Dolmades, Curated Olives, Marinated Beets, Hummus, Spicy Pepper & Feta Cheese, Smoky Eggplant Spread	
<b>Spicy Pepper &amp; Feta</b>	<b>8</b>
Roasted red peppers, chipotle, feta, ricotta, honey, oregano, pita bread	
<b>Eggplant Spread</b>	<b>8</b>
Fire-roasted eggplant, garlic, lemon, Aleppo pepper, feta, olives, pita bread	
<b>Saganaki Cheese</b>	<b>12</b>
Fried Greek cheese, guava, lemon, zaatar	
<b>Peaberry's Hummus</b>	<b>11</b>
Hummus, sumac, roasted pinenuts, olive oil, green herbs, pita bread	
<b>Smashed Avocado</b>	<b>14</b>
Avocado, cucumber, feta, cilantro, jalapeño, olive oil, pita	

## SOCIAL BITES

Broiled Shrimp with tomato paprika spread	<b>16</b>
Crispy chicken tenderloin in harissa sauce	<b>14</b>
Chicharron <small>Pork Belly</small> cilantro avocado sauce	<b>18</b>
Empanadas (beef, chicken & kabocha)	<b>12</b>
Loukaniko (Greek sausage) served over pita bread	<b>10</b>

## SOUPS

Shrimp Lemon Bisque	<b>14</b>
Roasted Tomato soup a la Peaberry	<b>12</b>

**SALADS** Add Protein: **Chicken 6** | **Salmon 8** | **Shrimp 7**

<b>Peaberry Tomato</b>	<b>18</b>
Seasonal tomatoes medley, Kalamata olives, red onions, cucumber, green peppers, Arahova feta dressed in ladolemono	
<b>Caesar's Salad</b>	<b>19</b>
Romaine lettuce, crispy zaatar pita chips, toasted sesame, creamy Caesar dressing, tomato & parmesan cheese	

## SMALL PLATES

<b>Octopus Canoa</b>	<b>28</b>
Pulpo, Kabocha squash puree, caramelized onions, golden raisins, red peppers, capers	
<b>Shrimp Pasta alla Greca</b>	<b>24</b>
Head on Shrimp, rigatoni, spinach, sundried tomato, capers, Kalamata, crumbled feta	
<b>Ragú</b>	<b>24</b>
Slow -roasted oxtail ragú, rigatoni pasta, herbs, chopped pistachio, pecorino Romano	

## ENTREES

<b>Grilled Salmon</b>	<b>28</b>
Roasted garlic mashed potato, asparagus, and ladolemono	
<b>Rabo Oxtail Bravo</b>	<b>28</b>
Slow cooked oxtail, Black bean wild rice Moro	
<b>Steak Churrasco</b>	<b>36</b>
Tostones served with garlic mojito, & chimichurri	
<b>Chofan Dominicano</b>	<b>24</b>
Fried rice, steak, smoked ham, chicken, egg, vegetables, cilantro, celery, onions	
<b>Paella</b> (serves two)	<b>48</b>
Shimp, octopus, calamari, mussels' meat, chorizo, chicken, rice, vegetable	
<b>Mofongos Add Protein: Chicharrónes 6</b>   <b>Chicken 6</b>   <b>Salmon 9</b>   <b>Shrimp 8</b>   <b>Steak 14</b>	
<b>Peaberry Mofongo</b>	<b>22</b>
Crispy plantains, crumbled feta, cilantro, pickled onion, topped with creamy cheese garlic sauce	
<b>Greek, Dominican &amp; Argentinian Sausage</b>	<b>25</b>
Loukaniko (Greek sausage) & Longaniza, Argentinian chorizo, Tostones, pickled onion	
<b>Lemon Grilled Chicken Breast</b>	<b>23</b>
Roasted garlic mashed potato, creamy spinach	
<b>Chimichurri aka Bifteki Burger</b>	<b>18</b>
Spicy pickles, Gruyere cheese, sheered cabbage, tomato, Chimi- sauce, Greek fries	
<b>Mixed Meats for Two</b>	<b>68</b>
Loukaniko, Argentinian & Longaniza sausages, chicharron, chicken breast Cibaeño, Greek fries, pita bread, spicy feta spread	

## SIDES

Assorted roasted peppers	<b>7</b>
Asparagus	<b>7</b>
Greek fries	<b>7</b>
Wild rice Moro	<b>6</b>
Creamy Spinach	<b>6</b>
Kabocha squash "mazamorra"	<b>6</b>
Sweet plantain	<b>7</b>
Tostones	<b>7</b>

## DESSERTS

<i>Tres Leches crushed baklava</i>	<b>12</b>
<i>Bread pudding with sour cherries &amp; yogurt</i>	<b>9</b>
<i>Tiramisu Cake</i>	<b>10</b>
<i>Greek Yogurt, honey, Baklava &amp; Pistachio</i>	<b>11</b>

Please notify us of any food allergy

Tel: 914-202-9888