

The Hidden Café

Mediterranean & American Affair
Delaware Plaza, Delmar

439-8800

Dinner Menu



Welcome to the Hidden Café, chef owned and operated restaurant. We only use the freshest ingredients and prepare everything to order. So sit back, relax, and enjoy the wonderful combinations and flavors that we have prepared.

www.hiddencafe.net



Like us on Facebook
HiddenCafeDelmar



Beverages \$2

Small Pellegrino
Nantucket Nectar

(Half & Half, Kiwi Berry, Pineapple Orange Guava,
Orange Mango, Lemonade, Apple and Cranberry Juice)

Pepsi, Diet Pepsi, Sierra Mist, Rootbeer,
Raspberry Iced Tea, Seltzer, and Ginger Ale
Fresh Brewed Unsweetened Iced Tea

Coffee or Hot Tea \$2

Ask to see our box of herbal tea selections

Beer \$4

Sierra Nevada Pale Ale
Amstel Light
Coors Light
Heineken
New Castle Brown Ale
Blue Moon
Smithwick's Irish Ale
Sam Adam's Lager
Sam Seasonal
Kaliber N/A

LUNCH

Tuesday ~ Friday 11am to 3pm
Saturday 12pm to 3pm

DINNER

Tuesday ~ Saturday 4:30 to 9pm
Reservations Suggested

Please, no separate checks!

Appetizers

Hummus \$7

A dip made of chickpeas, pureed with extra virgin olive oil, garlic & lemon juice.

Taziki \$7

A dip made of sour cream, cucumbers, garlic, & dill.

Babaghanouj \$8

A roasted eggplant dip that is pureed with fresh garlic, cilantro, lemon, tahini, & cumin.

Trio \$10

A sampling of hummus, babaghaouj, and taziki. Perfect for sharing!

Stuffed Grape Leaves \$6

Eight grape leaves stuffed with seasoned rice & served with taziki.

Falafel \$7

3 croquettes made of ground chickpeas, served with a dollop of hummus.

Shrimp Oreganato \$11

Shrimp sautéed with white wine, lemon, garlic, & oregano.

Salads

All salads are served over a green leaf & mesclun mix with tomatoes, cucumbers, & our house cucumber herb vinaigrette.

Seven Spice Chicken Salad \$13

Grilled chicken rubbed with savory spices, topped with feta cheese & roasted red peppers

Grilled Salmon Salad \$15

Delicately grilled salmon filet topped with lemon and dill garlic butter.

Greek Salad \$9

Served with kalamata olives, feta cheese & grape leaves. ADD Chicken \$5/Shrimp \$7

Grilled Chicken Rigatoni Salad \$15

Warm rigatoni pasta, baby greens, grilled chicken, & tomato tossed in a light pesto cream sauce.

Pasta

Pasta Florentine \$16

Sautéed spinach, artichoke hearts, sun-dried tomatoes, & toasted pine nuts in a light pesto broth tossed with rigatoni pasta. ADD Chicken \$5/Shrimp \$7

Chicken Sophia \$19

Rigatoni pasta tossed with sautéed chicken in a creamy tomato sauce with baby spinach, sun-dried tomatoes, & mozzarella cheese.

Pasta Lucia \$23

Sautéed chicken, shrimp, & chorizo sausage with garlic & roasted red peppers in a tomato sauce over angel hair

Entrees

Chicken a la Hidden Café \$18

Marinated and grilled chicken topped with sautéed spinach & roasted red peppers in a white wine and garlic sauce topped with melted provolone cheese. Accompanied with house potato and vegetable.

Chicken & Shrimp Oreganato \$21

Marinated & grilled chicken topped with 3 shrimp sautéed in a light lemon, oregano, garlic & white wine sauce. Accompanied with jasmine rice and vegetable.

Ravioli Toscana \$18

Imported wild mushroom ravioli with sautéed leeks & julienne roasted red peppers finished in a light cream sauce with a whisper of Sambuca. Sprinkled with pistachio nuts and parmesan cheese.

Grilled Salmon \$21

Marinated & grilled salmon topped with garlic dill butter and served with jasmine rice & vegetable.

Seafood Capri \$24

Sautéed shrimp, scallops, & crabmeat simmered in a creamy tomato sauce with a hint of homemade pesto over angel hair pasta.

Shrimp Athenian \$21

5 shrimp sautéed with sun-dried tomatoes & spinach in a light garlic, lemon, white wine sauce. Accompanied with jasmine rice & vegetable.

Chicken Kabob \$20

Marinated, skewered, grilled, & seasoned with house spices. Served with taziki sauce on the side and rice & vegetable.

Lamb Kabob \$23

Marinated, skewered, grilled and seasoned with house spices. Served with tahini sauce on the side and rice & vegetable.

Joey's Flat Iron Steak \$21

Tender & flavorful cut, marinated & grilled to perfection and topped with melted butter. Served with steak fries and vegetable.

Philly Flat Iron Steak \$22

Tender & flavorful cut, marinated & grilled to perfection. Topped with roasted garlic, blue cheese cream sauce and served with steak fries & vegetable.

Scallops Norah Pearl \$24

Pan seared dry Sea Scallops topped with garlic, cilantro, & orange segments. Finished with pistachio brown butter. Served with jasmine rice & vegetable.

Chicken Venetia \$20

Sautéed chicken tossed with cherry peppers, chorizo sausage, onions and spinach. Served with jasmine rice & vegetable.

Children's Menu

All meals include a beverage.

Chicken Fingers with fries \$8

Burger with fries \$7

Pasta with butter \$6

Pasta with sauce \$7

Grilled chicken and rice \$9