

## Appetizers

### Stuffed Grape Leaves \$6

8 grape leaves stuffed with rice & served with taziki.

### Babaghanouj \$8

A dip made of roasted Eggplant puree with fresh garlic, cilantro, tahini, lemon and cumin. Served with warm pita.

### Hummus \$7

A traditional dip made of chickpeas, pureed with extra virgin olive oil, garlic & lemon. Served with warm pita.

### Taziki \$7

A dip made of sour cream, cucumbers, fresh dill & garlic. Served with warm pita.

### Trio \$10

Hummus, Taziki & babaghanouj. Served with warm pita.

### Falafel \$7

Three croquettes made of a chickpeas, parsley and dill served with a dollop of hummus, tahini sauce & pita.

### Shrimp Oreganata \$9

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

## Salads

All salads are served over a green leaf and mesclun mix with fresh tomatoes, cucumber & dressed with our cucumber herb vinaigrette & olive oil.

### Seven Spice Chicken \$11

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

### Grilled Salmon \$13

A delicately grilled salmon fillet topped with a lemon, dill, garlic butter.

### Greek \$8

Green leaf lettuce & baby greens topped with cucumbers, tomatoes, black kalamata olives, feta cheese & grape leaves. Add Chicken \$5 or Shrimp \$7

### Grilled Chicken Rigatoni Salad \$14

Warm rigatoni, baby greens, grilled chicken & tomato tossed in light pesto cream sauce with parmesan cheese.

## Entrees

All entrees are served with warm pita bread and our house salad with homemade cucumber & herb dressing, (with Feta & olives available upon request)

### Chicken ala Hidden Café \$17

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

### Chicken & Shrimp Oreganato \$19

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

### Chicken Dijon \$17

Marinated & grilled chicken smothered in a creamy Dijon mustard sauce with sun-dried tomatoes shallots and capers. Accompanied with house potato & vegetable

### Ravioli Tuscana \$17

Imported wild mushroom ravioli with sautéed leeks & julienne roasted red peppers finished in a light cream sauce with pistachio nuts and a whisper of sambuca (an Anise liquor). Sprinkled with toasted pistachio nuts & parmesan cheese.

### Grilled Salmon \$18

Marinated and grilled salmon topped with a dill garlic butter. Accompanied with rice & vegetables.

### Seafood Capri \$21

Sautéed shrimp, scallops & crabmeat simmered in a creamy tomato sauce with a hint of homemade pesto and sun dried tomatoes. Served over angel hair pasta with a sprinkle of parmesan cheese.

### Shrimp Athenian \$18

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

### Chicken Kebob \$18

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

### Lamb Kebob \$20

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

### Joey's Flat Iron Steak \$19

Tender & flavorful cut marinated & grilled to perfection then topped with melted butter. Accompanied with steak fries & vegetable.

### Philly's Flat Iron Steak \$20

Tender & flavorful cut marinated & grilled then topped with a roasted garlic, bleu cheese cream sauce. Accompanied with steak fries & vegetable.

## Pasta

All of the dishes below are served with toasted garlic points

### Pasta Florentine \$15

Sautéed spinach, artichoke hearts, sun-dried tomatoes & toasted pine nuts in a light pesto broth over rigatoni pasta. Sprinkled with parmesan.  
Add chicken \$2 shrimp \$4

### Chicken Sophia \$17

Rigatoni pasta tossed with sautéed strips of chicken in a light tomato cream sauce with fresh baby spinach, sun-dried tomatoes & mozzarella cheese.

### Pasta Lucia \$20

Sautéed chicken, shrimp, & chorizo sausage with pan roasted garlic & roasted red peppers in a fresh tomato sauce over angel hair pasta. *(Spicy!)*

Select Beer and Wines available to compliment your dinner.



# Hidden Café

## Children's Menu

Chicken Fingers with fries \$6

Burger with fries \$5

Pasta with butter \$4

Pasta with tomato sauce \$5

Grilled chicken with rice \$7

### Falafel Entree' \$8

Four croquettes made of a chickpeas, parsley and dill served on an open faced toasted pita. Topped with hummus, cucumber, tomato greens & tahini sauce .

*For carry out only*

## LUNCH

Tuesday ~ Friday 11am to 3pm

Saturday 12pm to 3pm

## DINNER

Tuesday ~ Saturday 4:30 to 9pm

*Reservations Suggested*

*Mediterranean & American Affair*

Delaware Plaza, Delmar

**439-8800**

**Take out ~Dinner**



[www.hiddencafe.net](http://www.hiddencafe.net)

