

Healthy Salads

*At the heart of our salads is a base mix of tasty leaves.
The selection is dependent on seasonal availability and generally includes;
Lollo Rosso lettuce along with locally grown watercress, rocket, mizuna
cherry tomatoes and a variety of fresh herbs.
All of the below are generous full size Main Course dishes.*

Smokey Joe's Avo Salad

N\$ 97.00

Fancy leaves tossed in balsamic vinegar and extra virgin olive oil.
Topped with home-smoked chicken breast, cocktail tomatoes,
creamy ripe avocado and fresh basil. *(s.s.a)*

Ελληνική σαλάτα (Greek Salad)

N\$ 97.00

Fancy leaves tossed in balsamic vinegar and extra virgin olive oil,
topped with marinated feta, cherry tomatoes, cucumber, local olives
red onion rings and fresh basil leaves *(s.s.a)*.

Quinoa & Roasted Vegetable Salad

N\$ 127.00

Fancy leaves tossed in balsamic vinegar and extra virgin olive oil,
topped with quinoa, marinated feta, sunflower seeds, fresh coriander
and roasted vegetable kebab;
butternut, red pepper, carrot, baby onions, beetroot, & zucchini.
(For more information on quinoa, please ask you waitron)
-Subject to Availability

Luxury Crab Salad

N\$ 157.00

A generous portion of tasty crab claws served on a bed of fancy leaves
and cocktail tomatoes tossed in balsamic vinegar and extra virgin olive oil
accompanied by a lemon mayonnaise.