

# *We Support the Slow Food Movement*

This means that we prepare each dish from scratch to order using the finest ingredients. We encourage our guests to take as much time and care savoring their meal as we take preparing it. Creating a less stressful and more pleasurable and healthful dining experience is our ultimate goal. Therefore, if you are in a hurry, please return at a time when you can relax and dine with us.

In our cooking practices, we make these commitments:

- to encourage sustainable agriculture by consistently increasing our purchases from such sources;
- to feature seasonal menus reflecting the freshest ingredients;
- to use as much locally-grown and organic produce as is available;
- to purchase only sashimi-grade seafood that is on the Monterey Aquarium's "Seafood Watch List" as a "Best Choice" or "Good" alternative;
- to buy such grass-fed and locally-grown meats as are available.

## *Our Green Commitment*

As a member of the Green Chamber of Commerce we have made a commitment to reduce our carbon footprint. This goes beyond just changing lightbulbs and our ongoing commitment to recycling.

- In our most recent renovation, we installed all EnergyStar-rated equipment.
- We have stopped selling bottled water; instead, we have high-efficiency water filters installed on all drinking water sources. This reduces our contribution to landfills—and reduces the bulk of material we must ship across the country and from overseas.
- In the future we will continue to strive to further reduce our business' carbon footprint and to encourage others to follow suit.

## *Cell Phones*

To enhance the dining experience for all concerned, **we request that our guests turn their pagers & cell-phones off** (or at least set them to "vibrate"). If you must use your cell-phone, so as to avoid disturbing our other guests (and to improve your reception) we request you step out of the main dining room. Cell phone use in the bar and on the patio is perfectly acceptable.

## *Pricing*

For decades, retailers have been "fudging" their prices. When they feel they need another dollar for a given item but fear the increase in price will hurt business, they charge 95¢ or 99¢ so we won't notice. Well, it's time for honest pricing. We're not just pretending to lower prices, we've reduced them an average of 15% while keeping the same great quality for which we've been known for years.

# *Desserts*

## *Desserts du Jour*

please ask your waitperson about the day's offerings

## *From-Scratch Sorbet, Italian Ice, Sherbet or Ice Cream du Jour*

please ask your waitperson about the day's offerings. \$3.5.

## *French Vanilla Ice Cream*

rich and creamy. So full of eggs, it's half-way to becoming a frozen custard.  
single scoop, \$2. double scoop, \$4. baked goods à la mode, add \$2.

## *Torani Sundae*

French vanilla ice cream & your choice(s) of Torani syrup(s), topped with whipped cream & nuts, if you like. one scoop, \$3.5. two scoops, \$6.5.

## *Apricot Gelato by Alotta Gelato*

created exclusively for Shevek & Co. Restaurant, \$3.5.

Also see the "Sweet Treats" section of the Beverage Menu for more choices.

## *Create a Dining Experience Uniquely Your Own!*

The "Tapa" size is a satisfying taster—have several!  
Choose the "Mezze" size as lighter fare—or as a taster for two to share.  
And the "Entrée" portion will please larger appetites—or share it among several.

### *Ask the Chef to Pick Your Courses*

After a brief consultation with you,  
Chef Shevek will create a distinctive experience for each person at your table.

## *Vegetables & Salads*

### *Moroccan Date & Orange Salad*

with carrots, toasted almonds and an orange water dressing. Served over leaf lettuce. tapa, \$5.  
mezze, \$10. entrée, \$20.

### *Artichoke Hearts*

with lemon-mint dressing. Served over leaf lettuce. tapa, \$5.5. mezze, \$11. entrée, \$22.

### *Heirloom Tomato & Avocado Salad*

with a fresh basil & aged sherry vinegar dressing. Served over greens. tapa, \$7. mezze, \$14.  
entrée, \$28.

### *Fattoush*

a light Syrian salad of heirloom tomatoes, cucumber, scallions and toasted pita. Served on a  
bed of leaf lettuce. tapa, \$6. mezze, \$12. entrée, \$24.

### *Braised Belgian Endive*

a Victorian classic. Served over a braised mirepoix of celeriac, carrots and fennel. tapa, \$6.5.  
mezze, \$13. entrée, \$26.

### *Apple Honey Vinaigrette Salad*

locally grown organic greens with apples, pecans & feta cheese. tapa, \$6.5. mezze, \$13.  
entrée, \$26.

## *Soups*

### *Soup du Jour*

6 oz, \$3.5. 12 oz, \$7. 24 oz, \$14.

### *Seafood Bisque or Chowder du Jour*

We offer either a seafood bisque or a seafood chowder each day. 6 oz, \$5.5. 12 oz, \$11.  
24 oz, \$22.

# Cheeses & Eggs

## *Menemen*

☛☛ eggs poached in a spicy Turkish roasted tomato and green chile sauce. Served with pita bread. tapa, \$5. mezza, \$10. entrée, \$20.

## *Cheese & Fruit Tray*

savor the world's best cheeses. Served with appropriate nuts and fresh fruit in season & crostini. tapa, \$9. mezza, \$18. entrée, \$36.

## *Fresh Mozzarella Cabrese*

layers of buffalo mozzarella, tomato, basil pesto and a balsamic marinade on crostini. tapa, \$5. mezza, \$10. entrée, \$20.

## *Grilled Herbed Feta Cheese*

Bulgarian sheep feta with herbs wrapped in grape leaves and grilled. Served with french bread. tapa, \$5. mezza, \$10. entrée, \$20.

# Crêpes & Savory Pastries

## *Bay Scallop Crêpe*

bay scallops poached in white wine and herbs and finished with lemon crème fraîche. Served on a bed of vegetables. tapa, \$6.5. mezza, \$13. entrée, \$26.

## *Roasted Vegetable Tartlet*

a blend of seasoned roasted vegetables and parmeggiano reggiano baked in a butter tart shell. tapa, \$5. mezza, \$10. entrée, \$20.

## *Anginasopitta*

artichoke hearts, tomatoes, feta cheese and savory spices wrapped in phyllo. Served with tzatziki, a cucumber-yogurt sauce. tapa, \$5.5. mezza, \$11. entrée, \$22.

## *Bride's Fingers*

☛ shrimp, tomatoes and green chile wrapped in phyllo dough. tapa, \$6. mezza, \$12. entrée, \$24.

- Fresh-baked artisanal bread & butter available upon request
  - All substitutions are at the chef's discretion.
  - A 20% gratuity will be added to tables of 7 or more.
- A 20% gratuity (25% on parties of 9 or more) will be added for separate checks.
  - No separate checks during our busiest hours.

## Pasta

### *Seven Vegetable Cous Cous*

a twist on a traditional Moroccan dish of seasoned roasted vegetables and cous cous. tapa, \$4.5. mezze, \$9. entrée, \$18.

### *Orzo in Vermouth Sauce*

squid ink black orzo and semolina white orzo in a sauce of fresh tomatoes, herbs, garlic butter & dry vermouth. tapa, \$5. mezze, \$10. entrée, \$20.

### *Capellini with Chicken & Fresh Basil*

in a sauce of sun-dried tomatoes, pine nuts, roasted sweet peppers and garlic with a hint of fresh lime juice. tapa, \$5.5. mezze, \$11. entrée, \$22.

### *Shrimp Farfalle*

baby shrimp in a lemon herbed garlic butter with artichoke hearts and fresh tomato over bow-tie pasta. tapa, \$6. mezze, \$12. entrée, \$24.

### *Linguini in White Clam Sauce*

■ ■ a classic. A light, spicy sauce of clams, white wine and herbs and spices. Served over linguini. tapa, \$5. mezze, \$10. entrée, \$20.

## Poultry

### *Circassian Chicken with Walnut Sauce*

traditional Turkish cold shredded chicken breast with fresh herbs. Topped with a traditional walnut sauce & served on leaf lettuce. tapa, \$6.5. mezze, \$13. entrée, \$26.

### *Tunisian Barbecue Chicken*

■ ■ ■ ■ chicken slow-cooked in a barbecue sauce of harissa, blood oranges and limes. Served over cous cous confit. tapa, \$5.5. mezze, \$11. entrée, \$22.

### *Grilled Duck Breast*

muscovy duck breast with mandarin oranges and pine nuts. Served with a delicate blood-orange dressing on a bed of vegetables. tapa, \$9. mezze, \$18. entrée, \$36.

### *Rosemary & Preserved-Lemon Chicken*

chicken breast cooked in a savory sauce of rosemary, white wine, lemon juice, preserved lemons and garlic. Served on a bed of vegetables. tapa, \$7. mezze, \$14. entrée, \$28.

### *Chicken Breast alla Bianco*

grilled chicken breast with wild mushroom duxelle, white truffle oil and parmesan. Served on a bed of vegetables. tapa, \$7.5. mezze, \$15. entrée, \$30.

# Seafood

## *Antipasto di Pesce*

pastiche of poached fish, cornichons, fresh tomatoes & cucumbers in a light balsamic dressing. Served over greens. tapa, \$7. mezze, \$14. entrée, \$28.

## *Calamari Plaki*

▄▄▄▄ calamari sauteed with fire-roasted tomatoes, red onions and spices. Served over grilled polenta. tapa, \$6.5. mezze, \$13. entrée, \$26.

## *Lemon-Grilled Mahi Mahi*

sashimi-grade mahi mahi grilled and topped with a Spanish green olive relish. Served over a bed of vegetables. tapa, \$7.5. mezze, \$15. entrée, \$30.

## *Scallops Verde*

scallops poached in white wine, fresh parsley & garlic butter. Served on a bed of vegetables. tapa, \$8. mezze, \$16. entrée, \$32.

## *Grilled Shrimp with Mint & Lavender*

▄▄▄ finished with a preserved lemon sauce, crème fraîche and harissa. Served over cous cous confit. tapa, \$9. mezze, \$18. entrée, \$36.

## *Shrimp Algiers*

▄▄▄ grilled shrimp, kalamata olives, tomatoes, cucumbers and potatoes tossed with harissa aioli. Served over greens. tapa, \$9. mezze, \$18. entrée, \$36.

## *Tuna Pernod*

sashimi-grade ahi (tuna) steak thinly sliced and grilled with fresh fennel and finished with Pernod. Served over braised mirepoix of celeriac, carrots and fennel. tapa, \$8.5. mezze, \$17. entrée, \$34.

## *Ahi Tuna Crudo with Apples*

ahi (tuna) sashimi tossed with apples and savory spices & topped with lemon crème fraîche. Served on a bed of leaf lettuce. tapa, \$8. mezze, \$16. entrée, \$32.

▄ means that the dish is mildly spicy  
▄▄ means moderately spicy  
▄▄▄ means medium to hot  
▄▄▄▄ means very hot & spicy!

# Meats

## *Pâté du Jour*

served with crostini. tapa, \$5. mezze, \$10. entrée, \$20.

## *Filet Mignon*

grilled to perfection, with a wild mushroom & red wine glaze. Served with Greek lemon-mint potatoes. tapa, \$9. mezze, \$18. entrée, \$36.

## *Beef Adana*

▄▄ HeartBrand kobe hanging tender tips & beef tenderloin tips coated with a spicy Turkish rub, grilled with red onions and preserved lemons. Served on a bed of vegetables. tapa, \$9. mezze, \$18. entrée, \$36.

## *Moorish Pork Kabobs*

▄▄▄ a favorite modern Spanish tapa, this kabob of Niman Ranch pork and roasted garlic is seasoned with traditional north African spicing. Served on leaf lettuce. tapa, \$8. mezze, \$16. entrée, \$32.

## *Portuguese Curried Pork*

▄▄ Niman Ranch pork tenderloin cooked in a lime and cilantro Portuguese curry sauce. Served on a bed of vegetables. tapa, \$8.5. mezze, \$17. entrée, \$34.

## *Grilled Veal*

New Mexico-raised, milk-fed veal cutlet finished with a basil-blackberry sauce and garnished with fresh basil. Layered with fresh strawberries. tapa, \$9.5. mezze, \$19. entrée, \$38.

## *Lamb Rioja*

leg of Talus Wind Ranch lamb with roasted sweet peppers and rioja wine sauce. Served over grilled polenta. tapa, \$8.5. mezze, \$17. entrée, \$34.

## *Antipasto Mediterraneo*

Hard salamis of duck, roasted garlic, pork and beef with traditional Italian marinated vegetables. Served over leaf lettuce. tapa, \$8. mezze, \$16. entrée, \$32.

## *Grilled Portuguese Sausage*

grilled Linguica topped with a hearty Dijon dill sauce. Served over apples spiced with Provençal herbs. tapa, \$7.5. mezze, \$15. entrée, \$30.