



# CAFÉ

ON ST. ARMANDS

## *savor sarasota dinner menu*

\$45/person

### FIRST COURSE (CHOICE OF):

MUSHROOM BISQUE  
earthy and creamy · white truffle oil · za'atar (veg)

ROASTED BEET HUMMUS  
served with warm pita · sliced carrots + cucumber

DIRTY MARTINI SALAD  
kale · dirty caesar dressing · green olive · pecorino blend · parmesan crisps

FLORIDIAN WEDGE SALAD  
iceberg · citrus · feta · shaved fennel · pickled onions · cherry tomatoes · citrus-honey vin

OCTOPUS CONFIT  
confit octopus · pickled saffron fennel · roasted red pepper dressing · capers  
lemon garlic oil · micro greens

### SECOND COURSE (CHOICE OF):

MEDINA GRAIN BOWL  
marinated + grilled chicken thighs · apricot-mint quinoa · beet hummus · tzatziki · arugula  
fresh tomatoes · pickled fennel · feta · green olives

SALMON PROVENÇAL  
green olive tapenade · lemon beurre blanc · green beans · blistered tomatoes (gf)

KEFTA  
blended beef + lamb meatballs · saffron rice · pickled red onion · spicy feta · tzatziki drizzle

SHRIMP RIVIERA PASTA  
shrimp · oven-cured tomatoes · capers · basil · white wine cream sauce · campanelle

FRENCH ONION SLIDERS  
angus beef, medium well · caramelized onions · french cheeses · bacon jam  
arugula · garlic aioli · brioche bun

CHICKEN SOUVLAKI  
skewered greek-marinated tenderloin · tzatziki · roasted veg

STEAK FRITES  
ribeye with spanish seasoning · harissa butter · truffle fries **upgrade for +16**

### THIRD COURSE (CHOICE OF):

KEY LIME PIE  
A fan-favorite recipe from our sister restaurant, Anna Maria Oyster Bar

TARTA DE SANTIAGO  
traditional spanish almond cake · citrus · topped whipped cream · powdered sugar

BROWNIE SUNDAE  
house-made double-fudge brownie · chocolate + caramel drizzle  
crowned with vanilla ice cream

BLOOD ORANGE FLAN  
crème caramel · blood orange · whipped cream · fresh citrus · mint