

Savory Haven

Foods & Drinks

Starters

Crispy Calamari with Lemon Aioli

\$7.00

Tender calamari, lightly breaded and fried to a perfect golden crisp, served with a zesty lemon aioli and fresh lemon wedges. A classic seafood starter with a refreshing citrus twist.

Roasted Beet & Goat Cheese Salad

\$6.00

Freshly roasted beets served over a bed of arugula, topped with crumbled goat cheese, toasted walnuts, and a drizzle of balsamic glaze. A light, earthy starter with a hint of tangy sweetness.

Truffle Parmesan Fries

\$7.00

Crispy, golden fries tossed with freshly grated Parmesan cheese and a hint of truffle oil, garnished with chopped parsley and served with a side of garlic aioli for dipping. A savory indulgence with a gourmet twist.

Spicy Tuna Tartare

\$8.00

Finely diced sushi-grade tuna mixed with a spicy sesame-soy dressing, served atop crispy wonton chips and garnished with avocado, cucumber, and a sprinkle of sesame seeds. A refreshing and flavorful start to the meal.

Cine Co.



WHERE EVERY BITE IS A DELIGHT!





Mains

Red Wine Braised RibsSauce

\$12.00

Succulent beef short ribs braised to perfection in a rich, savory red wine sauce. Served with creamy mashed potatoes and a side of roasted seasonal vegetables. This dish offers a hearty and flavorful experience.

Lemon Dill Salmon

\$13.00

Fresh salmon fillet seared to perfection, topped with a tangy lemon dill sauce and served with wild rice and sautéed asparagus. A light yet flavorful dish that highlights the delicate flavors of the salmon.

Truffle Mushroom Risotto

\$15.00

Creamy risotto infused with earthy mushrooms and a touch of truffle oil, finished with Parmesan cheese and fresh herbs. This rich and aromatic dish is a comforting and elegant choice for a main course.

Garlic Herb Chicken

\$12.00

Juicy roasted chicken, generously seasoned with garlic and fresh herbs, served with crispy roasted potatoes and a medley of seasonal vegetables. A classic, flavorful dish with a comforting, home-cooked feel.

Drinks

Cucumber Mint Mojito

\$7.00

A refreshing twist on the classic mojito, featuring muddled cucumber and mint leaves mixed with rum, lime juice, and a splash of soda water. Served over ice with a cucumber slice and mint sprig.

Classic Old Fashioned

\$8.00

A timeless cocktail made with bourbon, a touch of simple syrup, and bitters, garnished with a twist of orange peel and a cherry. A sophisticated choice for those who appreciate a well-crafted drink.

Berry Basil Lemonade

\$6.00

A vibrant and refreshing twist on classic lemonade, this drink combines muddled mixed berries and fresh basil with zesty lemon juice. Topped with a splash of sparkling water, it's served over ice for a crisp experience.

Spicy Margarita

\$7.00

This bold margarita packs a punch with jalapeño-infused tequila, fresh lime juice, and a splash of triple sec. The drink is served with a salted rim and a slice of jalapeño for an extra kick.

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Sides

Garlic Parmesan Mashed Potatoes

\$10.00

Crispy, golden potatoes roasted with a blend of garlic, Parmesan cheese, and fresh herbs. Each bite offers a satisfying crunch and a burst of rich, savory flavors that perfectly complement any entrée.

Honey Glazed Carrots

\$9.00

Tender carrots coated in a luscious honey-butter glaze, creating a delightful balance of sweet and savory. Finished with a sprinkle of fresh parsley, this side dish adds elegance and natural sweetness to your meal.

Creamed Spinach

\$9.00

Rich and creamy spinach, simmered with garlic and onions, then blended with a mix of cheeses for a velvety texture. This classic, indulgent side is comforting and pairs beautifully with a variety of main courses.

Mediterranean Couscous Salad

\$11.00

A refreshing mix of couscous, cherry tomatoes, cucumbers, Kalamata olives, and feta cheese, tossed in a zesty lemon-herb dressing. Light and vibrant, it pairs well with a variety of main dishes.