

Malibu Scorpions Dinner menu



Pitas and tostadas \$15

Sourdough Greek style flat bread, blue corn tostada
served with Greek olives, tomatillo salsa and spicy feta spread (vegetarian)

Mezze all served with crudities

Taramas, creamy cod roe spread served with black caviar \$18
Hummus "lemonato", nutty and lemony chickpea cream
with crunchy -spiced chickpeas contains sesame (plant based) \$14
Scorpions tzatziki, Greek yogurt, avocado cream and herbs (vegetarian) \$16
Muhammara, red pepper and almond spread with chili compote contains nuts (plant based) \$16
Guacamole, smashed avocado with pico de gallo (plant based) \$18
Selection of 3 dips \$40

Crudos and ceviches

Oysters (half dozen), served with lemon, habanero sauce and mignonette \$28
Dungeness crab salad, red chillies, herbs and passion fruit dressing \$40
Seabream, aji amarillo pepper, sweet potato, corn, coriander and lime \$40
Tuna, mango, achiote, cherry tomatoes and fresh basil \$28
Fish and veg "tacos", hamachi tartare marinated with citrus and chili served in baby gem leaf \$30
Carne tartare, Creekstone Farms beef, capers, red onion, mustard, pickles \$32
Beef carpaccio, served with crispy artichokes, tonnato sauce and capers \$42

Salads add on to your salad: grilled prawns \$14, grilled chicken \$12, grilled prime steak \$16, grilled halloumi \$12

Greek, variety of local tomatoes, feta cheese and capers (vegetarian) \$30
Green head - avo, whole French lettuce, smashed avocado and dill, ginger dressing (plant based) \$20
Quinoa and kale, chickpeas and black truffle pecorino (vegetarian) \$22
Heirloom tomato and chorizo, avocado, spicy chorizo sausage, parsley and fresh chili \$25
Beluga lentils, sun-dried tomatoes, baked sweet potatoes, feta cheese and aged vinegar (vegetarian) \$18

Appetizers

Flame-grilled meatballs, smoked yogurt and grated tomato \$26
Crispy calamari, shishito pepper, lemon \$24
Bbq octopus, charred onion, oregano-infused extra virgin olive oil and vinegar \$28
Slow-baked eggplant, caramelized feta, balsamic and almond pesto contains nuts (vegetarian) \$30
Burnt corn, grilled yellow corn with elote sauce (vegetarian) \$22
Zucchini fritters, shredded zucchini and fresh herbs, served with a double dip of tomato and Greek yogurt \$20

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Pasta

Penne arrabbiata, whole-baked San Marzano, cherry tomatoes, garlic and chili (plant based) \$24

Tagliolini alle vongole, clams, white wine, parsley and garlic oil \$38

Spaghetti lemon and zucchini, fresh turmeric and parmesan (vegetarian) \$25

From our open fire and grill

Wood-fired cauliflower, spice rub, aged saba, pomegranate seeds and tahini sauce contains sesame (plant based) \$26

Branzino, served with pico de gallo and lemon olive oil sauce \$48/\$85

Wood-fired jumbo prawn, burnt butter infused with garlic oil, chili, coriander and smoked paprika \$45

Chicken skewers, lemon mustard sauce served with grated tomato and grilled zucchini \$28

Steak kebab, variety of charred sweet peppers, smoked sea salt and avocado tzatziki \$50

Sonoma valley lamb chops, glazed with sweet and sour bbq, puttanesca sauce, cress salad \$65

To share served 2 to 4 pax

Maine lobster pasta, bucatini cooked in a spicy bisque sauce \$90

1.2 Kg creekstone farms porterhouse asado, achiote sauce \$150

1 Kg prime beef "tagliata", grilled broccolini, charred kale, shaved parmesan cheese and aged balsamic vinegar \$120

Sides

Baby potatoes, sea salt and thyme (plant based) \$14

Broccolini, charred with lemon and olive oil (plant based) \$17

Cherry tomatoes, fresh basil and olive oil (plant based) \$12