



fruits de mer

Please ask about our selection of oysters, clams & market fresh seafood

Mezze24

w/pita or Crudités

MUHAMMARA.....red pepper, walnuts (gf/v/df)
HUMMUSchickpeas, schug (gf/v/df)
KOPANISTI.....Spicy feta cheese spread (gf/v)



Jamon Serrano
España
15-20 month cured ham

Bresaola
US
Cured beef, peppery, dry

Salchichón De Vic
España
Pork, garlic, peppercorns

Nduja
España
Pork, spicy spread

Duck Rillettes
France
Pepper, wine, spread

Chorizo Picante
España
Pork, smoky, spicy

Saucisson Sec
France
Pork, garlic, peppercorns

Drunken Goat
España
Semi soft goat milk

Manchego
España
Sheeps milk, nutty

Bel Paese
Italia
Semi soft cows milk

Alisios
España
Cow & goat milk, soft

Camembert
France
Cows milk, soft

Roquefort
France
Salty, rich

Comte
France
Cows milk, firm

Meats

\$

Cheese

\$8 each

3-\$22

FRIED BURRATA	creamy polenta, mushrooms (v)	14.00
CEVICHE	avocado cream, corn nuts, olives (gf)	14.50
MOROCCAN MEATBALLS	garlic, paprika, aleppo pepper	14.00
CRISPY CALAMARI	banana peppers, calabrian chili oil	14.50
LAMB LOLLIPOPS	harissa, tsatziki, sumac salad (gf)	24.00
MERGUEZ	lamb sausage, herbed labneh, farro	14.50
MUSHROOM CROQUETTES	truffle aioli (v)	13.00
DUCK LEG CONFIT	pea puree, potatoes, port wine (gf)	16.00
RED SNAPPER	pan seared, rustic caponata (gf)	17.50
PATATAS BRAVAS	hot paprika aioli (gf/v)	10.00
SAGANAKI FONDUE	chorizo, pita	17.00
CHICKEN SOUVLAKI	grilled, muhammara (gf)	13.00
BEREJENA FRITA	crispy eggplant, harissa aioli(df/v)	11.00
GAMBAS AL AJILLO	garlic, olive oil, anchovy (gf,df)	15.00
ROASTED CAULIFLOWER	green tahini, sumac, pine nuts (v,df)	13.00
BOQUERONES	anchovy, garlic, sun dried tomato, potato chips (gf,df)	10.00
GRILLED HALLOUMI	cucumber salad, spicy honey (gf,v)	14.50
ROASTED BRUSSELS SPROUTS	balsamic, lardons, garlic (gf,df)	14.00
SHORT RIB	roasted greek style, honey glaze (gf,df)	17.50
HUMMUS	chickpeas, schug, pita (gf,df,v)	12.00
MUSHROOM PAPPARDELLE	ragout, parmesan (v)	14.00

Tapas

02/9/24

Thoroughly cooking all meats, poultry & seafood reduces the risk of food borne illness

GREEK

heirloom tomato, cucumber, red wine vinaigrette (gf,v).....16.00

SHREDDED KALE

jicama, green apples, dried cranberries, pistachio dressing (gf,df)....15.50

FATTOUSH

romaine, cherry tomatoes, sumac, fried pita (df,v).....14.00

BIBB, FRISEE & RADICCHIO

radish, honey dressing (gf,df,v).....13.50

salad

main

FRESH CATCH

market fresh whole fish, tabouleh.....M/P

MUSHROOM PAPPARDELLE

mushroom ragout, parmesan (v).....26.00

GRILLED RIBEYE

romesco, garlic fries, spring onions (gf,df).....48.00

ROASTED CHICKEN

mejadra, cucumber yogurt (gf).....27.00

PAELLA 'CLASSIC'

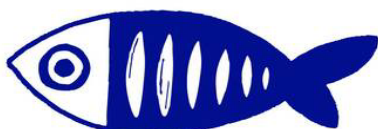
sausage, chicken, prawns, clams (gf).....h 28 / f 56

MUSSELS 'DIABLO'

tomato sauce, olives, garlic (gf).....24.00

BRAISED LAMB SHANK

cous cous, mint, cilantro, almonds (gf,df)....42.00



Chef Jorge Ramos

extras

PAN CON TOMATE

spanish tomato bread.....7.00

w/ anchovies..9 w/ jamon serrano..10

SAUTEED GARLIC SPINACH..7.00

BAGUETTE

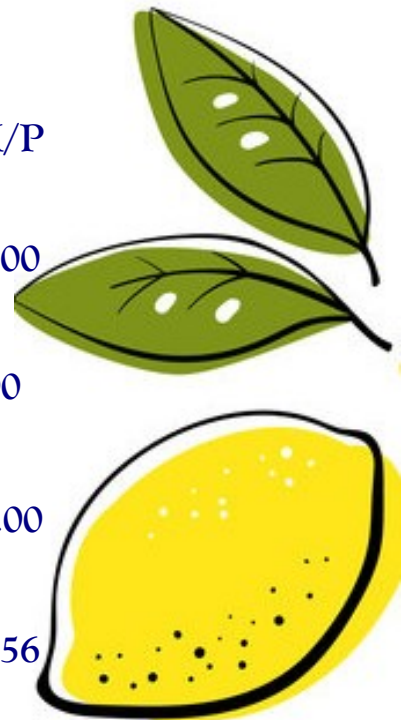
warm, olive oil.....3.50

PAPAS FRITAS

garlic fries, romesco.....8.00

HOUSE MARINATED OLIVES

sweet & spicy.....6.00



on tap

Estrella Damm Lager (ES) 9 Two Roads 'Lil Heaven' IPA (CT) 9
Cisco Grey Lady Wheat Ale (MA) 9 Heineken (NED) 8
Stella Artois Lager (BELG) 9

Bottle

Amstel Light 8 (NED) Budweiser 6.50 (US) Estrella Galicia Pale Lager (ESP) 8
Almaza Pale Euro Lager (LEBN) 9 Elysian Space Dust IPA (WA) 9 Lagunitas IPA (CA) 8
Athletic Run Wild IPA Non-alc (CT) 8

White & Rosé

Chardonnay, J. Carr, Sonoma.....14
Chardonnay, Cave de Lugny, Coeur de Charmes
Bourgogne , FR.....20
Albarino, Do Zoe, Rias Braxas, ES.....13
Sauv Blanc, Sancerre, Dom. Jean Bojour, Loire, FR.18
Cortese, Gavi di Gavi, Enrico Serafino, IT.....14
Pinot Grigio, Stemmari, It.....11
Hassadede, Vinkara, Turkey.....14
Verdejo/SB, Prado Rey 'Blanco', Ribera del Duro.....12
Rosé, ULTIMAT 'UP', Provence, Fr.....14
Rosé, Le Fat Poodle'Méditerranée', Fr.....13
Rosato, Txomin 'Txakoli', ES.....12.50

Cocktails 15

LADY OF THE SEA

Hardshore Gin, lavender syrup, egg whites, fresh
lemon juice, club soda

FARMERS TAN

Goslings dark Rum, Fiery ginger beer, lime

NAKED & FAMOUS

Mezcal, Aperol, Liquore di Strega, Fresh lime juice

SAGE SIREN

Redemption Bourbon, St, George spiced pear liquor
Wild Moon sage liquor

CARAJILLO

Cazadores tequila, Licor 45, espresso, dark
chocolate

MARY MERMAID

Cognac, St. Germain, rosemary, cranberry

LA FARMACIA

Tequila, ginger, honey, smoked chili syrup, lime

Beer

Red

Wine by The Glass

Pinot Noir, Dom. Brunet, Languedoc, FR.....13.50
Grenache/Syrah, Bodegas Care, Cariñena, ES.....13
Sangiovese, Ceppiano 'Keith Haring', Tuscany, IT.....16
Tempranillo, Prado Rey Adaro, Ribera del Duro, ES....18
Tempranillo, Bodegas Lan, Rioja.....14
Mencia, Soto del Vicario, Castila y Leon, ES.....12
Malbec, Ch. Combet-la-Serre, Cahors, FR.....15
Cab. Sauv, Ranch 32, Monterrey, CA.....13
Merlot/Cab, Le Penguin, St. Emilion, Bordeaux, FR....14
Mavro, Tsiakkas, Lemesos Mouklos, Cyprus.....18

Bubbles

Albert Baron, La Dame de Greenwich,FR, NV....21
Daniel Pardiac Brut Blanc de Blancs, FR.....13
Toresella Prosecco Rosé IT.....13



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****Please ask about our faux-tails made with
non alcoholic spirits.**

2/9/24