

FROM THE GARDEN

CAESAR SALAD <i>Romaine Hearts-Croutons-Parmesan- Classic Dressing</i>	18
CHOP-CHOP BAY SALAD <i>Romaine, tomatoes, cucumbers, red onion, red bell pepper, parsley, za'atar, bread crumbs, feta, fresh lemon, extra virgin olive oil</i>	20
CLASSIC GREEK SALAD <i>Beef Steak Tomatoes, Peppers, Red Onion, Kalamata Olives, Feta and Greek Dressing</i>	24
ASIAN CHOPPED SALAD <i>Red Cabbage, Greens, Carrots, Cucumber, Tomatoes, Apricots, String Beans, Sweet Potato, Quinoa</i>	25
ROASTED BEET AND QUINOA SALAD <i>Roasted Red and Golden Beets, Pears, Walnuts, Greens, Feta</i>	18
BEEF CARPACCIO <i>Thinly sliced roasted beets, crumbled goat cheese, mixed greens mixed with a herb vinaigrette</i>	18
NEW CRISPY HALLOUMI SALAD <i>Mixed Greens, Romaine, Cherry Tomatoes, Cucumber, Mushroom and Caramelized Onions.</i>	24
NEW EXTRAS - ADD ONS <i>Grilled Salmon 4oz 8 Scoop LF Tuna 5 Avocado 3 Guacamole 4</i>	

SOUPS

FRENCH ONION <i>Caramelized Onions, Herbs, Wine, Crostini, Gouda</i>	15
SOUP DU JOUR <i>Inquire with your server of todays creation</i>	MP

SHAREABLE

FISH TACOS <i>Breaded Turbot, Homemade Corn Tortillas, Pico de Gallo, Guacamole</i>	20
CRISPY FISH TEMPURA <i>Sweet Chili Sauce, Scallions</i>	20
NEW TIRADITO DE TUNA <i>Ahi Tuna, Ginger, Scallion, Jalapeno, Soy Sauce</i>	27
ARANCINI <i>Arborio Rice, Parmesan, Creamy Tomato Basil Sauce</i>	18
QUESO FRITO <i>Pan Fried Halloumi, Dates, Rosemary, Honey Broth, Butter</i>	19
TRUFFLE FRIES <i>Parmesan, Truffle Zest</i>	16
MOZZARELLA STICKS <i>5 Pieces, Marinara Dipping Sauce</i>	18
MAC AND CHEESE <i>Mornay Sauce, Muenster, Cheddar, Parmesan</i>	19
CAULIFLOWER POPPERS <i>Breaded and Fried, Served with BBQ Sauce and Smoked Aioli</i>	18
PAO DE QUEIJO <i>Gluten Free Brazilian Cheese Rolls, served with Marinara</i>	16
STUFFED BAKED POTATO <i>Broccoli, Mashed Potato, Mozzarella Cheese</i>	19
NEW BAKED MUSHROOMS WITH CHEESE <i>Baked Button Mushrooms with cheese Stuffing</i>	16

PIZZA

NEW ADJARIAN KHACHAPURI <i>Authentic Georgian style cheese bread. It's an open-faced, boat-shaped loaf that's served with a soft baked egg and a slice of butter</i>	24
MARGHERITA <i>San Marzano Tomato Sauce, Homemade Fresh Mozzarella, Fresh Basil, EVOO</i>	23
WILD MUSHROOM AND TRUFFLE <i>Alfredo Sauce, Mozzarella, Arugula</i>	25
PIZZA BIANCA <i>Garlic, Ricotta, Oregano, Mozzarella</i>	22
OLIVE ZAATAR <i>Mozzarella, Olives, Sesame.</i>	23

DEL MAR

PAN SEARED BRANZINO	<i>Roasted Baby Potatoes, Sautéed Spinach</i>	42
CEDAR PLANK SALMON	<i>Maple Ginger Glazed, Grilled Vegetables, Organic Wild Rice</i>	43
NEW MEDITERRANEAN BRANZINO	<i>Whole Fish Butterfly Fillet with Oregano and Lemon, Broccoli, Roasted Baby potatoes.</i>	48
FISH AND CHIPS	<i>Turbot Fillets, Battered, House Cut Fries, Served with Malt Vinegar and Tartar Sauce</i>	38
NEW PORCINI MUSHROOM CRUSTED SEA BASS	<i>Dried in House Porcini Mushrooms, Organic Wild Rice, Grilled Vegetables</i>	62
OVEN ROASTED SALMON	<i>Lemon, Sautéed Broccoli, Mashed Potatoes</i>	40
NEW LEMON & WALNUTS CRUSTED TURBOT	<i>Perfectly flaky & buttery with Walnuts crust, Grilled Vegetables, Mashed Potatoes</i>	42

PASTA

PENNE ALA VODKA	<i>Penne Pasta, Tomato Cream, Fresh Basil, Vodka</i>	25
HAND ROLLED CANNELLONI	<i>Spinach and Ricotta, Parmesan, Mozzarella, Bechamel, Tomato Basil Sauce</i>	31
FETTUCCHINI ALFREDO WITH MUSHROOMS	<i>Hand Cut Fettuccine, Wild Mushroom, Alfredo Sauce, Parmesan</i>	26
PAPA PASTA WITH BROCCOLI	<i>Hand Cut Fettuccine, Broccoli, Alfredo Sauce, Smoked Salmon, Parmesan</i>	30
NEW GNOCCHI	<i>Choices of Sauces : Pesto, Mushroom White Sauce or Vodka Sauce</i>	33
EGGPLANT PARMESAN	<i>Fried Eggplant, Marinara, Mozzarella, Parmesan, served with Spaghetti</i>	25
SPAGHETTI SQUASH	<i>Gluten Free, Feta Cheese, Seasonal Vegetables, Olives, Basil</i>	24
SPAGHETTI POMODORO	<i>San Marzano Tomato Sauce, Basil, Parmesan</i>	23
NEW WILD MUSHROOM RISOTTO	<i>Authentic Italian Style Risotto with Mushrooms, Topped with Parmesan. Gluten Free</i>	25

ACCESSORIES 12

FRENCH FRIES

MASH POTATOES

ROASTED BABY POTATOES

GRILLED VEGETABLES

ORGANIC WILD RICE

SAUTÉED BROCCOLI

SOBREMESA

OLD FASHION CHEESECAKE 21

Vanilla, Sour Cream, Graham Crust

CRÈME BRÛLÉE 20

Smooth Custard, Caramelized Sugar Shell

CHURROS 16

*Spanish Style Doughnut, Tossed in
Cinnamon Sugar, Ganache*

BELGIAN WAFFLES 18

Whipped Cream, Ice Cream

APPLE CRUMB 17

*Butter, Vanilla, Granny Smith Apples, Crumb
Topping serve A la Mode*

CHOCOLATE MOUSSE 21

*Chantilly Cream, Dark Chocolate, EVOO,
Salt, Caramelized Banana*

LEMON CURD 19

*Graham Cracker Crumbs, Whipped
Mascarpone, Lemon Curd*

CHOCOLATE SOUFFLÉ 19

*Warm Chocolate Cake with a liquid
chocolate center served a la mode*

NEW SACHLAV 13

Milk Pudding Garnish, Cinamon, Pistachio

NEW DUBAI CHOCOLATE 18

*Chocolate, Homemade Pistachio Cream, and
Kataifi, a Crunchy Fried Phyllo Dough.*

NEW AFFOGATO 14

*Vanilla Ice Cream topped with a shot of
espresso.*

NEW CLASSIC TIRAMISU 21

*Ladyfingers, Sugar, Coffee, Mascarpone, and
Cocoa Powder*



THE BAY
CAFE

CRAFTED CURATED SIPS

ESPRESSO MARTINI 13

double espresso, tonic water, vanilla, sweet syrup

TEQUILA SUNRISE 11

Orange Juice, Grenadine, Lime Juice, Soda

DRAGON FRUIT 13

Dragon Fruit, Lime Juice, Soda, Sweet Syrup

BLUE LAGOON 11

Muddled Orange Peel, Lemonade, Blue Curacao Syrup, Sparkling Water, Orange Twist, and Cherry

NEW CLASSIC MOJITO 12

Fresh lime juice, Simple Syrup, Fresh mint leaves, Sparkling water

PINA COLADA SPLASH 10

Coconut Juice, Pineapple Juice, Colada Mix

LIMONANA THRILL 9

Lemon, Mint, Ice

STRAWBERRY D. 10

Strawberries, Daiquiri Mix, Ice

PASSION FRUIT BLISS 13

Passion Fruit, Lemon, Mint, Club Soda, Simple Syrup

HOT CHOCOLATE

Topped with whipped cream and chocolate shavings

8

NEW SPICED APPLE CIDER

In House Freshly Made

8



THE BAY
CAFÉ

FRAPPÉS FROM THE BARISTA

CLASSIC FRAPPÉS 10

*Coffee, Milk, Ice, Blended. Choice Of:
Cappuccino-French Vanilla-
Chocolate-Toffee Caramel*

MOCHA COOKIE 10

*Mocha Sauce, Coffee, Milk, Ice, Blended whip
Cream and Cookie Crumble and a drizzle of
Mocha*

MILKSHAKES 10

choice of: Vanilla, Chocolate, Strawberry

COFFEE, COFFEE, COFFEE

NEW TURKISH COFFEE 6

Made on sand, the old fashioned way

HOT COFFEE OR TEA 4

*Offering Regular or Decaf in Coffee and
Organic Tea*

CAPPUCCINO 7

Espresso, Milk and Foam, Cinnamon

CAFFE LATTE 7

*Espresso, Steamed Creamy Milk, Choice of :
Chocolate, Hazelnut, French Vanilla,
Caramel.*

ALMOND MILK LATTE 8

*Espresso, with Steamed Creamy Almond
Milk.*

AMERICANO 5

Espresso Topped with hot water

NEW MATCHA LATTE 10

*A traditional Japanese Tea with centuries of
health-boosting benefits. Your Choice of
Steamed Milk or Iced.*

+ Like it sweet? Ask for it with Honey +

BOBA TEA

BLACKFOREST DEW 12

*Vanilla Ice Cream, Espresso, Milk, Ice,
Flavored Boba.*

HIBISCUS CREAMSICLE 12

*Hibiscus Tea, Strawberry Syrup, Milk, Ice,
Flavored Boba.*

MATCHA DELIGHT 13

*Japanese Green Tea Matcha, Milk, Ice,
Flavored Boba.*



THE BAY
CAFÉ

BREAKFAST - BRUNCH MENU

CHEESE OMELETTE SPECIAL

24

*Choice of Cheddar, Feta, Mozzarella Cheese.
Served with toast, spring salad, hand cut
fries. Tea or Coffee.*

EGGS ANY STYLE 16

*Your Choice - Scrambled, Sunny Up, Over
Easy, Plain Omelette, Served with Spring
Salad.*

CHEESE OMELETTE 20

*Choice of Cheddar, Feta, Mozzarella Cheese,
Served with Spring Salad,*

SCRAMBLED EGGS & LOX 25

*Scrambled Eggs with onions, smoked salmon,
served with spring salad.*

VEGETABLE OMELETTE 20

*Peppers, Onions, Mushrooms, Broccoli, and
Spring Salad*

FLORENTINE OMELETTE 22

Spinach, Feta, and a Spring Salad

BELGIAN WAFFLE 15

*Seasonal Fruit, Whipped Cream, Maple
Syrup*

PANCAKES 15

Stacked, Maple Syrup, Berries

CHALLAH FRENCH TOAST 18

with seasonal fruits & whipped cream.

AVOCADO TOAST 21

*Sourdough Multigrain, Feta, Tomato, served
with a Spring Salad*

*+ Breakfast brunch will be served
until 1:00 pm.*



THE BAY
CAFÉ