COLD MEZZES (APPETIZERS)

DOLMA  
(Stuffed grape leaves) Rice, pine nuts, currant and spices.

EGGPLANT MEDLEY  
Eggplant stuffed with fresh tomatoes, peppers, onions, garlic, olive oil, baked to perfection.

MUCVER  
(Zucchini pancakes) Shredded zucchini, dill, feta cheese, pan-fried and served with yogurt sauce.

LENTIL KOFTE  
Mixed of lentil, bulgur, onion fresh parsley, tomato paste, herb and spices, made to patties, served with romaine lettuce leaves to roll.

SPICY DIP  
Tomatoes, peppers, spices, herbs with oil-lemon mixture.

HUMMUS  
Chickpeas with garlic, tahini, olive oil and spices to creamy dip.

ASPARAGUS-SALMON  
Grilled asparagus rolled inside smoked salmon, capers, onions, and dill-cream sauce.

BROILED MIX VEGETABLES  
Eggplant, zucchini, yellow squash, and peppers served with tzatziki and spicy tomato sauce.

BRUSCHETTA DUO  
One with olive oil, garlic, fresh basil and tomatoes, one with arugula and shaved Parmesan.

FRIED EGGPLANT  
Chunks of eggplant pan-fried served with fresh tomato and yogurt sauce.

FETA-META  
(Feta cheese platter) Served with mixed Mediterranean olives, tomatoes, cucumbers, fresh basil, and olive oil-lemon dressing.

BABAGANNUSH  
Char-grilled eggplant pureed with garlic spices, and olive oil.

TSATZIKI  
Yogurt with garlic, shaved cucumbers and fresh mint. (A refreshing dip)

SHREDDED CHICKEN DIP  
(King of the Dips!) Shredded chicken breast, walnuts, garlic, walnut oil and spices.

TABBOULEH SALAD  
Cracked whole wheat (bulgur) mixed with freshly chopped tomatoes, onions, parsley, spices and dressing.

SHEPHERD SALAD  
Chopped tomatoes, cucumbers, peppers, and onions, fresh parsley served with pomegranate vinaigrette.

WHITE BEAN SALAD  
Great northern beans mixed with cured onions, parsley, oil-lemon dressing.

MEDITERRANEAN KITCHEN

SALADS  
Add; Chicken, New York Strip, Blackened Shrimp, Tuna or Grilled Salmon

MEDITERRANEAN SALAD  
Mixed greens, red peppers, tomatoes, cucumbers w/balsamic vinaigrette & feta cheese black olives and fresh basil.

CALIFORNIA SALAD  
Romaine, arugula, radicchio, with walnuts, sun dried tomatoes mild gouda, hearts of palm mixed with raspberry dressing.

SPINACH SALAD  
Spinach, mushrooms, shredded carrots, hard cooked eggs, fresh tomatoes, and scallions tossed in a raspberry vinaigrette.

PENNE/CHICKEN SALAD  
Penne pasta tossed w/ chicken breast, b.greens, & balsamic vinaigrette topped with tomatoes, onions, eggs, parsley, and parmigiana cheese.

CAESAR SALAD  
Classic homemade with Caesar dressing.

ROSEMARY’S CHICKEN SALAD  
Chicken breast tossed with romaine lettuce, mixed greens, crispy rice noodles, carrots, scallions, fresh cilantro, Peanut-lime dressing.
**ROLLAS**
Freshly baked tortilla thin flat bread rolled with your favorite ingredients

- **ROLLA VEGGIE**
  Spinach, feta cheese, tomatoes, onions and roasted red peppers.

- **ROLLA CHICKEN & VEGGIE**
  Rolla veggie with roasted chicken breast.

- **ROLLA CHICKEN**
  Marinated roasted chicken breast tossed w/ Caesar.

- **ROLLA BLACKENED TUNA**
  Strips of blackened yellow fin tuna tossed w/ Caesar salad.

- **ROLLA SANTA FE**
  Chicken breast, bean puree, tomato, onions, sour cream cheddar cheese & jalapenos.

- **ROLLA ADANA**
  Spicy ground lamb meat, with creamy feta dressing, lettuce, tomatoes, and onions.

- **ROLLA CALIFORNIA**
  Sliced turkey breast, baby greens, walnuts, sun dried tomatoes, cheese, & raspberry sauce.

- **ROLLA CHICKEN SHISH**
  Grilled chicken, tomatoes, mushrooms, red onions, creamy feta dressing.

- **ROLLA ORIENTAL CHICKEN**
  Chicken breast with lettuce, rice noodles, carrots, scallions, cilantro with peanut-lime dressing.

**HOT MEZZES (APPETIZERS)**

- **STUFFED ZUCCHINI**
  Zucchini stuffed with feta cheese, fresh dill, herbs, and topped with Kasseri cheese broiled with Bechamel sauce.

- **CALAMARI**
  Sautéed in olive oil, white wine, and lemon, with calamari sauce, arugula, and walnuts.

- **SHRIMP MED**
  Sautéed shrimp in extra virgin olive oil, chardonnay, and garlic sauce.

- **MUSSEL CHARDONNAY**
  Steamed fresh mussels in chardonnay sauce with dill and touch of cream.

- **SPINACH RAVIOLI**
  Homemade round ravioli stuffed with spinach and ricotta in a Gorgonzola cream sauce.

- **BOREKS**
  Filo dough stuffed with spinach and feta cheese or ground meat mixture, baked to perfection.

- **CIGAR BOREKS**
  Cheese mix or ground meat mix with parsley, dill, wrapped in pastry dough, pan-fried.

- **PASTIRMALI BOREK**
  Filo dough filled with mix cheese and pastirma (cured all beef), rolled and baked.

- **LAHMACUN**
  Homemade thin dough topped with minced lamb, herb, and spices, baked.

- **PIDE**
  (CHEESE, MEDITERRANEAN, SUCUK or PASTIRMA) Fresh made flat bread stuffed with your favorite ingredients and cook to crisp in a brick oven.

- **MUSSAKKA**
  Layers of broiled eggplants stuffed with ground meat mixture, tomato sauce and Kasseri cheese, baked to perfection.

- **KOFTE**
  Lamb ground meat patties with herbs and spices, grilled.

- **CHICKEN SHISH**
  Marinated and char-grilled.

- **LAMB SHISH**
  Marinated cubes of lamb, char-grilled.

- **ADANA KEBAB**
  Spicy ground kebab skewered and char-grilled.

- **STRIP KEBAB**
  Marinated strip of beef, char-grilled.

- **TURKISH MEATBALLS**
  Tasty and spicy.

- **POTATO BALLS**
  Excellent company to meatballs.

**SPECIALTIES & HOMEMADE PASTA**

- **THREE CHEESE AGNOLOTTI**
  Small ravioli stuffed with three cheeses, fresh dill, and parsley in a light tomato cream sauce.

- **SPINACH RAVIOLI**
  Round ravioli stuffed with spinach and ricotta in a Gorgonzola cream sauce.

- **ROLLED TIMBALLO**
  Pasta rolled with spinach, roasted red pepper, and mixed cheese in rich tomato sauce.

- **CHICKEN, TUNA OR SHRIMP ALFREDO**
  Tagliatelle Alfredo with chunks of chicken, shrimp or yellowfin tuna.

- **SPICY CHICKEN PASTA**
  Marinated chicken, tomatoes, peppers, and red onions with penne in a spicy oyster sauce.

- **SEAFOOD TAGLIATELLE**
  Shrimp, Crawfish tails, and mussels sautéed in a chardonnay sauce.
BLACK SEAFOOD RAVIOLI
Round black ravioli stuffed with crabmeat and crawfish tails in a vodka cream sauce.

CRAWFISH with cream of SAFFRON
Crawfish tails in a rich cream of saffron sauce over penne.

SHRIMP SCAMPI
Sautéed shrimp in scampi sauce over tagliatelle pasta with sun dried tomatoes and scallions.

BRAISED LAMB SHANK
Lamb shank braised in a savory herb sauce.

GRILLED SHRIMP
Marinated jumbo shrimp char grilled. Served with oil garlic dill sauce.

ATLANTIC SALMON
Broiled in garlic dill sauce.

NEWYORK STRIP
USDA prime, aged and house cut.

FILET MIGNON
USDA prime, aged house cut.

ADANA KEBAB
Spicy ground lamb skewered and char-grilled.

STRIP KEBAB
Marinated beef strips, char grilled. Rice, beans and mixed vegetables.

LAMB SHISH
Marinated cubes of lamb, char-grilled.

CHICKEN SHISH
Marinated and char grilled.

DESSERTS

CHEESE CAKE

TRAMISSU

BAKLAVA

CHOCOLATE CHEESE CAKE

HOMEMADE CAKES AND OTHER SPECIALTIES

FOR MORE CATERING INFORMATION PLEASE CONTACT US

RosemarysThymeBistro@yahoo.com

DUPONT CIRCLE, DC
1801 18th Street N.W. Washington D.C. 20009
Tel: (202) 332-3200
Fax: (202) 332-8100

CENTREVILLE, VA
5762 Union Mill Road, Clifton, Virginia 20124
Tel: (703) 502-1084
Fax: (703) 502-1017

www.RosemarysThyme.com