

Week 1 Topic

This week I want you to research food in your chosen Mediterranean country and create a menu for a family meal (starter, main, pudding), you can decorate your menu and draw pictures of your delicious dishes. You may even be able to choose something from your menu and cook it for your family if it's okay with your parents.

Dinner Set Baht 160.-

- Jasmine Rice
- Fried Vegetables with Shrimps
- SOUP OF SPICY SOUP
- SOUP SOUP CHICKEN
- EGGPOPPED MEAT
- FRUITS

Dinner Set Baht 180.-

NON SPICY

- Jasmine Rice with CRISPY FRIED CHICKEN
- FRIED VEGETABLES with OYSTER SAUCE
- SOUP
- FRUITS
- FRUIT JUICE

THAI SPICY 180.-

THOT FAI LUAK JIM

- SOUP SOUP SOUP
- POPK, CHICKEN and MUSHROOMS served with heat vegetables and chili sauce
- FRUITS
- FRUIT JUICE

VEGETARIAN 180.-

- Jasmine Rice with TOP FRIED VEGETABLES
- FRIED MUSHROOMS with SOY SAUCE
- SOUP
- FRUITS
- FRUIT JUICE

SEAFOOD 400.-

For 2 persons +

N sea

- 5th Fried Seafood with Curry
- TOM YUM Seafood
- Fried Seafood with Curry Powder
- Fruits
- 2 Jasmine Rice
- 2 Fruit Juice

S sea

- Fried Seafood with Curry Sauce
- TOM YUM Goong
- Seafood Spicy Salad
- Fruits
- Jasmine Rice
- 2 Fruit Juice

SRP Pity Co.Ltd. Food & Beverage Service 00.00 am - 10.00 pm

varieties that carry us your selected

TRATTORIA MICHELE
Traditional Italian Cuisine

SOUP & SALAD
All proteins in any salad, chicken or shrimp & pulled pork & wild Italian salami 7

HOUSE SALAD
Choppy greens, shredded parmesan, Crispbread, olives, house dressing 4

CAESAR SALAD
Breadcrumbs, anchovies, garlic croutons, parmesan, vinaigrette 7

CAPRISE SALAD
Mediterranean, fresh tomatoes, fresh basil, balsamic vinaigrette 7

GREEK SALAD
Tomatoes, feta, Kalamata olives, cucumber, red onions, and red bell pepper, vinaigrette 7

MINESTRONE
Chop pasta, vegetables, beans, tomato vegetables in tomato broth 7

SOUP OF THE DAY
Ask your server includes homemade breadsticks 4

PANINI
served with mixed greens salad, cup of soup, or tomato refrigerator

EGGPLANT PARMIGIANA
Culotta, eggplant, tomato, basil, mozzarella, balsamic vinegar 12

UMBRIA TURKEY
Turkey breast, arancini, tomato, organic spring onion 8

CHICKEN PARMIGIANA
Culotta, chicken breast, parmesan, mozzarella, mushrooms 12

ITALIAN SAUSAGE
Pork sausage, tomato and pepper, onions, mushrooms 11

SALAMI AND GOAT CHEESE
Thin Colabone slices, tomato and pepper, and cheese spread 12

CHICKEN PANCIETTA
breaded, chicken, parmesan, tomato, basil, mushrooms 9

PIZZA

MARGHERITA
San Marzano tomato sauce, fresh mozzarella, fresh basil 10

BOLOGNA
Pork, onion, mushrooms, Bolognese meat sauce 12

VEGETARIANA
Onions, tomatoes, bell pepper, mushrooms, olives 12

QUATRO FORMAGGI
Mozzarella, fontina, ricotta, parmesan 12

FOUR SEASONS
Artichoke hearts, Kalamata olives, mushrooms, prosciutto 14

SICILIAN
Toasted Italian sausage, spicy Capriccio ham, fontina, mushrooms, basil 13

FLORENTINE
Bacon-chicken cream sauce, tender meat chicken, spinach 14

FUNGI
Wild mushrooms, tomato, fresh mozzarella, fresh basil 12

All proteins will be added in portion of 1/2. Not all ingredients are listed. Start your server of any food allergies.

DINNER

ALL DINNERS INCLUDE SOUP OR SALAD, RICE PLAF OR OVEN ROASTED POTATOES & VEGGIE.
DINNER SHARING CHARGE - \$3.95

DINNER SALADS	CHILDRENS MENU
GREEK SALAD - \$9.95 Tomatoes, onions, cucumber, olives, peppers, feta cheese, balsamic olives, lime cheese, pepperoni and stuffed grape leaf, dressing and pits	CHICKEN STICKS WITH FRENCH FRIES - \$5.95
SMALL GREEK SALAD - \$7.95	POAK STICK WITH FRENCH FRIES - \$5.95
CAESAR SALAD - \$9.95	GRILLED CHEESE ON A RITA WITH FRENCH FRIES - \$5.95
VILLAGE SALAD - \$10.95 Fresh tomatoes, red onion, cucumber, peppers, feta cheese, balsamic olives, Jimmy's Greek dressing and pits	PIZZA WITH FRENCH FRIES - \$5.95
Add any meat to your salad - Add \$4.00 extra	
with GRILLED CHICKEN	SIOS
with GYRO	OVEN ROAST POTATOES - \$2.95
with CHICKEN GYRO	FRENCH FRIES - \$2.25
with SOUVLAKI (Pork, chicken or beef) with FALAFEL	VEGETABLE OF THE DAY - \$2.95
	RICE PLAF - \$2.25
	PIZZA MEAT - \$4.00
	EXTRA MEAT - \$3.95
	HUMMUS - \$.95
	FETA CHEESE - \$.95
	RAZIZAO SAUCE - \$.95
	OLIVO - \$3.95
	KALAMATA OLIVES - \$1.50
	SMALL - \$2.95
	GAUGE - \$2.95
	SIDE GREEK SALAD - \$3.95

DESSERTS

BAKLAVA - \$3.95
A blend of walnuts, cinnamon and dried between layers of filo pastry, topped with lemon and syrup

GALAKTOPOLAKO - \$3.95
Filo pastry filled with our light custard with lemon, and orange and topped with syrup

PAPA'S RIZOGALO - \$2.95
Rice Pudding

BEVERAGES

FRESH BREWED ICE TEA - \$2.25

ALL BOTTLED SOGAS - \$2.25

GREEK COFFEE - \$2.95

AMERICAN COFFEE - \$1.95

ICED GREEK COFFEE FRAPPE - \$2.95

BOTTLED WATER - \$1.50

VITAMIN WATER - \$2.50

FLAVORED ARIZONA ICE TEA - \$2.75

BIG BOTTLES - \$2.75

SMALL BOTTLES - \$2.50

JIMMY THE GREEK TAVERNA
Fax - 501-477-2481
www.jimmythegreektaverna.com

Le Bistro de Paris
FRENCH PASTRIES

MACARONS

MATCHA CHESTNUT | \$7.00
Deep-fried soft shell with fresh lime and orange juice, saffron and black pepper. Garnished with custard.

CHOCOLATE PASSION FRUIT | \$6.00
Earthy goat seasoned and cooked to perfection in a honey glass served on a bed of zhou sam.

TAHINI SESAME | \$5.00
Char-grilled kizling shird, onion served well done with the tahinogous and bird's eye chili oil.

CASSISVIOLETTE | \$5.00
With shreaded cucumber and tamarind sauce.

SICHUAN BEEF | \$6.00
Four tender french-broiled lamb chops, marinated and served with Sichuan peppercorns, spring onions and dried peppers.

PUMPKIN CINNAMON | \$3.00
With strawberries, hot chili, sweet basil and lime leaves, finished in cinnamon milk.

VIOLETTE FLOWER | \$2.00
Shredded stringy duck breast with parmesan, spring onions, cucumber and tomato sauce.

SPECIALS

CROQUE MONSIEUR | \$13.00
Spicy fish, vegetable spring rolls, prawn, tempura chicken satay, beef in beryak sauce

GRUYERE CHEESE | \$12.00
Butter prawns, steamed scallops, seafood wontons, salt and chili sauce

TOMATES FARCIES | \$10.00
Spring rolls, vegetable tempura, sweet corn, chicken chili sauce

SALADS

FRENCH CAESAR | \$5.00
A wonderful, spicy combination of mixed leafy, curly greens, chills and tomato on Italian mozzies.

VENEZIA | \$2.00
This style rice noodles cooked with tamarind, peanuts, egg, bean sprouts & spring onions in homemade pad thai sauce.

SPINACH & CHICKEN | \$4.00
Hot fried noodles with sliced beef, ginger, spring onions and egg.

