

Salut

KITCHEN BAR

3 COURSES FOR \$44

APPETIZER, ENTREE, DESSERT AND A GLASS OF HOUSE WINE

Dishes created by Chef John Tully

Appetizers

HUMMUS NACHOS

Crispy fried pita chips topped with a scoop on Mama's hummus, red onion, pomegranate seeds, feta cheese, balsamic reduction and chives. Substitute Sriracha Hummus per request.

TRUFFLE FLAT BREAD

Crispy baked Naan bread baked with provolone cheese, sliced fennel and prosciutto, topped with truffle oil.

SYKA SALAD

Mixed Greens tossed in a fig vinaigrette, topped with sliced apples and figs, candied pecans, watermelon radish and goat cheese.

MUSSELS

1/2 pound of beer braised mussels served with toasted Naan bread.

Entrees

PISTACHIO SALMON

Pan seared salmon topped with honey and pistachio crumbs, served on a bed of lemon orzo and grilled asparagus.

CHICKEN KABOB

Mediterranean marinated chicken skewered between bell peppers and onions; grilled, served with warmed pita, Mama's hummus and house made Tazitki.

SEAFOOD PASTA

Fettuccine pasta tossed in a lemon and white wine sauce, loaded with mussels, crab, shrimp and squid, topped with grated Parmesan cheese, served with garlic toast.

MALBEC BURGER

1/2 pound beef patty topped with provolone cheese, mushrooms, caramelized onions, topped with a red wine caramel sauce with lettuce and tomatoes.

Desserts

SMORE'S

Build your own smores platter.

ABSINTHE GELATO

House made ice cream/gelato made with Absinthe

FOR AN EXTRA \$10, TRY ONE OF OUR SIGNATURE COCKTAILS:

Lavender Lemon Fiz, Salut 75, Spicy Berry Margarita.

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