

chez shea

Dinner Menu

We are committed to the utilization of exclusively organic ingredients whenever possible.

SOUP & SALADS

Soup of the Day	cup \$3.95	bowl \$6.95
Minestra (vegan optional) Seasonal vegetable minestrone with chickpeas, braised chard and chopped vegetables simmered in a fortified vegetable stock, topped with pesto, croutons and grated Parmesan cheese.	cup \$3.95	bowl \$6.95
Black Bean Soup (vegan optional) Vegetarian soup topped with salsa and crema fresca.	cup \$3.95	bowl \$6.95
Fresh Corn Chowder Creamy vegetarian fresh corn soup	cup \$3.95	bowl \$6.95
House Green	\$8.95	w/Chicken \$12.50 w/ Tiger Prawns \$13.95
Fresh baby greens tossed with tomatoes, shaved red onions, pecorino cheese, balsamic vinaigrette and croutons.		
Caesar Salad	\$8.95	w/Chicken \$12.50 w/ Tiger Prawns \$14.50
Romaine hearts tossed with house made croutons, parmesan cheese and tomatoes, in a lemon-caper vinaigrette.		
Heirloom Beet Salad	\$10.50	w/Chicken \$13.50 w/ Tiger Prawns \$16.50
Wood roasted heirloom beets, tossed with an orange glaze, aged balsamic, red onions, truffle oil, feta and toasted Marcona almonds.		
Warm Seafood Salad		\$16.95
Fresh seasonal white fish and tiger prawns, marinated in harissa, vinaigrette, grilled on la plancha and served on a bed of fresh baby greens tossed with red onions, cherry tomatoes, and citrus vinaigrette.		

TAPA THE WORLD (Latin-inspired small dishes from around the world)

Tacos al Pastor (Mexico) Three authentic Mexico City mini tacos with seasoned pork shoulder, housemade roasted tomato salsa and roasted pineapple.		\$12.50
Gambas al Ajillo (Spain) Black tiger prawns sautéed with garlic, sherry, smoked paprika, fresh parsley and olive oil.		\$12.50
Ceviche Tostadas (Mexico) Lime marinated seasonal white fish and shrimp with tomato, onion, cilantro, olive oil and avocado, atop toasted corn tortillas.		\$13.95
Chipirones Fritos (Spain) Fresh Monterey calamari fried in rice oil and served with lemon aioli.		\$9.95
Moussaka Lubnani (vegetarian) (Lebanon) Eggplant, chickpea, onion, tomato, chard and garlic mélange, slow baked in the oven.		\$9.95
Gibraltar Mezza Platter (vegetarian) (Mediterranean) Tyrosalata, hummus, tzatziki, savory tomato jam, nazuktan, Ensaladilla de Piquillos, roasted garlic cloves and house marinated olives, served with flat bread.		\$12.95
Polenta con Funghi (vegetarian) (Italy) Sautéed seasonal wild mushrooms with fresh thyme, garlic, tomato, and onion, served atop crispy polenta.		\$11.50

ENTREES

Paella Seasonal white fish, prawns, calamari and chicken, simmered in a saffron broth with Spanish rice, sofregit, green beans, red bell peppers, carrots, onions, and celery.		\$19.95
Risotto di Funghi	\$14.95	w/ Tiger Prawns \$18.50
Penne pasta, tomato sauce, fresh garlic, olive oil, parsley, onion, sweet red peppers, olives, fresh oregano, red wine and dash of chili Carnaroli rice slow-simmered with white wine, seasonal wild mushrooms, fresh thyme, onions, fresh garlic and Parmesan cheese..		
Scaloppini di Pollo Piccata		\$16.95
Chicken breast sautéed with caper, cream, Dijon mustard, fresh parsley, white wine, lemon pepper and lemon juice, tossed with fettuccine pasta.		

Lasagna (served with house salad)			\$16.95
Grass-fed ground beef, seasoned with onion, garlic herb and spices in a marinara and Bechamel sauce on layers of pasta sheets topped with ricotta, mozzarella and Parmesan cheese.. Served with house salad.			
Penne Arrabbiata (Vegetarian) (Vegan option)	\$14.95	w/Chicken \$16.95	w/ Tiger Prawns \$18.50
Penne pasta, tomato sauce, fresh garlic, olive oil, parsley, onion, sweet red peppers, olives, fresh oregano, red wine and dash of chili flake, topped with Parmesan cheese .			
Scampi con Funghi			\$18.50
Tiger prawns sautéed with wild mushrooms, Dijon mustard, cream, green onions, white wine, crushed red pepper, fresh thyme and tomato sauce, served atop soft polenta.			
Fresh Grilled Salmon			\$18.95
Fresh wild salmon grilled and topped with a creamy citrus glaze, served with roasted potatoes and seasonal vegetables.			
Fish & Chips			\$17.95
Fresh seasonal white fish, dipped in a seasoned beer batter and deep-fried in rice oil, served with house made garlic or french fries, tartar sauce, malt vinegar and cocktail sauce .			
Pipian de Puerco estilo Fonda			\$17.95
Slow braised pork shoulder with potatoes, onions, zucchini and butternut squash in a savory sauce of roasted mild chilis, tomatillos, peanuts, fresh herbs, pumpkin and sesame seeds, served atop Mexican rice.			
Bobotie (South Africa)			\$16.50
A twist on a South African classic, ground beef seasoned with apples, bananas, golden raisins, spices, curry, tomatoes, onions and garlic, served atop coconut rice.			
Shwarma Platter			\$16.95
Ground beef and lamb, shaved thin, served with red onions, tomatoes, olives, piquillo pepper and Tzatziki spreads, flat bread, house salad and hummus.			
Enchiladas Verdes, Rojos o Mole			\$16.50
Enchiladas of roasted chicken or vegetarian topped with a tomatillo and sesame seed salsa, or with a chipotle-ranchera salsa or with house made mole, all with queso blanco, crema fresca, chopped onions and cilantro, served with black beans and rice.			
Poulet Roti			\$17.95
Slow roasted rotisserie half free-range chicken, rubbed with herbs of Provence and served boneless atop organic local Pastorino Farms heirloom garlic mashed potatoes, finished with a wild mushroom jus and roasted seasonal vegetables.			
Chile Relleno del Sur (vegetarian)			\$14.95
Fresh poblano chile stuffed with queso blanco, egg battered and baked, served in a spiced tomato broth, topped with crema fresca, served with housemade tortilla chips, salsa ranchera, black beans and rice.°			
Vegetable Curry (vegan optional)	\$14.95	w/Chicken \$16.95	w/ Tiger Prawns \$18.50
Fresh summer vegetables in a yellow curry sauce with golden raisins, served atop basmati rice.			
Yakhnat al-Kudar (vegan)	\$14.95		w/ Tiger Prawns \$18.50
Wood roasted seasonal vegetables, simmered in a savory-spiced, light coconut broth with currants, served atop a blackeyed pea and eggplant melange.			

FOR THE WEE ONES (for those under 12 please)

Grilled Cheese Sandwich or Cheese Quesadilla	\$5.50	add Chicken \$7.95
Pasta with Butter and Parmesan cheese	\$5.50	add Chicken \$7.95
Roasted Chicken w/mashed potatoes		\$8.50
Plain Hamburger w/fries	\$7.95	add Cheese \$8.50

Open for Brunch: Saturday & Sunday from 10:00am to 4:00pm

Open for Lunch: Monday-Friday 11:00am to 3:00pm

Open for Dinner: Monday-Sunday 5:00pm to 8:30pm

(650) 560-9234 ~ chez-shea.com