Marlow BISTRO

SPREADS
served with Laffa or Za'atar Pita chips

White Bean Hummus, Tahini, espelette pepper $15

Whipped Feta, aleppo, honey, pepitas (gf) $16

Tzaziki, Persian cucumbers, mint (gf) $16

Fire-roasted eggplant, red tahini, marinated eggplant, sumac (gf) $16

STARTERS

Bistro's pickles, Chefs seasonal selection, garlic, dill(gf) $10

Warm olives, za'atar (gf) $12

Gazpacho soup, Persian cucumber, grapes, almond foam $16

Roasted Cauliflower, red pepper aioli, gremolata, hazelnut (v-gf) $16

Boquerones, white anchovies, EVO, salsa macha, pita chips $15

Tuna Tartare, avocado, radish, ponzu, wonton chips $24

Roasted Octopus, white beans, red pepper aoili, baguette $25

ENTRECES

Half Roasted Chicken, roasted Maitake, muhmmara $35

Steak Frites, cognac peppercorn sauce, crushed potatoes $44

Roasted Cod, beluga lentils, citrus labneh, frisee, vadouvan oil $37

Bison Burger, caramelized onion, Gorgonzola, Butter Lettuce, pretzel bun, shoestring za'atar fries $28

Tuscan Gnocchi, Scallops, sausage, spinach, peppers $38

Cappellacci Ai Funghi, truffle butter, parmesan cheese, shiitake & white mushrooms $31

Tagliatelle bolognese, traditional ragu, parmigiano $27

PIZZA

Margherita, mozzarella, cherry tomato, basil $19

Tartufo, white mushrooms. speck, mozzarella $22

Soppressata, spicy cured pork, chile honey, oregano $23

Chorizo, tomato sauce, mozzarella, spanish chorizo, jalapeno, shishito peppers $24

Prosciutto, arugula, shaved parmesan $26

SALADS

Ceaser Salad
Baby Gem lettuce, cream cheese croutons, parmesan, ritz
$23

Greek Salad
heirloom tomatoes, whipped feta, cucumbers, Kalamata olives, red pearl onions, oregano dressing
$23

Farmer's Greens Fattoush
Cherry tomato, carrots, radish, lemon vinaigrette, crispy pita (vg)
$24

SIDES

Heirloom Baby Carrots, citrus labneh, dukkah, honey
$17

Shoestring fries, za'atar
$15

Asparagus, yuzu aioli, crispy shallots, parmesan
$17

DESSERTS

Olive oil cake, marsala sabayon, flame orange segments, tuile $14

Vegan Chocolate Mousse (GF) $14

Flourless Chocolate Cake $14

Panna Cotta, passion fruit gel, gooseberries, graham crumbs $14

CHEF DE CUISINE MARGARETH VILLEGAS

* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnes\We are not liable for allergies. Please alert us if you have any allergies as we do have nuts & gluten in house.