

# URBANO

ORGANIC COFFEE TRADERS

## MENU

### MEZEDES (STARTER)

#### OLIVE MISTE

Sauteed w/ garlic, chilli, herbs, olive oil, lemon rind & grilled pita bread on side

#### POTATO CHIPS EL GRECO

Super crunchy potato chips topped with crumbled feta, extra virgin olive oil, sea salt, & oregano

#### HALLOUMI PEPPERED FIGS SAGANAKI

Grilled served /w peppered figs & honey balsamic glaze

#### SALT & PEPPER GREEK STYLE CALAMARI

Garlic, pepper, sea salt, parsley & garlic aioli on side

#### SOUTHERN FRIED TENDERLOINS

Juicy Southern style spicy fried chicken tenders & chilli aioli o/s

#### SAGANAKI PRAWNS

Ocean king prawns, garlic, red onion, capsicum, olives, cherry tomatoes, goats feta, fresh herbs & grilled pita bread

#### FISHERMANS PLATE

Char-grilled ocean fresh green prawns, plump Tasmanian scallops in the shell & tender grilled calamari & chilli aioli

### BURGERS & WRAPS

Served with chips or garden salad

#### CHICKEN TENDERLOIN BURGER

Free range chicken char grilled on turkish bread, iceberg lettuce, roma tomatoes, avocado, cheese & chilli jam

#### SOUTHERN FRIED CHICKEN BURGER

Coated & crumbed Chicken tenderloins deep-fried & served on a toasted milk bun w/ house honey mustard slaw

#### ANGUS BEEF BURGER

100% Angus beef patty on a toasted brioche roll, cheese, caramelised onions, iceberg lettuce, tomato, & homemade BBQ sauce (Add Bacon +\$3)

#### GREEK STREET FOOD LAMB GYROS

Slow roasted lamb rump wrapped in a warm grilled pita bread with house tzatziki, tomato, red onion & rocket

#### CHICKEN GYROS

Free range chicken tenderloins char-grilled, wrapped in a warm grilled pita bread, avocado, mixed leaves & pesto aioli

### BREADS

#### WARM GRILLED PITA BREAD

7  
Drizzled with extra virgin olive oil & a pinch of oregano

#### GARLIC BREAD

9  
Our wood fired home baked baguette toasted with garlic and parsley butter

#### GREEK DIPS TRIO

21  
House made tzatziki, hummus & taramasalata & grilled pita bread on side

#### MEZE GRECO (TO SHARE)

28  
A selection of hot & cold mezze. Greek dips, olives, halloumi, feta, calamari, chorizo, pickled veggies & grilled pita bread on side

### SIDES

11  
-CHIPS  
-MASH  
-GARDEN SALAD  
-STEAMED VEGGIES

### SALADS

#### GREEK SALAD

22  
Cherry & roma tomatoes, capsicum, red Onion, cucumber, olives & feta w/ olive oil infused lemon dressing

#### ROCKET SALAD

22  
Rocket with avocado, shaved parmesan, pear, pomegranate & a balsamic glaze dressing

#### ROASTED BEETROOT SALAD

24  
Woodfired roasted beetroot with baby spinach, rocket, snow pea, goats feta, roasted hazelnuts & a zesty hazelnut dressing

### SALAD EXTRAS

7  
-CHAR-GRILLED CHICKEN TENDERLOINS  
-GRILLED CALAMARI  
-GRILLED SALMON  
-GRILLED HALOUMI  
-SMOKED SALMON  
12

### SEAFOOD

#### BARRAMUNDI FISH & CHIPS

33  
Deep-fried tempura coated wild caught barramundi fillets, with homemade tartar sauce, chips & salad

#### GREEK STYLE SALT & PEPPER CALAMARI

32  
Tender calamari in garlic, sea salt, cracked pepper and parsley s/w lemon zest aioli, chips & salad

#### WILD CAUGHT BARRAMUNDI MEUNIERE

37  
Grilled wild caught barramundi fillet s/w mash potato, sautéed spinach & lemon meunière sauce

#### CRISPY SKIN SALMON

38  
Market fresh salmon, s/w tarragon infused kipfler potatoes, broccoli, roasted cherry tomatoes finished w/ a citrus dressing

#### GRILLED MIX SEAFOOD PLATTER

54  
Market fresh ocean prawns, scallops, tender calamari, mussels, barramundi fillet & tempura soft shell crab, w chips, tartar & lemon wedges

 VEGETARIAN

 RECOMMENDED

1.5% surcharge for card payments  
15% public holiday surcharge  
no split payments please

## MEATS & STEAKS

<b>CHICKEN TENDERLOINS SOUVLAKI</b> 	34
Char-grilled chicken skewers (x4) served /w chips, greek salad, house tzatziki and grilled pita bread	
<b>FLINDERS ISLAND SALT GRASS FED- LAMB RUMP SOUVLAKI</b> 	38
Char-grilled lamb skewers (x3) served /w chips, greek salad, house tzatziki and grilled pita bread	
<b>SCOTCH FILLET- (Greenham Tasmanian Cape Grim beef) 300 gm</b> 	48
Served with choice of: <i>Mash or chips, salad or steamed veggies, mushroom sauce or red wine demi glaze</i>	
<b>MIXED CHAR GRILLED MEATS PLATTER</b> 	54
Free range chicken (x2), lamb rump souvlaki (x2), lamb rump steak (x1) & chorizo w/ chips, tzatziki & pita bread	

## FROM THE WOOD-FIRED OVEN

Served with garden salad

<b>TRADITIONAL GREEK MOUSSAKA</b> 	32
Baked layers of roasted potatoes, zucchini, eggplant, our delicious Angus beef ragu & topped w/ bechamel sauce	
<b>LASAGNE AL FORNO</b> 	32
Our homemade lasagne cooked using our woodfired oven. Topped with Grana Padano parmesan cheese	
<b>"FLINDERS ISLAND - SALT GRASS FED" - LAMB KLEFTIKO</b> 	40
Slow roasted lamb rump s/w potato mash & red wine rosemary jus	
<b>"FLINDERS ISLAND - SALT GRASS FED" - LAMB LEMONATO</b> 	40
Baby lamb shoulder slow roasted with garlic, oregano, lemon & fresh herbs. Served w/ lemon baked potatoes	

## PASTA



**GLUTEN FREE pasta +\$5**

<b>PENNE ALLA POMODORO</b> 	22
Penne with our Napolitano sauce	
<b>PENNE ALLA BOLOGNESE</b> 	25
Penne with our rich Angus beef mince	
<b>LINGUINE PROVENCIALE</b> 	25
Mushrooms, olive oil, chilli, thyme, garlic, cherry tomatoes, baby spinach, olives, mint & feta	
<b>PENNE DIAVOLA</b>  	25
Mushroom, chilli, garlic, basil & tomato cream sauce	
<b>PENNE BOSCAIOLA</b> 	26
Double smoked ham, mushroom & shallots in a cream & parmesan sauce	
<b>HOME-MADE GNOCCHI DI PATATE</b> 	28
Gorgonzola infused cream based sauce w/ roasted walnuts, fresh pear & shaved Grana Pandano (OPTIONAL: Napolitano sauce)	
<b>HOME-MADE GNOCCHI WITH ROASTED PUMPKIN</b> 	28
Cooked in a burnt sage butter sauce and topped w/ shaved Grana Padano cheese	
<b>SPAGHETTI SICILIANA</b> 	24
Eggplant, garlic, chilli, basil & tomato sauce	
<b>PUMPKIN RAVIOLI &amp; BURNT SAGE BUTTER</b> 	28
Pumpkin stuffed ravioli cooked in burnt sage butter sauce	
<b>SPINACH &amp; RICOTTA RAVIOLI NAPOLITANA</b> 	26
Spinach & ricotta stuffed ravioli cooked in napolitan sauce	
<b>CHICKEN &amp; MUSHROOM RISOTTO</b> 	29
Chicken tenderloins, mushrooms, garlic, herbs & white wine	
<b>URBANO SLOW BRAISED BEEF RAGU WITH PAPPARDELLE</b> 	32
Slow cooked Angus beef in tomato sauce, flavoured w/ a classic Italian soffritto, red wine & fragrant herbs	
<b>SPAGHETTI GAMBERI</b>  	37
Ocean fresh king prawns cooked in extra virgin olive oil, cherry tomatoes, baby spinach, olive, garlic & chilli	
<b>SPAGHETTI PESCATORA</b> 	38
Ocean fresh king prawns, barramundi fillet, calamari, scallops & mussels w/ chilli, cherry tomatoes, garlic & shallots in tomato sauce	
<b>KAVOURO-MAKARONADA (CRAB MEAT SPAGHETTI)</b> 	39
Spaghetti with fresh crabmeat, basil, chilli, garlic, parsley, cherry tomatoes, shallots & ex virgin olive oil	
<b>SEAFOOD RISOTTO</b> 	37
Fresh cooked risotto in tomato sauce w/ chilli, ocean fresh green prawns, scallops, mussels & calamari	