

BLOCK

THE KITCHEN

LUNCH MENU


QUICK APPETIZERS

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| HUMMUS TRIO <i>BIN 94</i> 10 Sun-dried tomato and basil, traditional and sriracha | THE SAMPLER <i>BIN 97</i> 16 Snowflake dip, kalamata olives, crab cake, marcona almonds, Finocchiona salami, quinoa fresca |
| STEAK TARTARE <i>BIN 344</i> 13 Prime Filet, capers, Dijon served with grilled bread | BURRATA A LA PARMA <i>BIN 308</i> 13 Fresh preservative-free Burrata cheese served with aged Prosciutto di Parma |
| SNOWFLAKE DIP <i>BIN 113</i> 10 Yogurt, diced pickles, garlic, pecans | PORTOBELLA NAPOLEON <i>BIN 351</i> 14 White asparagus, goat cheese, tomatoes on a grilled portobella |
| WATERMELON/FETA STACK <i>BIN 159</i> 7 with fig balsamic reduction | VEGGIE BALLS <i>BIN 116</i> 9 Quinoa, lentils, mushrooms, ricotta, pecorino with sauce |
| TRIO MEATBALLS <i>BIN 440</i> 10 Beef, pork and chicken with accompanying sauces | |



CHEESE PLATTER 14



Choice of 3 different cheeses served with grapes, Membrillo and crackers

Manchego  

Maple Leaf Smoked 

Gouda  

Stilton Mango  

Manouri  

Mobay   



Tete de Moines   

Benedictine    

Queso de Valdeon  



Casa de Mendevil  

Velho  

Parrano  

Podda Classico   

Chimay a la Biere  

Brie Meaux  

SOUPS

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| SPINACH SOUP <i>BIN 77</i> 6 | CASHEW CAULIFLOWER <i>BIN 176</i> 7 |
| RUSTIC LAMB SOUP <i>BIN 387</i> 8 Old Europe's charming simplicity | LOCRO <i>BIN 152</i> 7 Corn, white bean, Chorizo, carrots |

SALADS

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| GOAT CHEESE BRULEE <i>BIN 97</i> 10 Mixed field greens, toasted cinnamon pecans, marinated beets, purple onions, dates and fig balsamic glaze | MARCONA CHICKEN SALAD <i>BIN 201</i> 12 Marcona almond encrusted chicken breast on field greens with cranberry vinaigrette |
| THE BLOCK <i>BIN 325</i> 9 Arugula, marcona almonds, purple onions and Parmigiano-Reggiano cheese blended with white truffle oil | HOUSE SALAD <i>BIN 72</i> 8 Romaine lettuce, cucumber, red radishes, green onions, carrots with red wine vinaigrette |
| COUSCOUS <i>BIN 398</i> 8 Feta cheese, olive oil, basil and mint tastefully blended with couscous | THE NEW SALAD IN TOWN <i>BIN 128</i> 10 Tomatoes, cucumber, purple onion, sweet peppers, feta cheese with red wine vinaigrette |
| QUINOA FRESCA <i>BIN 94</i> 9 Organic quinoa, feta cheese, kalamata olives, tomatoes, cucumber served with pita | CAPRESE <i>BIN 301</i> 10 Fresh mozzarella, tomatoes, purple onion, aged balsamic reduction |
| ROASTED CORN SALAD <i>BIN 82</i> 10 Fresh roasted corn with red peppers and onion on field greens with sweet vinaigrette | Add chicken 6 Add prawns 7 |

All dressings are in-house made:
Spanish Blue, red wine vinaigrette, cranberry vinaigrette, yogurt-dill, white truffle/lemon, basil/toasted hazelnut, thyme/dill/rosemary buttermilk, champagne vinaigrette

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SANDWICHES

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| MUFFALETTA <i>BIN 324</i> 10 Finocchiona salami, Serrano ham and Saussicon salami on rustic bread | SHAVED PASTRAMI <i>BIN 233</i> 10 In-house made red sauerkraut on ciabatta fold |
| PANINI ITALIANO <i>BIN 301</i> 13 Prosciutto di Parma, mozzarella, olive oil, sweet peppers, basil toasted hazelnut | EGGPLANT PESTO PANINI <i>BIN 126</i> 8 Sauteed eggplant, mozzarella, pesto |
| THE BLOCK BURGER <i>BIN 21</i> 14 | FRIES with FETA 6 |

All sandwiches are served with feta fries.

FLATBREADS

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| VEGGIE HATER <i>BIN 219</i> 16 Preservative-free organic vegetable spread, artichokes, hot Calabrese, Chorizo, Saucisson Sec, Finocchiona baked with Manchego cheese | THE GYPSY <i>BIN 269</i> 13 Flatbread rubbed with olive oil and garlic, topped with blue cheese, smoked gouda and slices of sweet grapes |
| SANTORINI <i>BIN 97</i> 13.5 Manouri cheese, artichokes, kalamata olives, purple onion, dates, fig balsamic glaze | PAIZANO <i>BIN 324</i> 15.5 Pesto, truffle oil, artichokes, roasted red peppers, purple onion, portobella mushrooms, golden raisins, Manchego and Parmigiano-Reggiano cheeses |
| BAYOU CREVETTE <i>BIN 344</i> 16 Prawns tossed with Cajun seasonings with onion, red pepper, Chorizo and Manchego cheese | Add Chorizo, Finocchiona, Hot Coppa, Hot Calabrese 3 |

HOT LUNCH TAPAS

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| TAPAS VALENCIA <i>BIN 119</i> 13 Prawns and Chorizo in a white wine sauce with fresh garlic and onions | TAPAS RIOJA <i>BIN 262</i> 10 Potatoes, Chorizo, onion and corn in light paprika broth served with ciabatta baguette |
| SATIMBOCCA <i>BIN 301</i> 12 Grilled chicken, roasted vegetables, prosciutto | PORK AREPA <i>BIN 106</i> 11 Shredded pork with cabbage, pickled onions served with grilled bread |
| CRAB CAKE with QUINOA FRESCA <i>BIN 128</i> 13 | RATATOUILLE <i>BIN 380</i> 13 |

SIDES 3

Feta Whipped Parsnips • Roasted Corn • Grilled White Asparagus • Artichokes • Couscous • Fries with Feta
Brussels Sprout Hash with Fennel Agrodolce • Rosemary Garlic Fingerling Potatoes • Swiss Chard and Spinach