

Rivers Edge

Mediterranean Cuisine

210 West Main Street, Avon CT 06001 • 860 470-5720 • 860-470-7196
 www.riversedgemediterraneancuisine.com
 Hours Everyday 11:30 – 9:00pm

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 U.S. POSTAGE
PAID
 WINSTED, CT
 PERMIT No. 11

Postal Customer

Grilled on Coal

Served with Mediterranean Rice
 and grilled vegetable

Moroccan Tagine

Served with Pita Side
 Substitute Pita for Rice \$3

Sandwiches

Served with french fries
 or salata baladi side

- Chicken Kebab GF** 24
- Beef Kebab GF** 28
Beef Ribeye
- Kofta Kebab GF** 24
Ground Lamb - skewered
- Lamb Kebab GF** 28
Lamb Tenderloin
- Lamb Rack GF** 32
3 Pieces Lamb Rack
- Shrimp Kebab GF** 24

- Moroccan Lamb Tagine GF** 32
Boneless Lamb, Lemon Confit Sauce, Vegetables, Dried Apricot, Plums, Pine Nuts, Harissa Sauce

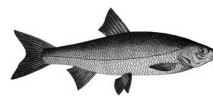
- Chicken Gyro Wrap** 17
Thomia Spread, Cooked Onion, Parsley, Cabbage, Tomato, Taziki, Tahini

Chicken & Shrimp Kebab GF 27

- Seafood Tagine GF** 33
Shrimp, Scallops, Sea Bass, Salmon, Green Olives, Harissa Sauce

- Lamb Gyro Wrap** 18
Thomia spread, cooked onion, parsley, cabbage, tomato, taziki, tahini

Substitute:
 Rice for Quinoa or Couscous \$4



Fish

- Moroccan Shrimp** 22
Sautéed shrimp, served with Moroccan couscous side

- Istanbul Kofta Wrap** 18
Ground Lamb Kebab, Tomato, Lemon Confit Sauce, Harissa

- Steak and Cheese Baguette** 18
Shaved ribeye steak, caramelized onion & peppers, mushrooms, pepper jack cheese, garlic aioli

Entrees

- Mediterranean Platter V** 27
Hoummus, tabouli, Grape Leaves, Baba Ghanoush, Falafel, Salada Baladi, Tahini, Taziki, Served with Pita Side

- Fish & Fries** 24
Breaded sea bass & fries, tahini, thomia

- Grilled Chicken & Feta Wrap** 17
Grilled chicken, feta cheese, basil pesto, lettuce, tomato

- Lamb Shank GF** 28
Served with Mediterranean Rice, topped with Eggplant Yakneh

- Crusted Salmon GF** 28
Pan Seared Atlantic Salmon, Mediterranean quinoa, avocado

- Classic Burger** 17
Ground beef, lettuce, tomato, onion, mayo, pickles, cheddar cheese

- Chicken Schawarma Fatta** 25
Layers of Chicken Gyro, Mediterranean Rice, Toasted Pita, topped off with Tomato Sauce, Chickpeas. taziki and Tahini

- Mediterranean Sea Bass** 30
Pan Seared in Caviar and Anchovies, Soffrito Sauce, Moroccan Couscous side

- Falafel Pita Wrap V** 14
Chickpeas, Ground Fava Beans, Green Mix and Tahini Sauce

- Lamb Mousaka** 25
Layers of Eggplant, Zucchini, Ground Lamb, coated with Mashed Potato and Béchamel Sauce and rice side

- Catalonia Cod Maklouba GF** 27
Flaky cod over eggplant sayadiyah rice, tamarind molasses sauce, pine nuts and lemon confit

- Palestinian Sabih Burrito VG** 17
Roasted Eggplant, Falafel, Hard Boiled Eggs, Lemon Confit, Hoummus Tahini, Green Mix, Tomatoes, Cucumber, Onion, Yogurt Sauce, on Wrap

- Vegetable Paella V/GF** 25
Rice, slow cooked Seasonal vegetables, Dried fruit, almonds, crumbled saffron infused with dry wine

- Casablanca Scallops GF** 30
Seared over pomegranate molasses, sticky rice, avocado tartar, grapefruit segments, charred cucumber

- Spinach Feta Wrap V** 17
Baby spinach, feta, cucumber, red roasted pepper, kalamata olives

Pasta

- Mediterranean Shrimp Pasta** 29
Spaghetti pasta, shrimp, harissa sauce, red pepper, green pepper, Kalamata olives, cilantro, tomato, feta cheese

Soup

- Egyptian Red Lentil V/GF** 7
- Chicken Safron GF** 7

Condiments \$1 each

- Hoummus
- Tzatziki
- Extra Dressing
- Tahini
- Harissa
- Hot Sauce

- Mediterranean Veggie Pasta** 27
Spaghetti pasta, red pepper, roasted onion, baby spinach, green zucchini, yellow squash, butternut squash, roasted garlic, tomato, olive oil, basil sauce

Kids Menu

- Chicken Tenders & Fries** 12
- Macaroni and Cheese** 9

V VEGAN VG VEGETARIAN GF GLUTEN FREE Some dishes can be served V or GF - ask your server

20% service charge added to parties of 6 and more

WE DO NOT OFFER GLUTEN FREE BREAD

All substitutes are subject to surcharge

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy please inform your server.

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Appetizers & Sides

Our Famous Falafel (5) V/QF 11
Ground Chickpeas, Fava Bean Balls Herbs
Served with Tahini Sauce and Egyptian
Tomato Salsa, pita side

Hoummus V/QF 11/15
Chickpea Pureé, Tahini, Lemon Juice
Served with Pita or fresh veggie side

House Loaded Hummus VQ 14/16
Hummus, tomato, cucumber, chickpea
salsa, feta cheese, zataar, pita side or fresh
veggie side

Baba Ghanoush V/QF 11/15
Roasted Eggplant, Onion, Tahini
Olive Oil, Molasses, with Pita Side or fresh
veggie side

Labneh VQ/QF 11/15
Strained Yogurt, Olive Oil, Mint, Zaatar,
mixed berry, colorful grape tomato,
Pita Side or fresh veggie side

Whipped Ricotta & Honey VQ/QF 14
Garnished with pistachio, pita side

Grape Leaves 4pcs / 8pcs V/QF 7 / 12
Rice, Lemon, Olive Oil, Taziki

Foul Masrey V/QF 11
Famous Egyptian Baked Fava Beans,
Olive Oil, Lemon Juice, Tahini, Cumin,
Chopped Onion, Tomato, Pita Side

Mediterranean Nachos VQ 15
Crispy Pita, Keshta, Cheddar Cheese,
Feta, Olives, Chickpeas, Red Onion,
Zaatar
with Chicken Gyro +8
with lamb Gyro +9

Traditional Guacamole V 15
Avocado, Olive Oil, Lemon, Cilantro,
Pita Chips

Sultan Meatballs 12
3 pieces, lamb meatballs, tahini, thomia,
served on pita

Palestinian Feta Cheese 11/15
Feta cheese, tomato, cucumber, cumin,
parsley, olive oil, Served with pita or raw
veggies

Tabouli V 15
Bulgar, Tomato, Parsley, Mint, Lemon
Juice, Scallion, Red Onion

Mouhamara V/QF 14/17
Walnuts, Roasted Red Pepper,
Pomegranate Molasses, served with pita or
raw veggies

Egyptian Hawawshi 13
Pita stuffed with Ground Sautéed Lamb,
Tahini, Harissa

Butternut Squash VQ/QF 14
with Chickpea Salsa, Feta, Pumpkin
Seeds, Pomegranate Molasses

Tahini Cauliflower VQ/QF 14
Sautéed cauliflower, parsley, over labneh,
drizzled with tahini

Roasted Beets VQ/QF 13
over Yogurt and Preserved Lemon

Egyptian Eggplant Yakhni V/QF 12
Roasted Eggplant, Tomato Sauce,
Red & Green Pepper, Pita Side

French Fries V/QF	6
Raw Veggies V/QF	8
Grilled Veggies V/QF	10

Salads

Classic Greek Salad VQ/QF 15
Lettuce, Tomato, Kalamata Olives, Feta,
Onion, Cornichons, Grape Leaf, Greek
Dressing

White Beans & Pear V/QF 15
White Beans, Pear, Arugula, lintels, orange,
pomegranate seeds, shallots, pistachios, olive
oil dressing

Mango & Avocado VQ/QF 16
Fresh mango, avocado, orange, arugula, red
radish, tomato, cucumber, pomegranate seeds,
pistachio, baby mozzarella

Watermelon Salad VQ/QF 16
Watermelon, blueberries, cucumber, tomato,
baby spinach, mint, feta cheese, pomegranate
molasses, house vinaigrette

Citrus & Avocado Salad VQ/QF 16
Kale, orange, bloody orange (seasonal),
cucumber, avocado, kiwi, blueberries, mint,
pomegranate molasses, pineapple, honey ginger
vinaigrette

Quinoa & Kale Salad VQ/QF 16
Quinoa, cranberry, butternut squash, feta,
chickpeas, tomato, cucumber, scallions, pars-
ley, mint, walnut tamarind, tahini vinaigrette

Spinach Strawberry Salad VQ/QF 16
Baby Spinach, strawberries, avocado, whipped
honey ricotta, blueberries, pomegranate molas-
ses, olive oil, strawberry balsamic vinaigrette

Bowls

Lamb Gyro GF 19
Lamb gyro, rice, hummus, taziki, tahini, salata
baladi side

Chicken Gyro GF 18
Chicken gyro, rice, hummus, taziki, tahini,
salata baladi side

Rice & Eggplant Yakhni bowl V/QF 16
Rice, eggplant yakhni, tahini, chickpeas

Grilled Chicken GF 18
White grilled chicken, baby spinach, Mediterra-
nean rice, salata baladi side

Moroccan Couscous VQ 16
Moroccan couscous, baby spinach, avocado,
chickpeas, tomato, feta cheese

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