

## FROM OUR OVENS

















### Baked to order

<b>Margherita di Bufala Flatbread</b>  \$9 Tomato sauce, fresh buffalo mozzarella, basil, extra virgin olive oil.	<b>Hot French Bread</b> \$5 Crusty house made sourdough loaf, served with whipped herb and garlic butter.
<b>Whipped Goat Cheese</b>  \$9 Chile infused honey, roasted sweet red peppers, house-made focaccia.	<b>Sourdough chips</b>  \$5 With mango tamarind salsa.
<b>Flatbread of the day</b> \$10 Ask your server for today's special flatbread.	<b>Butter Naan</b>  \$3 Brushed with melted ghee.

## FROM THE GARDEN

<b>Middle Eastern Salad</b>  \$8 Sweet peppers, cherry tomatoes, English cucumber, red onion, cilantro, parsley, and crispy spiced chickpeas; lemon olive oil vinaigrette.	<b>Summer Rolls</b>   \$8 Thai style salad rolls of fresh veggies, tropical fruit, noodles, cilantro, and mint, spicy Thai dipping sauce.
<b>Ginger's Fries</b>  \$8 House made roasted garlic mayonnaise.	<b>Mumbai Cauliflower Fritters</b>   \$8 Sweet and spicy peanut chutney.

## FROM THE SEA & THE LAND

<b>Ginger's Ahi Tuna</b> \$13 <b>Our signature dish.</b> Pickled ginger slaw, tropical salsa, citrus mayonnaise, crispy flour tortillas.	<b>Firecracker Shrimp</b>   \$15 Jumbo shrimp, honey, lime, chile, hoisin sauce.
<b>Lobster Summer Rolls</b>  \$15 Lobster salad, cucumber, lettuce, mango, avocado, pickled ginger, raspberry gastrique, tarragon oil.	<b>Ginger Rolls</b>  \$12 Poached salmon, cucumber, mango, avocado, pickled ginger; soy-chile sauce, cilantro-basil oil.
<b>Tropical shrimp cocktail</b>   \$12 Poached shrimp, cucumber, red onion, mango, chile, lime juice.	<b>Tuna Tartare</b>  \$12 Fresh ahí tuna, soy sauce, sesame oil, fresh ginger and chile on a bed of avocado.
<b>Bengali Sea Bass</b>   \$12 Coconut curry sauce, chayote, and green beans.	<b>Dorado Dorado</b> \$11 Crispy fried mahi-mahi; with spicy Chipotle tartar sauce or roasted garlic mayonnaise.
<b>Asian Tacos</b>  \$11 Crispy wonton shells, orange-Szechuan beef tenderloin, Asian slaw.	<b>Calamari Frito</b>  \$11 Spicy Thai dipping sauce.
<b>Thai Red Curry Beef</b>   \$12 <b>on Crispy Plantains</b> Served on plantain fritters, topped with spicy chile and onion pickle.	<b>Thai Green Curry Chicken in Crispy Wontons</b> \$10 Filled with a creamy Thai green curry chicken with coconut milk.
<b>Filet Mignon</b>  \$13 Medallion of tenderloin, crispy onion rings, chimichurri.	<b>Mongolian Ribs</b> \$13 Pork ribs in a tangy Asian barbecue sauce.
<b>Chicken Fingers</b> \$9 Con salsa rosada dipping sauce.	<b>Spring Rolls</b>   \$9 Crispy fried rice paper rolls, spicy Thai dipping sauce. (Vegetarian or with pork)

Prices do not include 13% VAT tax and 10% service charge