

# MEDITERRANEO

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*Mediterranean cuisine celebrates the diverse cultures of the regions bordering the Mediterranean Sea. Mediterranean cuisine is popular among Western consumers due to its reputation for being both healthy and flavorful. Its reliance on fresh, natural ingredients aligns with modern dietary preferences focused on wellness and sustainability.*

*The "Mediterranean Diet" has been linked to numerous health benefits, including heart health and longevity, making it a favorite choice for health-conscious individuals. Additionally, its diverse and approachable flavors—from creamy hummus and fresh salads to hearty pasta and grilled meats—offer something for everyone. The cuisine's versatility, cultural richness, and emphasis on sharing meals also resonate with Western dining trends centered on variety and connection.*

*Chef Emily Rodriguez-Lopez  
6200 W Central Texas Expy, Killeen, TX 76549  
(Bldg 220, Roy J. Smith Student Center)*

## *Sides*

### *Couscous*

*Fluffy couscous, cherry tomatoes, cucumbers, red onions, Kalamata olives, feta cheese, parsley, and a lemon-olive oil dressing.*

*\$3.50*

### *Basmati Butter Rice and Roasted Chickpeas*

*Fluffy basmati rice, butter, roasted chickpeas, garlic, cumin, turmeric, and fresh cilantro.*

*\$3.50*

### *Roasted Mediterranean Vegetable Medley*

*Zucchini, bell peppers, red onions, cherry tomatoes, eggplant, garlic, olive oil, and a sprinkle of oregano and thyme.*

*\$3.50*

### *Green Bean Almondine*

*Tender green beans, toasted sliced almonds, garlic, lemon juice, and a touch of butter.*

*\$3.50*

## *DESSERT*

### *Loukoumades*

*Golden Greek fried Doughnut bites, drizzled with honey and pomegranate syrup, and sprinkled with cinnamon and crushed walnuts.*

*\$6.00*

### *Sukseh*

*A no-bake rolled dessert consisting of crushed tea biscuits, creamy chocolate custard, vanilla and rolled in pistachio.*

*\$6.50*

*\*Please be aware that our food items may contain or come into contact with common allergens, such as milk, dairy, eggs, peanuts, tree nuts, soy, and wheat. Please inform your server of any allergens, and do not hesitate to ask questions regarding accommodating your meal.\**

## Starters

### Greek Salad

*Ripe cherry tomatoes, cucumbers, Kalamata olives, Feta cheese, oregano, tossed with red wine vinaigrette.*  
\$15.00

### Baba Ghanoush

*Egyptian Roasted Eggplant Dip with tahini and a touch of cumin. Served with Crisp Veggies and Pita bread*  
\$9.00

### Lebanese Lentil Coconut Soup

*Red lentils, creamy coconut milk, onions, garlic, cumin, turmeric, and a hint of lemon, served with Pita Chips.*  
\$7.50

## PROTEIN(S)

### Lamb Manti

*Delicate Turkish dumplings filled with spiced ground lamb, served with garlic yogurt, and Spiced oil drizzle.*  
\$21.00

### Chicken Shawarma Wrap

*Marinated grilled chicken, garlic sauce, fresh tomatoes, lettuce, wrapped in pita Bread.*  
\$20.00

### Moroccan Paprika Fish

*Flaky Baked white fish simmered in a richly spiced tomato sauce.*  
\$21.50

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