

# Menu

## SEASONAL VEGETABLES

Each \$7

Spicy Broccolini, and Ricotta Salata

Crushed Patatas Bravas, spicy sauce

Roasted Beets, and herbed Goat Cheese

Turmeric, Cumin Seared Cauliflower

Tri-color Organic Carrots, cumin yogurt

Grilled Asparagus, Parmigiana Cheese garnish

Brussel Sprouts, Apple Smoked Bacon, Pecans

Truffle Herbed Fries with Feta

**Vegetable Plate:** Seared in garlic & olive oil  
Broccolini, Tri-color Organic Carrots,  
Cauliflower, Brussel Sprouts, \$19

## SWEETS Each \$10

Chocolate Cake

Olive Oil Cake, and  
Organic Vanilla Bean Ice Cream

Flourless Chocolate Cake

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### Available for PRIVATE PARTIES

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Peanuts, nuts and other food allergens are present at Bubo. We make every effort to keep these items separated; however, we cannot guarantee that our foods are free of the 8 major FDA allergens.

Please inform your server of any allergies.

Consuming raw seafood may increase your risk of foodborne illness.

# Menu

## TO SNACK ON

Oysters 1/2 doz.....\$18 | 1 doz.....\$36

Charred Shishito/Padron Peppers \$9

Bone Marrow, with Grilled  
Homemade Bread \$17

Tuna Tartare,  
Avocado, Chives \$15

4 Dips & Spreads, with Warm Pita \$16

Spicy Hummus  
Beet Root with Feta  
Minted Greek Yogurt  
Tahini

Zucchini Fritters,  
Yogurt Dill Sauce \$14

Saganaki:  
melted Kefalograviera Cheese,  
Sun-dried Organic Apricots,  
Metaxa Brandy \$12

Charcuterie & Cheeses \$26  
Coppa, Salami Su Fennuile, Lonza,  
Soft Rind Cheese,  
Aged Sharp, Truffle, Manchego

## TRADITIONAL CYPRIOT MEZE

Greek Mini Burgers with feta,  
aromatic herbs \$14

Grilled Halloumi,  
vine ripe Tomato,  
and Oregano Crostini \$14

## MEZE

Calamari  
Crispy, lightly fried,  
Lemon, Parsley \$13

Organic Mussels in  
White Wine, and Herbs \$13

Roasted Eggplant, tomatoes, feta,  
onions, extra virgin olive oil \$10

Turmeric Zucchini  
with Feta, sauteed Onions,  
Almonds, Turmeric Basil \$10



BBQ Pork Ribs \$14

Veal & Lamb Meatballs,  
Feta Yogurt Dip \$16

Rosemary Chicken Bites,  
Tzatziki Dip \$16

Farro Kale Salad with \$14  
savory Red and Green Cabbage,  
dried Cranberries, roasted Walnuts

Shrimp Santorini  
Feta, Tomatoes, extra virgin Olive oil \$23

Grilled Portuguese Octopus,  
Sushi Quality, Oregano,  
Lemon, Aubergine \$30



## FLATBREADS

The Vegetarian: Sliced Avocado, Hummus,  
Cilantro, Crushed Red Pepper \$18

Pork Belly  
with vine ripe tomato, cucumber, onion,  
Parmigiano Reggiano Cheese \$18

## HOUSE MADE PASTA

Fettuccini,  
vine ripe tomatoes,  
and herbs \$16

Orrechiette,  
Chicken, Broccolini,  
and extra virgin Olive Oil \$18

Pappardelle,  
Jumbo Gulf Shrimp, Mussels \$23

## LARGE PLATE

Lamb Shank, and Roasted Vegetables \$22

Roasted Coornish Hen,  
Roasted Potatoes, and Cauliflower \$19

Wild Caught Simply grilled Salmon,  
extra virgin Olive Oil,  
Mediterranean Sea Salt \$22

Branzino,  
Kalamata extra virgin Olive Oil,  
Cyprus Sea Salt \$23

