

Calamari Fritti • 8.00

Sambuca's signature calamari served with cherry peppers & marinara sauce



Acapulco Shrimp • 7.50 in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños

Shrimp & Crab Dip • 12.00 poblano peppers in baked cheeses served with tortilla chips

Bruschetta V • 8.50 balsamic-marinated tomatoes with basil & parmesan cheese

Hummus Trio V • 8.50 roasted red pepper, red beet & traditional hummus

Chicken & Shrimp Tostadas • 8.50 with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens atop homemade guacamole

## SAVORY BOWLS

Tortilla Soup cup 4.50 • bowl 5.75

Shrimp & Crab Bisque cup 5.00 • bowl 6.25

## **LUNCH SPECIALS**

Combo bowl of soup & salad • 9.50

cup of soup & salad • 8.50

Triple Combo • 10.95 cup of soup, leafy greens & half sandwich

### **ARTISAN PIZZAS**

Margherita 🚺 • 12.00 sauceless pie with mozzarella, roma tomatoes, basil & aged parmesan cheese

American Pie • 14.00 heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef

**The Cosmo** • 15.50 spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese

Build Your Own • 12.00 marinara & fresh mozzarella included, additional toppings \$.50 each

### vegetarian

### **G** no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

### LEAFY GREENS

**Caesar** • 5.50 with homemade garlic-basil croutons

Gorgonzola • 5.50 field greens in Gorgonzola dressing with caramelized walnuts

Baby Spinach • 5.50 strawberries, baby portobello, bacon & red onions in poppyseed dressing

House • 5.50 tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette

## SALADS WITH SUBSTANCE

Serrano Chicken Caesar Salad • 12.00 smoked chicken, cilantro, pepper jack cheese, tortilla chips, serrano pepper Caesar dressing substitute arilled shrimp • 14.00

**Cobb Salad** • 12.00 fried or grilled chicken, bacon, egg, ripe tomato, cucumber, cheddar cheese, honey mustard dressing

Asian Salad • 13.95 mixed greens in an Asian plum dressing, served with seared tuna, red & gold bell peppers & crispy wonton strips

St. Tropez Salad • 13.95 Greek salad with sautéed peppered salmon

**Bibb** • 10.00 tossed with fresh orange slices, pistachios & avocado, drizzled with green goddess dressing

## SANDWICHES

Greek Chicken Pita • 9.75 hummus, cucumber, red onion, roma tomatoes. lettuce & feta with fries or Greek salad

Beef & Lamb Gyro • 9.95 with tzatziki sauce; choice of Greek salad or fries

Grilled Chicken • 9.50 cheddar cheese, bacon, sun-dried tomato aioli on a kaiser bun with fries

Chicken Salad • 9.75 pears, sundried cherries, walnuts on wheat bread with fries

Turkey & Brie • 10.50 with pears & melted creme de brie on a croissant with fries

Calypso Club • 10.50 ierk chicken, ham, bacon, cheddar, swiss cheese on wheat bread with fries

chimichurri sauce

dressing

## MAINS

**Fish Tacos** • 11.95 beer-battered with cabbage, carrots, jicama & mozzarella, topped with chipotle-sour cream & served with southwestern black beans, cilantro lime rice & tortilla chips

Lobster Enchiladas • 17.50 with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with a potato & egg spanish tortilla & parmesan kale chips

Filet • 28.00 with port wine bordelaise, topped with Gorgonzola walnut butter, served with asparagus

## EDGY VEGGIES

### Grilled Portobello V G • 12.95

with guinoa, asparagus & roasted red pepper coulis

#### Grilled Polenta V G • 11.95

with slow-roasted tomatoes, shishito peppers & shaved zucchini topped with

#### Tomato Caprese **V** • 10.00

beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar & basil oil

### Roasted Beets V • 10.00

red & gold beets with goat cheese & candied walnuts, atop green goddess

#### Salmon Oscar G • 16.95

flame-grilled & topped with crab & dill-spiked hollandaise, served with asparagus

#### Blackened Red Snapper Étouffée • 21.95

with shrimp & crab atop a bed of spinach & dirty rice

#### Miso Sea Bass • 22.95

atop almond-apple purée, with sautéed apples & bok choy

#### Striped Bass • 15.95

pan-roasted atop kale & guinoa, served with cucumbers & tomatoes in a basil-mint vinaigrette

#### **Red Snapper Bouillabaisse** • 21.95

pan-seared atop lump crab, topped with avocado & salsa verde, with grilled garlic bread

#### **Fish & Chips** • 11.95

with malt vinegar, tartar sauce & cole slaw

#### Pan-Fried Chicken Breast • 11.50

smashed red potatoes; served with cream gravy & Texas toast

#### Chargrilled Burger • 10.50

served with lettuce, tomato & red onion on a kaiser bun with fries

### 2120 McKinney Avenue | Dallas, TX 75201 | 214.744.0820 www.sambucarestaurant.com





# **HAPPY ENDINGS**

Sticky Toffee Pudding • 6.00 bread pudding, toffee sauce & a crispy candy cup filled with vanilla bean ice cream

**Tiramisu** • 6.00 espresso ladyfingers layered with sweet mascarpone

**Decadent Chocolate Toffee Torte G** • 6.50 topped with pieces of Heath<sup>®</sup> bar candy

Berry Cobbler Streusel • 6.50 with vanilla bean ice cream

Crème Brulée • 6.50 classic vanilla bean custard with a caramelized sugar crust topped with seasonal berries

**G** no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.



**HAPPY HOUR:** 4:30-6:30PM MON-FRI

### LUNCH DELIVERY

We can deliver personal lunches or cater to group meetings