

Entrees

🔥 Encrusted Chicken Spanikopita

Boneless chicken breast dusted with bread crumbs and fresh oregano sautéed, served over phyllo dough, layered with feta cheese and spinach. 16.95

Eggplant Rollatini

Flash fried thinly sliced eggplant stuffed with garlic, basil, spinach, ricotta and pecorino Romano cheese, fire roasted, served atop a creamy pomodoro sauce with sautéed onions and spinach, topped with shoestring sweet potatoes. 15.95

Angus Tips

Black Angus Sirloin tips, char grilled and smothered with roasted garlic, caramelized onions and mushrooms served with rice pilaf and house vegetables. 17.95

Sole Andalouse

Sole filet pan seared, set in a vine ripened tomato with garlic, kalamata olives and baby spinach, served atop roasted eggplant and garnished with pan fried potatoes. 16.95

Haddock “Your Way”

Fresh native haddock prepared either broiled, fried, piccata or francese style, served with rice pilaf and house vegetables. 17.95

Ardeo Lamb Mousaka

Flash fried eggplant layered with seasoned ground lamb, sauce béchamel, thinly sliced potato, spinach and feta cheese. 16.95

Fire Roasted Italian Chicken

Italian herb half chicken fire roasted in our stone oven with roasted potatoes and seasonal vegetables. 14.95

🔥 Middle East Platter

Combination of chicken kabob, kafta, baba ghanouj, hoummos, spinach pie, stuffed grape leaves, cucumber yogurt and kalamata tapenade served atop char grilled flat bread. 21.95

Rib Eye and Crab Oscar

16oz. Rib Eye steak marinated and char grilled served with a Maryland crab cake, roasted potatoes and asparagus laced with a sauce charon. 21.95

Bacon Wrapped Filet Mignon

Smoked bacon wrapped 8oz. beef tenderloin char grilled served with a sweet potato nest topped with roasted garlic and kalamata herb butter, garnished with roasted tomatoes. 23.95

Tabouleh Rack of Lamb

Roasted Frenched rack of lamb served with roasted potatoes and fresh house made tabouleh with a minted cumin-feta spread. 23.95

Horseradish Crusted Salmon Caponata

Fresh herbs and horseradish crusted salmon baked till golden brown served atop stewed vegetable ratatouille with capers, fresh herbs and roasted potatoes. 17.95

🔥 Salmon Provencal

Fresh salmon fillet char grilled and set on a mixture of sautéed spinach, caramelized onions and kalamata olives drizzled with balsamic syrup and served with pan fried potatoes. 17.95

Frenched Pork “Apple Crisp”

Frenched pork loin baked with apples, oats, cinnamon and sweet butter served with roasted sweet potatoes. 18.95

Ardeo Famous Kabobs Served over rice pilaf with house vegetables.
Marinated Lamb 18.95 • **Lemon Garlic Chicken** 16.95 • **Pesto Tenderloin** 19.95

Pasta Entrees

Pasta with Sausage or Meatball

Your choice of imported Italian pasta tossed in a plum tomato herb sauce and served with homemade meatball or sweet Italian sausage. 11.95

🔥 Shrimp and Pasta

Large shrimp sautéed with garlic, sun-dried tomatoes and kalamata olives in white wine lemon butter sauce atop linguine with feta cheese. 17.95

Chicken Piccata

Fresh chicken tenders sautéed with mushrooms, capers and sun-dried tomatoes, finished with a lemon butter sauce atop angel hair pasta. 16.95

Mussels Ardeo Over Pasta

Fresh steamed mussels served in a plum tomato sauce, white wine and fresh herbs, served over spinach fettuccine. 14.95

Seafood Ardeo

Scallops, shrimp and lobster sautéed in olive oil with garlic and plum tomato herb sauce served over spinach fettuccine with fresh mussels. 19.95

Rosemary Crusted Chicken Prosciutto with Braised Fennel

Pan seared chicken breast crusted with rosemary bread crumbs layered with prosciutto and fontina cheese served atop braised fennel with pappardelle pasta drizzled with a tomato nage. 17.95

Angus Tenderloin Porcini

Pan seared tenderloin tips sautéed with sweet onion, garlic and fresh herbs finished with porcini gorgonzola demi-glaze served atop braised beef raviolis. 19.95

Ardeo Parmesans

Lightly breaded and fried, topped with our homemade tomato sauce with Parmesan and mozzarella cheese fire roasted in our stone oven served with penne pasta.

Eggplant 14.95 • **Chicken** 15.95 • **Chicken and Eggplant** 16.95

Ardeo Famous Black Angus Burgers



Black Angus Burger

Half pound Black Angus hamburger served with pan fried potatoes, lettuce, tomato and raw red onion. 8.95

Mediterranean Lamb Burger

Spiced 8 oz. ground lamb stuffed with boursin cheese, spinach, sun-dried tomatoes and pinenuts. 9.95

Build your own ~ .50 each

Feta	Gorgonzola	Roasted Tomatoes	Bacon
Mozzarella	Provolone	Spinach	Kalamata Olives
Goat Cheese	Caramelized Onions	Pepperoncini	Roasted Garlic
Fontina	Roasted Red Pepper	Portabello	Artichoke Spread

All burgers cooked to 135° F



For over 25 years, the Jamiel Family has stood behind its restaurants with a pledge of quality. When it comes to dining out, you expect a great meal and great service...we agree! That is why we have a pledge of quality at each Ardeo location, guaranteeing that your dining experience will exceed your expectations. We have built a reputation on serving great food and lot's of it at a fair price. Whether it is Italian specialties, thin crust pizzas, Greek dishes, or genuine Middle Eastern cuisine, you can count on your meal being prepared with the same quality you would serve to your family. Ardeo is a family business, and we take pride in cooking up the best. Stop by for lunch, dinner, or for just a drink. You'll enjoy it. You have our pledge on that!

In 2001, the original Ardeo Mediterranean Taverna opened in South Yarmouth to provide a dining experience based on one notion...passion. In Latin, “Ardeo” literally means “ardor,” or “incomparable devotion.” Hence our slogan: The FIRE of the Mediterranean. The goal of Ardeo is, and has always been, to share a passion for true Mediterranean cuisine. Now, with the addition of the Ardeo Grille at Kings Way (Yarmouth Port), Ardeo on Main (Hyannis), and the Ardeo Tuscan Tavern (Brewster), we pledge to further that passion and continue providing the same quality product to you, our Ardeo family.

The Jamiel Family has been Cape Cod's premier catering company for over 25 years. From party platters to complete catering service, we can plan menus and events to fit your needs. Please call our corporate catering office at 508.394.0049 for details.

Your Host, *The Jamiel Family*



Indicates an Ardeo Classic dish.

🔥 DONT' FORGET! 🔥

Visit us online at www.ardeocapecod.com for current promotions and specials. Make sure to check back daily. Print out your promotions today and use it tonight!

ARDEO

Mediterranean Taverna

THE FIRE OF THE MEDITERRANEAN

WOOD STONE PIZZAS

CRISP SALADS

PANNINIS & WRAPS

AWESOME APPETIZERS

ECLECTIC ENTREES

HOMEMADE PASTAS & HOME-BAKED BREADS

DELIVERY & CATERING SERVICES

Opening 2009

ARDEO AT WATERPLACE

1 Waterplace Park

Providence, RI

401.351.1400

UNION STATION

23V Whites Path

South Yarmouth

508.760.1500

ON MAIN

644 Main Street

Hyannis

508.790.1115

KINGS WAY

Route 6A

Yarmouthport

508.362.7730

TUSCAN TAVERN

280 Underpass Road

Brewster

508.896.4200

Salads

Caesar Salad

Freshly cut romaine lettuce tossed in our house made caesar dressing with parmesan croutons.

🍷 Greek Salad

Cut iceberg lettuce tossed with diced tomato, kalamata olives, red onion, feta cheese, pepperoncinis and our famous greek dressing.

Spinach and Goat Cheese

Baby spinach, goat cheese, red onion and plum tomatoes mixed with tarragon vinaigrette and garnished with raisins and toasted almonds.

Gorgonzola and Candied Walnut Salad

Mixed greens tossed with gorgonzola, fried apple segments, vine ripened tomatoes and red onion tossed in house made balsamic dressing topped with fried onion strings and candied walnuts.

Fatouch Salad

Fresh cut iceberg lettuce tossed with diced tomatoes, cucumber, onion, parsley, mint, sumac and pita chips tossed with a lemon, virgin olive oil garlic vinaigrette.

Sides 3.95 Half 5.95 Full 9.95 *Unless otherwise noted

Iceberg Wedge

Wedge of iceberg with crispy sweet potato, warm apples, gorgonzola cheese and sliced red onion drizzled with hickory smoked bacon vinaigrette. 7.95

Middle East Sampler

Crisp iceberg, Tabouleh, baba ghanouj, hoummos, feta and pepperoncini served over garlic spread grilled flat bread with kalamatas and red onion drizzled with lemon garlic vinaigrette. 9.95

Lollipop Lamb Antipasto

Rack of lamb marinated and char grilled served over mixed greens with roasted bell peppers, portobello mushrooms, cherve, kalamata olives and pepperoni drizzled with lemon vinaigrette. 16.95

Add to any salad: Italian Chicken/Grilled Chicken 3.00

Ardeo Kabob 6.00 Salmon 5.00 6 oz. Angus Tips 6.00

Wrapped Sandwiches

All our wraps are served with salad of the day.

Crab Cake Remoulade

Baked crab cake with garlic remoulade, diced tomatoes and wild greens. 8.95

Greek Salad Wrap

Our famous Greek salad. 6.95

Falafel

Homemade falafel, lettuce, tomato, red onion, pickles and tahini sauce. 6.95

Middle Eastern Kabob

Choose between a marinated chicken kabob or lamb kafta wrapped with hoummos, Tabouleh and mixed greens. 9.95

Roast Beef Wrap

Thinly Sliced roast beef with watercress, garlic spread, gorgonzola and green onions. 8.95

Turkey Bruschetta

Thinly sliced oven roasted turkey breast wrapped with basil, fresh mozzarella and a tomato garlic crudo. 7.95

Ardeo Appetizers

Crab Cake

Fresh crab cake pan seared, set on a bed of marinated mixed greens and served with tomato remoulade. 8.95

Mussels Ardeo

Fresh mussels steamed in a plum tomato sauce. 8.95

Ardeo Wings

Jumbo chicken wings tossed with hot red pepper sauce, garlic sauce or plain and served with blue cheese dressing. 7.95

Chicken Tenders

Fresh chicken tenders lightly breaded, deep fried and tossed with red pepper sauce, garlic sauce or plain. 7.95

Artichoke and Spinach Dip

Fresh baby spinach and artichoke hearts blended with cream cheese and fresh herbs fire roasted and served hot with fried Lebanese bread. 8.95

🍷 Fried Calamari

Fresh calamari rings lightly breaded, deep fried and tossed with wild baby greens, fresh lemon juice, feta cheese, and red onion. 10.95

Lemon Butter Shrimp Bruschetta

Pan sautéed shrimp with garlic herbs served atop tomato basil bruschetta. 9.95

Middle Eastern Appetizers

Spanikopita

Sautéed spinach layered with feta cheese and phylo dough, topped with lemon butter. 7.95

Tabouleh

Finely chopped parsley, tomatoes, scallions, mint, white onions and bulgar wheat mixed in a tangy lemon and olive oil dressing. 6.95

Baba Ghanouj

Fire roasted eggplant pureed with garlic, lemon juice and tahini served with Lebanese bread, carrots and celery sticks. 7.95

Hoummos

Chick peas and tahini pureed with garlic and lemon juice served with fresh Lebanese bread, carrots and celery sticks. 7.95

Stuffed Grape Leaves

Imported grape leaves stuffed with seasoned lamb and rice steamed in a tomato lamb stock, served hot with Lebanese bread and cucumber yogurt. 7.95

Falafel Plate

Homemade falafel served with cucumber, tomatoes, Lebanese bread and tahini sauce. 7.95

Fresh Baked Lebanese Pies

Freshly made dough wrapped around seasoned fillings and fire roasted in our stone oven. 3.95

Choose from: Ground Beef, Spinach with Feta and Onion.

🍷 Middle East Mezza (serves two)

Baba Ghanouj, Hoummos, Tabouleh, kalamata olives, cucumber yogurt, and chick pea salad. Served with Lebanese bread. 10.95

Pannini

All our hot panninis are made with baked Italian bread brushed with sun-dried tomato oil and pressed with our Mediterranean pannini grill. Served with fried red potato and pickle.

Turkey and Bacon

Freshly sliced turkey with bacon, plum tomatoes and artichoke spinach spread. 7.95

Chicken Parmesan

Boneless chicken breast breaded and fried then topped with homemade tomato sauce, mozzarella and Parmesan cheeses. 8.95

Boursin Roast Beef

Slow roasted and thinly sliced roast beef layered with roasted garlic, arugula, Boursin and crispy onions. 8.95

Mozzarella Tomato

Pine nut pesto layered with fresh mozzarella and vine ripened tomato. 7.95

Shrimp Club

Pan seared jumbo shrimp with bacon, tomato remoulade, spinach and vine ripened tomato. 9.95

Chicken Tapenade

Marinated chicken breast, garlic and olive spread with arugula, plum tomato and fontina cheese. 8.95

Poached Salmon

Poached North Atlantic Salmon, brie cheese, cinnamon infused warm apples and watercress. 9.95

Eggplant and Fresh Mozzarella

Flash fried eggplant with marinated tomatoes, fresh mozzarella and caramelized onions. 7.95

Wood Stone Pizzas

Traditional

Our homemade pizza sauce topped with pecorino romano and mozzarella cheese garnished with fresh basil. 11.95

Pepperoni

Our famous traditional pizza topped with imported sliced pepperoni. 12.95

White Four Cheese

Ardeo house aioli, pecorino romano, brie, feta, and mozzarella cheese finished with fresh diced tomatoes and parsley. 13.95

Grilled Vegetables

House pizza sauce, mozzarella cheese and an assortment of fresh grilled vegetables. 12.95

🍷 Roasted Chicken and Portabella

Ardeo house aioli, mozzarella cheese, caramelized onions, diced tomatoes, portabella mushrooms and our slow roasted chicken with fresh parsley. 13.95

Chicken Romano

Picked Italian chicken, garlic aioli, prosciutto, romano cheese, fresh mozzarella, broccoli and arugula. 13.95

Greek Pizza

House aioli, feta and mozzarella cheese, baby spinach, plum tomatoes, pepperoncinis, red onion and kalamata olives. 12.95

Ardeo Salad Pizza

Our famous pizza dough smothered in parmesan and garlic aioli, fire roasted till golden brown, then topped with your choice of salad. 11.95

Margarita

Fresh sliced jumbo tomatoes, garlic spread, fresh mozzarella and sweet basil. 12.95

Scallop and Arugula

Pan seared scallops, garlic aioli, diced tomatoes, arugula and smoked bacon dusted with parmesan. 16.95

Catering and Functions By Ardeo

The Jamiel Family has been hosting private events for over 25 years, making any one of our Ardeo locations a perfect place for your next event. Please pick up a function menu at one of our locations or view the menu online at www.ArdeoCapeCod.com. Choose right from the menu or use it as reference to create your own custom menu to fit your needs. Call today to set up a personal consultation or to find out how Ardeo can help you plan your next event!

Ardeo also offers full catering at our place or yours! Pick up a catering and party platter menu at one of our locations or view the menu online at www.ArdeoCapeCod.com. We have been Cape Cod's premier catering resource for over 25 years. From party platters to complete catering service, let Ardeo help you plan a menu to fit your needs.

We can supply everything from tables to chairs to glassware and china and even grilles and lobster cookers! Other items are available upon request. Please feel free to choose from the sample menus or allow us to customize a menu for your event. With catering by Ardeo, you can guarantee that hot food will be served hot, cold food will be served cold and we will never run out of food!

Contact us today to set up an appointment for a personal consultation and we will handle all the details! Price lists are available for all rental items, including tents, tables, chairs, linens, silverware, china and glassware.

Your Host, *The Jamiel Family*

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