

RACIONES

Chilled Yoghurt Soup 6.
cucumber, chili oil, nigella seeds & cucumber-mint granita

Plum Fattoush 11.
Eastern Mediterranean style salad of cucumbers, mint, red onion, rose petals, sumac, toasted bread & feta cheese

Mixed Greens 7.
Stones Throw Farms organic greens, balsamic vinaigrette, Valdeon bleu & fried shallots

Patatas Bravas* 8.
fingerling potatoes, garlic aioli, spicy tomato sauce & chili peppers

Lamb Tartar* 9.
local raspberries, rhubarb, mint, sweet onion smoked balsamic, ricotta salata & extra virgin olive oil

Octopus 10.
wood grilled tender octopus, charred Meyer lemon, chickpeas, cilantro, mint & charmoula

Mezze 5. each
assorted house made spreads, dips or salads

American Kobe Beef Cheeks 10.
eggplant agrodolce, basil & saba

Manila Clams 14.
smokey ham hock, sherry & garlic scapes

Cheese by the Ounce* 4. each
sourdough grissini

FLATBREADS

Prosciutto "Tonnato Style"* 14.
garlic, chili flake, kohlrabi, Italian parsley, capers, sardines & mustard vinaigrette

Shrimp & Summer Squash 15.
caramelized onion, sumac, feta & dill

Gözleme 14.
Turkish grilled stuffed flatbread, curried beef, potato, greens & smoked yoghurt

Lahmacun 13.
very thin Turkish flatbread, tomato-pepper puree, parsley, spiced lamb & lemon oil

HOUSE-MADE PASTAS

Saffron Spaghettini con Bianchetti 23.
Manila clams, cherry peppers, garlic, bottarga, chives & lemon oil

Maltagliati 23.
lamb ragú, fresh peas, pea shoots, mint, wild mushrooms & Causse Noir

Bucatini 24.
roasted pork, local organic greens, Walla Walla sweet onions & ricotta salata

ENTREES

Pheasant 25.
caramelized Walla Walla sweet onions, pine nuts, bulgar wheat, parsley & fresh figs

Wild Striped Bass 26.
potatoes, zucchini, Walla Walla sweet onion, fennel, Italian parsley & saffron-burro fuso

Upper Dry Creek Ranch Leg of Lamb * 26.
roasted carrots, green garlic, black olive harissa, Italian parsley & feta

Wood Grilled Oregon Country Beef Hanger Steak* 26.
adobo marinated, fire roasted fingerling potatoes, almond & caperberry salsa

Berkshire Pork Chop* 27.
local garlic scapes, Manila clams peppers & orange oil

ON THE SIDE

Fire Roasted Fingerling Potatoes 5.
Wilted Greens 5.
Wood Grilled Pita 4.
House made Breads 4.

*The use of cellular phones in the restaurant and *consuming raw or undercooked products increase your risk for foodborne illnesses.*

We politely decline substitutions.

We accept Visa, MasterCard, Discover and Saffron Mediterranean Kitchen Gift Cards. An 18% gratuity may be added for parties of six or more, tabs



125 West Alder Street
Walla Walla Washington 99362

Tuesday - Thursday & Sunday
2:00 - 10:00
Friday & Saturday
2:00 - 11:00

509.525.2112

www.saffronmediterraneankitchen.com