

Mundo Astoria

718-777-2829

EST. 2005 NEW YORK

www.MundoAstoria.com



Red Sonja

SOUPS (served with warm pita)

- ✓ Hungarian Cold Sour Cherry Soup 5.00
- ✓ Red Lentil Soup (Ezo Gelin) 5.00
- Soup of the Day 6.00

SALADS

- ✓ **BABY SPINACH** Roasted pine-nuts, oranges, goat cheese in orange-balsamic vinaigrette 8.00
- ✓ **GRILLED PORTABELLA & BABY ARUGULA** Marinated portabella mushroom caps, baby arugula, roasted red peppers, balsamic & garlic vinaigrette, parmesan flakes 10.00
- ✓ **GREEN MIX** Seasonal mixed greens, carrots, sun-dried tomatoes, fresh plum & cherry tomatoes, capers, olives & sunflower seeds, special Mundo honey-vinaigrette 7.00
- ✓ **CRETAN** Mixed greens, crusty whole wheat/barley/rye rusks, feta cubes, crushed fresh tomatoes, oregano, extra-virgin olive oil, olives 8.00

DIPS

(served with warm pita)

- ✓ **HUMMUS & ROASTED RED PEPPER DIP** Ground chickpeas, sesame tahini, roasted red peppers, & garlic 6.00
- ✓ **CARROT DIP** Grated carrots sautéed in olive oil mixed with homemade garlic-yogurt 6.00
- ✓ **FIRE-ROASTED EGGPLANT DIP (Mamzana)** Roasted mashed eggplants & green peppers, tomato, parsley, garlic, vinegar & extra virgin olive oil 7.00
- ✓ **CHEESE & SPINACH DIP (Warm)** Spinach, mushroom, cream, jack & cheddar cheese 6.00
- CRABMEAT & ARTICHOKE DIP (Warm)** Crabmeat & artichokes, roasted red peppers, scallions, parmesan cheese. Baked to perfection 7.00

APPETIZERS

- ARGENTINEAN BEEF EMPANADA** Ground beef, raisins, green olives, red peppers and eggs 3.50
- ✓ **VEGETARIAN EMPANADA** Spinach, feta, nutmeg 3.50
- ✓ **EDAMAME** Japanese Green Soybeans with sea salt & lemon 5.00
- ✓ **CHEESE ROLLS (Sigara böreği)** (four pcs) Hand rolled dough stuffed with feta cheese & parsley with side of red & black raspberry sauce - Melba 7.00
- ✓ **HALLOUMI IN VINE LEAF** (four pcs) Grilled Cypriot halloumi cheese, roasted red pepper, hint of balsamic vinaigrette wrapped in vine leaf 7.00
- ✓ **FALAFEL** (six pcs) Mashed chickpea balls with oriental spices on mixed greens sided with hummus 7.00
- ✓ **BABY OKRA** Fresh baby okras simmered in olive oil with fresh tomatoes & garlic 6.00

✓ **RED SONJA** 7.00

(four patties of our must-try signature dish!)
Red lentil patties with cracked wheat (bulgur), scallion, parsley & oriental spices on a bed of lettuce with lemon wedges
ADD A PIECE for \$2.00/each

- ✓ **STUFFED ZUCCHINI** Zucchini halves filled with caramelized onions & garlic simmered in olive oil 7.00
- ✓ **EGYPTIAN ARTICHOKE (Nile's Flower)** Fresh Egyptian artichoke bottoms filled with carrots, peas & shallots with a side of fava beans 8.00

SIDES

- Wild Rice 5.00
- Couscous 4.00
- French-fries (oregano seasoned) 4.00
- Green Mix 4.00
- Garlic Yogurt 3.00
- Home-made Pesto 2.00
- Hummus 2.00

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MAIN COURSES

CHICKEN MILANESA Seasoned, pounded & breaded chicken cutlet served with home-made basil pesto. <i>Pick a side: Salad or oregano-seasoned French fries</i>	12.00	OTTOMAN DUMPLINGS (Manti) Homemade Turkish dumplings with ground beef in garlic-yogurt sauce with melted butter & mint	14.00
✓ VEGGIE WRAP AL PESTO A blend of red & green lentils, zucchini, green peppers, onions, carrots, garlic, corn, sunflower seeds, oats, bread crumbs, soy sauce served in whole wheat flax seed wrap with jack cheese, pesto, pickles, greens, carrots, tomatoes & red onions & hummus. <i>Pick a side: Salad or oregano-seasoned French fries</i>	12.00	CRABMEAT BURGER Crabmeat blended with jack cheese & cheddar, parsley & hard-boiled eggs served on a large bun with greens, pickles & plum tomatoes. <i>Pick a side: Salad or oregano-seasoned French fries</i>	12.00
✓ JUMBO PORTOBELLO RAVIOLI with ricotta & parmesan in tomato vodka sauce	13.00	ATLANTIC SALMON Oven-baked salmon over sautéed spinach topped with special creamy caper/dill/pickle sauce. Side: Healthy Wild Rice with peas, carrots, and corn	20.00
TURKISH MEATBALLS (Kadınbudu Köfte) Ground beef blended with rice & parsley served on a bed of green mix	13.00	JUMBO LOBSTER RAVIOLI with ricotta & parmesan in tomato vodka sauce	15.00

DESSERTS

WARM SEMOLINA HELVA with Ice-cream (dondurmalı irmik helvası) Wheat flour (semolina*), pinenuts, pistachio, walnuts & vanilla ice cream. Add \$3.00 for 2 persons. (* Semolina: Coarsely ground, golden-yellow flour obtained from durum wheat)	7.00
TIRAMISU "Pick Me Up" Imported mascarpone & ladyfingers delicately soaked in espresso with a hint of liqueur	7.00
TOASTED ALMOND CAKE Leonardo da Vinci's favorite: Toasted almond cream cake with mascarpone cream, amarettini cookies & roasted almonds	7.00
RICOTTA ICE CREAM With honey & caramelized almonds - <i>take the terracotta cup home with you!</i>	7.00
MUNDO'S HEAVENLY CHOCOLATE SOUFFLÉ 100% dark Belgian chocolate baked to perfection topped with all -natural vanilla ice-cream (contains eggs & dairy) - please order 25 minutes ahead	10.00

SODAS & JUICES

S. Pellegrino 750 ml	6.00
Coke/Diet Coke/Sprite/Diet Sprite/Seltzer	2.00
Guarana Fruity Brazilian Soda	3.00
Terma Digestive Argentinean herbal drink w/seltzer	4.00
Juices: Orange / Sour Cherry / Peach	4.00

Our kitchen is open every day from 5 PM to 10:30 PM.
We accept Visa, MasterCard, Discover and AmEx.

COFFEES & TEAS

Filter Coffee	2.50
Espresso	3.00
Cappuccino	4.00
Cafe Forte	4.00
Hot Chocolate	3.00
Teas: Decaf Peppermint/Wild Raspberry/Green Tea/Boldo/Black Cherry Berry/Mandarin Orange Spice/Decaf Mango Passion Fruit/Decaf Earl Grey/ Earl Grey Black/Pomegranate Raspberry/Decaf Lemon Ginger/Chamomile	3.00