

FUSION MEDITERRANEAN GRILL & BAR

Mediterranean Kitchen ♦ Himalayan Hospitality

Hospitality is sacred.

A Himalayan tradition of making every guest feel valued, cared for, and at home.

MEZZE & SALADS

MADE TO SHARE. MEANT TO REMEMBER.

CHEF'S MEZZE EXPERIENCE ★ 39.95

A chef-selected Mediterranean tasting board designed for sharing.

Hummus • Muhammara • Tzatziki • Falafel • Roasted Cauliflower • Dolma • Warm Pita

ENHANCE YOUR MEZZE

Flaming Saganaki +12 | Hummus Kawarma +11

COLD MEZZE

Hummus 8.95

Classic chickpea and tahini dip finished with olive oil.

Tzatziki 8.95

Creamy yogurt, cucumber, garlic and herbs.

Baba Ghanoush 9.95

Smoky roasted eggplant blended with tahini.

Muhammara 9.95

Roasted red pepper and walnut dip with Mediterranean spices.

Dolma 10.95

Grape leaves filled with seasoned rice and herbs.

Mezze Platter Selection ★ 24.95

Choose any three of our signature dips.

HOT MEZZE

Mediterranean Loaded Fries ★ 8.95

Crispy fries, fresh herbs and Mediterranean spices over a swirl of garlic sauce, feta cheese, and Urfa aioli.

Add Chicken Shawarma +6.95 | Add Lamb Shawarma +8.95

Roasted Cauliflower ★ 11.95

Roasted cauliflower with Mediterranean seasoning.

Crispy Pita with Red Pepper Hummus 12.95

Crispy seasoned pita served with creamy roasted red pepper hummus.

Mediterranean Garlic Shrimp 12.95

Shrimp sautéed with garlic and Mediterranean herbs.

Falafel Starter 12.95

Crispy house falafel served with traditional accompaniments.

Hummus Kawarma ★ 14.95

Warm hummus topped with seasoned lamb.

Flaming Saganaki ★ 15.95

Halloumi cheese flamed tableside.

FRESH MEDITERRANEAN SALADS

Greek Salad 12.95

Crisp vegetables, feta, olives and Mediterranean dressing.

Tabbouleh 13.95

Parsley, tomato, bulgur, lemon, and olive oil.

Grilled Halloumi Salad 16.95

Fresh greens topped with warm grilled halloumi.

Come as a guest. Leave as family.

CRAFTED IN FIRE. SERVED WITH HEART.

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ENTRÉES

CRAFTED WITH FIRE. ROOTED IN TRADITION.

FUSION SIGNATURES

Vegetable Moussaka	22.95
<i>Layers of roasted vegetables, tomato and béchamel. Served with salad. Limited vegan option availability.</i>	
Vegetable Tagine	23.95
<i>Seasonal vegetables slowly simmered with warm Moroccan spices. Served with saffron basmati rice.</i>	
12-Hour Braised Lamb Shoulder	27.95
<i>Slow-braised lamb shoulder, tender and richly seasoned. Served with herb-roasted potatoes and salad.</i>	
Lamb Chops — Pirzola	29.95
<i>Grilled lamb chops seasoned with Mediterranean herbs and spices. Served with saffron basmati rice and salad.</i>	
24-Hour Braised Lamb Shank	MKT
<i>Slow-braised for 24 hours until fall-off-the-bone tender. Served with saffron basmati rice and salad. Limited availability.</i>	

FROM THE GRILL

All From the Grill entrées are served with saffron basmati rice and salad.

Shish Tawook — Chicken Kabob	19.95
<i>Marinated chicken grilled over an open flame.</i>	
Chicken Kofta	19.95
<i>Seasoned ground chicken grilled over an open flame.</i>	
Kofta Kabob	24.95
<i>Seasoned ground beef and lamb grilled in the traditional Adana style.</i>	
Grilled Shrimp	24.95
<i>Mediterranean-seasoned shrimp grilled over an open flame.</i>	
Salmon	24.95
<i>Grilled salmon seasoned with Mediterranean herbs.</i>	
NY Strip Beef Kabob	29.95
<i>Tender pieces of NY strip beef, marinated and grilled to order.</i>	
NY Strip Steak	34.95
<i>Grilled NY strip steak seasoned with Mediterranean herbs and spices.</i>	

SIDES

Saffron Basmati Rice 4 • Mashed Potatoes 4 • Grilled Vegetables 5 • Herb-Roasted Potatoes 5 • House Salad 6

AROUND THE WORLD

Flavors Without Borders

A rotating collection inspired by flavors and traditions beyond the Mediterranean.

Spicy Peanuts	<i>Warm peanuts tossed with spices, herbs and a touch of heat.</i>	7.95
Aloo Chop	<i>Crispy Nepalese-style potato fritters seasoned with herbs and spices.</i>	8.95
Wings	<i>Crispy wings tossed in our house seasoning.</i>	9.95
Chow Mein	<i>Stir-fried noodles with fresh vegetables and savory spices.</i>	13.95
Mt. Everest Momo	<i>Himalayan dumplings filled with chicken or vegetables, served with house dipping sauce.</i>	14.95
Fettuccine Alfredo	<i>Fettuccine tossed in a rich, creamy Alfredo sauce.</i>	19.95

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