CHEF'S TASTING*

Let our Chefs guide you through a progressive tasting of our cuisine.
The menu will highlight the best locally sourced vegetables, fish & meat.

$75 per person. Add wine pairings for $35.
Offered for the entire table only.

VEGAN / VEGETARIAN TASTING*

We are pleased to offer unique vegetarian & vegan tasting menus
that feature seasonal ingredients from our local farmers.

$60 per person. Add wine pairings for $35.
Offered for the entire table only.

SPREADS

SERVED WITH FRESH PITA
$13 EACH

"FAVA"
English Pea / Mint / Lemon

HOMMUS
Chickpea / Tahini / Olive Oil

SKORDALIA
Almond / Garlic / Potato

We would like to thank our local farmers & purveyors who we have established relationships with to source the best local produce, fish, meat & poultry: Bumbleroot Farm, Windham; Snell Family Farm, Buxton; Harbor Fish, Portland; Stonecipher Farm, Bowdoinham; Brown Trading, Portland; Green Spark Farm, Cape Elizabeth; Two Farmers Farm, Scarborough; Sumner Valley Farm, Sumner; The Preservation Farm, Buxton

VEGETABLES

CHICKPEA "FRIES" 13
Harissa Yogurt / Za'atar

FALAFEL 16
Hommus / Cilantro / Mango / Jalapeño

BEETS 15
Fennel / Smoke / Lemon / Labneh

HALLOUMI 16
Farro / Almond / Artichoke / Muscat Grape

GRAPE LEAVES 18
Long Grain Rice / Yogurt / Kohlrabi

CAULIFLOWER 14
Tahini / Cucumber / Pomegranate

BROCCOLINI* 16
Chermoula / Fried Egg / Bacon / Shallot

ASPARAGUS FATTOUSH 15
Aleppo / Pita / Goat Cheese / Romaine

Executive Chef - Matt Ginn
Pastry Chef - Maureen Hobby
Sous Chef - Hagai Bernstein

Please inform us of any allergies or dietary restrictions.
We are happy to accommodate them.

FISH

TUNA* 26
Avocado / Turmeric / Fresno / Scallion

BLACK BASS 23
Chickpea Stew / Chorizo / Kale / Cilantro

KAMPACHI* 19
Grape / Ginger / Lavender

HALIBUT* 28
Caper / Cauliflower / Hazelnut / Egg Sauce

OCTOPUS 22
Olive / Chorizo / Potato / Harissa

MEAT

"SAGANAKI SAUSAGE" 17
Greek Pork Sausage / Halloumi / Ramps

BEEF KIBBEH 20
Zhoug / Mint / Yogurt / Chilies

DUCK MANTI 25
Turkish Pasta / Spring Onion / Fennel

LAMB RIBS 26
Tabbouleh / Yogurt / Date "BBQ"

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

FEED KIDS FOR EVERY TUNA SOLD EVO KITCHEN + BAR DONATES $1.00 TO HELP FEED MAINE CHILDREN #FEEDKIDSMAINE

DESSERTS

By Maureen Hobby

BAKLAVA ICE CREAM 7
Vanilla / Pistachio

MEDITERRANEAN COOKIES 8
Tahini Shortbread / Baklava Chocolate Cookie

COCONUT MALABI 11
Lemon Cake / Apricot

SORBET 8
Seasonal Preparation

CHOCOLATE 12
Marshmallow / Passion Fruit

RHUBARB TART 12
Basil / Strawberry

KANAFE ICE CREAM SANDWICH 10
Hibiscus / Cream Cheese

DESSERT WINES

FAR NIENTE DOLCE LATE HARVEST 2008
Napa Valley, California 16

BODEGAS YUSTE "AURORA" OLOROSO SHERRY
Jerez, Spain 8

SMITH WOODHOUSE 10 YR TAWNY Portugal 12

DON PX PEDRO XIMENEZ D.O. Montilla - Moriles, Spain 12

DONA ANTONIA WHITE PORTO RESERVA BLANCO Portugal 12

VINEDO DE LOS VIENTOS "ALCYONE" TANNAT NV
Canelones, Uruguay 10

AFTER DINNER

AVERNA 9

CARDAMARO 9

CYNAR 10

PASUBIO 8

FERNET BRANCA 10

GRAND MARNIER 11

LIMONCELLO 9

MONTENEGRO 10

ROMANA SAMBUCA 8

MELETTI 10

DISARONNO 11

COFFEES / TEAS

CARRABASSETT FRENCH PRESS
SM 4 / LG 9

TURKISH COFFEE 6

BARD'S TEMPEST 4

BLACK DECAF 4

MOROCCAN MINT 6

CHAMOMILE LEMON 6

Party of 12 or more?

Please reach out to learn more about reserving our mezzanine for your private lunch, dinner or cocktail party.

Did you know we also cater?

Visit our sister property, Chebeague Island Inn, also apart of the Prentice Hospitality Group.

EVO

KITCHEN + BAR

MENU FOR
APRIL 30