

Cleo

MEDITERRÁNEO

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Baha Mar



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Cleo's Story

Named after the Queen of the Nile, Cleopatra, Cleo Mediterraneo encompasses the rich, cultural & delectable Mediterranean cuisine boasting from the countries that shares its shores.

Stretching from the beautiful coasts of Greece to the exotic landscapes of Morocco and the Levant, the Mediterranean region offers a unique fusion of cultures and flavors.

The Mediterranean's culinary roots date back thousands of years and Cleo incorporates all the history including the influences from the Silk Road and Spice Route which introduced the Mediterranean to exotic spices such as cumin and saffron.

Cleo takes a modern approach on this exquisite cuisine whilst incorporating fresh fish native to the Bahamian shores.

It promises to take you on a gastronomic journey as you navigate through the menu.

~ DISHES WITH () CONTAIN ~

N = Nuts; S = Shellfish; A = Alcohol; O = Onion;
G = Gluten; V = Vegetarian; SE = Seed; C = Cilantro
D = Dairy; VG = Vegan; GA = Garlic;

Should you have any dietary requirements or allergies, please notify your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices displayed are subject to 10% VAT and 15% Service Charge

Desserts

STICKY TOFFEE PUDDING 16 (D) (GL)
toffee sauce, brandy snap, ginger ice cream

FERRERO CHOCOLATE CAKE 18 (D) (GL) (N)
hazelnut ice cream, candied hazelnuts

CLEO'S BAKLAVA 18 (D) (GL) (N)
crispy phyllo, mascarpone cream, roasted pistachio & honey, vanilla bean ice cream

POMEGRANATE GRANITA 14 (D) (N)
pomegranate granita, mascarpone cream, pomegranate gel with almond pistachio tuile

KUNAFI CHEESECAKE 16 (D) (GL)
crispy kataifi, grand marnier fig jam, bruleed orange alcohol

SORBET
raspberry 12
strawberry 14
guava 14

Lavazza Coffee

ESPRESSO, MACCHIATO 6
DOUBLE ESPRESSO 9
LATTE, CAPPUCCINO 9

Tea Selection 9

EARL GREY
ENGLISH BREAKFAST
GREEN TEA
PEPPERMINT
CHAMOMILE
LEMON HERBAL

Bottled Water

EVIAN STILL 750 ML 14
EVIAN SPARKLING 750 ML 14

Non-Alcoholic Beverages

SODA 6
FRESH JUICES 8
RED BULL 7
RED BULL TROPICAL 7
RED BULL SUGAR FREE 7

From The Sea

BRANZINO (O) (GA)	48
seared, crispy skin, curry, currants, agrodolce, pine nuts, cauliflower	
GARLIC SHRIMP (S) (GA)	42
white wine, preserved lemon, gigante bean purée	
CHILEAN SEABASS (GA)	74
citrus, ginger, basil, cilantro and chili ponzu	
CATCH OF THE DAY (GA) (C) (O)	52
fresh local fish caught daily, pan seared, citrus sauce	
LOCAL WHOLE SPINY LOBSTER (S) (O)	Market Price
BAHAMIAN WHOLE SNAPPER (G)	Market Price
bahamian seasoning, grilled or fried	

From The Land

RACK OF LAMB (GA)	75
100% New Zealand grass fed, chimichurri	
FILET MIGNON (GA)	79
private label linz heritage, HEINZ® ajoli sauce	
BONELESS RIBEYE (GA)	82
1855 black angus 18oz	
SURF & TURF (GA) (S) (O)	135
spiny lobster tail, 10oz filet mignon	
spiny lobster tail, 18oz boneless ribeye	185

Sauces 4

CHIMICHURRI ~ CABERNET BORDELAISE ~ CITRUS PONZU ~ TARRAGON BÉARNAISE

Garnitourá 14

ROASTED MUSHROOMS (D) (O) (GA) (N)	SAFFRON BASMATI RICE (D) (O) (GA)	ROASTED POTATO (O) (GA)
ROASTED ASPARAGUS (GA)	ISRAELI COUSCOUS (G)	CHILE GREEN BEANS (GA) (N)
MASHED POTATOES (D)	SUMAC FRIES	TABOULEH (GL)

Miza Dips + Mizas served with Laffa Bread

HUMMUS "MASABACHA" STYLE (SE) (GA) (VG)	16
chickpea, tahini, cumin, lemon	
FETA & LEBANEH (D) (GA)	21
greek yogurt, sheep's milk feta, za'atar	
BABA GANOUSH (SE) (GA) (VG)	19
smoked eggplant, tahini, sumac	
MEZETHAKIA (G) (C) (SE) (GA) (D) (O)	24
dolmades, spanakopita, baba ganoush, beets two ways, harissa carrots	

Salad

GREEK SALAD (D) (O)	24
kumato tomato, cucumber, kalamata olives, feta, oregano, red wine vinaigrette	
CHOPPED FARRO SALAD (G) (O)	18
lettuce, cucumber, tomatoes, crispy laffa and white balsamic vinaigrette	
KALE SALAD (G) (SE) (C) (O) (GA)	26
kale, green vegetables, farro, mint, nigella, green tahini	

Flat Bread

MUSHROOM FLATBREAD (GA) (G) (D) (O)	22
caramelized onions, truffle oil	
ARTICHOKE FLATBREAD (GA) (G) (D)	24
artichoke, potato, arugula	
KALE FLATBREAD (GA) (G) (D) (O)	24
red onions, red peppers, pomegranate dressing	

Orektika Small Plates

BRUSSELS SPROUTS (N) (C) (O) (GA) toasted hazelnuts, fresno chili, soy sherry vinaigrette	16
GREEN FALAFEL (C) (O) (GA) (G) (SE) tahini sauce, tabouleh, pickled fennel	16
LAMB SHAWARMA (C) (O) (GA) (G) (SE) slow-roasted lamb, grilled laffa, lebanehe, caramelized onion	25
SPANAKOPITA (C) (O) (GA) (G) (SE) (D) phyllo, spinach, feta, sesame, oregano	19
CEVICHE (C) (O) catch of the day, leche de tigre, lime, cilantro, sweet 100 tomato	22
HARISSA TUNA TARTARE (SE) (C) (O) (GA) avocado, orange, olive tapenade, lavash	24
GRILLED OCTOPUS (GA) smoked paprika, celery, lebanehe, grilled potato	33
HALOUMI CHEESE SAGANAKI (D) (C) (GA) (O) (A) walnut chimichurri, orange blossom honey, tableside flambe	18
SPICY CIGARS (G) (D) (SE) (C) (GA) (O) brick pastry, spiced beef, lebanehe, feta	19
KIBBEH (D) lebanehe, dill and harissa	20
CRISPY CURRIED CALAMARI (SE) (G) (O) scallions, lemon aioli	24
BASIL PESTO RIGATONI (G) (D) (N) (GA) rigatoni, crispy artichoke, naxos island cheese	26
MOROCCAN FRIED CHICKEN (GL) (SE) Spiced duck fat, smoked paprika, apricot mustard, harissa aioli, dill pickle	24

~ Cleo Speciality Mezze Platter for two 165 ~

A taste of Cleo with a selection of succulent skirt steak, salmon and tandoori chicken kebabs, signature small plates of spicy cigars, brussel sprouts and slow cooked lamb accompanied with a variety of sides and sauces

Enjoy with a bottle of house white or red for \$55.

Tagines

MOROCCAN LAMB (G) (D) apricots, apples, silan, saffron rice, raw almonds, sesame seeds	48
SAFFRON CHICKEN (D) (O) (GA) preserved lemon, almonds, olives, roasted tomato, saffron rice	45
MEATBALL SHAKSHOUKA (SE) (C) (O) (GA) soft egg, tomato, zucchini, piquillo peppers	27

Kebabs

TANDOORI CHICKEN 24 HEINZ® ajioli sauce, french fries (D) (O) (GA)	SALMON 24 (O) (GA)	SHRIMP 24 (S) (O) (GA)
FILET MIGNON 30 (O) (GA)	SKIRT STEAK 28 (O) (GA)	BUTCHER'S LAMB KOFTE 29 (O) (GA)