

SOCIETY

Restaurant & Lounge

APPETIZER & FRIED BITES

TOMATO SOUP	8
ROASTED CAULIFLOWER	14
Dates -mints with Harissa tahini sauce	
PRIME BEEF SLIDER	17
Grass fed organic pull beef tenderloin barbecue chili sauce with homemade brioche bun & fries	
SOCIETY CREOLE SHRIMP	16
Oven baked blackened shrimp with Creole cream sauce	
CRAB CAKE	14
Our famous homemade crab cake with spicy aioli	
TRUFFLE BURRATA	15
Creamy truffle burrata cheese, tomatoes, basil & balsamic	
SHISHITO PEPPERS	10
Marinated fried peppers garlic yogurt sauce with Aleppo	
BRUSSEL SPROUTS	11
Marinated fried brussel sprouts with pecorino & citrus	
BUFFALO MOZZARELLA	12
Lightly breaded fresh buffalo mozzarella & tomato sauce	
WAFFLE FRIES	10
Waffle fries & white truffle oil from alba	
ARTICHOKE HEART	12
Organic artichoke hearts & garlic aioli	
CHICKEN WINGS	14
Fried chicken wings served with ranch sauce	
Fruit plate (Seasonal Fresh Fruits)	14

SPREADS

TZATZIKI	8
Sheep milk yogurt, cucumber, fresh mint & dill	
LACHANO	8
Marinated red cabbage with Greek yogurt	
TIROKAFTERI	8
Roasted bell pepper, imported spicy herbs & feta cheese	
EZME	9
Chopped tomatoes, cucumbers, onion, red and green bell peppers	

SALADS

(Add on) Chicken \$7 Salmon \$9 Prawns (5 Pcs) \$10

Shashlik \$11

HORIATIKI	13
Seasonal tomatoes, cucumber, bell pepper, onion, olives & feta	
BEETS AND GREEN	12
Organic spinach served with marinated beets, walnut, peeled orange & citrus lemon dressing	
ARUGULA	11
Micro arugula, fresh pears. gorgonzola cheese toasted walnuts & evoo dressing	
CAESAR	11
Organic romaine lettuce, parmigiano, croutons & garlic aioli	

SOCIETY PIZZA (ancient roman pizza)

A COMBINATION OF WHEAT FLOUR, SOYA, RICE AND 80% WATER MAKE FOR DELICIOUS PINS. IT IS LOW-FAT AND EASY TO DIGEST DUE TO HYDRATION AND THE LOW CONTENT OF OLIVE OIL. THE TERM PINS COMES FROM LATIN PINSERE (STRETCH,LENGTHEN). WHICH IS WHY ITS SHAPED OVAL.

GROUND BEEF	16
Herb marinated ground beef, onion, red and green peppers & fior di latte	
CAPRESE	17
Mozzarella, cherry tomatoes, basil & balsamic	
CHICKEN PESTO	18
Buffalo mozzarella, sliced chicken & homemade pesto sauce	
FOUR CHEESE	19
Pecorino, fresh and smoked mozzarella, gorgonzola & walnuts	
WILD MUSHROOM	20
Fior di latte, wild mushrooms & truffle oil	

ENTREE

PARMIGIANA DI MELANZANE	25
Baked eggplant in tomato sauce & mozzarella	
SHASHLIK	29
Spice marinated tenderloin skewers with shallot & rosemary	
CHICKEN PARMIGIANA	27
Lightly breaded Mary's chicken with mozzarella and san marzano tomato sauce	
OVEN BAKED SALMON	29
Alaskan salmon filet quinoa salad with umami sauce	
CHICKEN SKEWERS	26
Marinated Mary's chicken with quinoa salad	
RIB EYE STEAK	42

Take Me to
Society

WE SUPPORT LOCAL FARMS AND ORGANIC PRODUCTS IN ORDER TO BRING OUT GENUINE FLAVORS COMBINED WITH AUTHENTIC "GRANDMAS" RECIPES..

*CONSUMING RAW OR UNDERCOOKED MEAT S, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

@TAKEMETOSOCIETY WWW.SOCIETYLOUNGE.NET

SOCIETY

Restaurant & Lounge
HOUSE SPECIAL MIX



SOCIETY HOOKAH 35

CHILL

Feeling variety of happiness with watermelon, vanilla, ice & melon

FETISH

Freshness of blue mist with orange and taste of white gummy mint

BUTTERFLY

An enchanting blend of blueberry mixed with a touch of citrus & mint

STUNNING

Mix of wild berries absorbed with lemon & exotic mint

GOSSIP

An intriguing and mesmerizing mix of green tea with a hint of lemon & lime

HAND CRAFTED WOOD 60

DARE TO BE

Sweet blend of candied orange & lemon rounded up with subtle mint undertone all packed into the thick clouds

DEDICATED

Single mindedness integrity merge with slowly cooked peach

IMAGINATION

Spiced chai with charming vanilla & tropical orange

SCANDAL

Passion fruit & mango dance with spearmint, honey dew & watermelon over ice

DOPE

A sparkling mix of orange, raspberry, pineapple & charred lime

PLEASE ONLY CHOOSE A MAX OF 3 FLAVOR VARIATIONS

AMBROSIA	GUAVA	ORANGE	DOUBLE APPLE
LEMON MINT	PRICKLY PEAR	VANILLA	WATERMELON
SPICED CHAI	WHITE GUMMY	LIMONCELLO	GRAPE MINT
GRAPE	BLUE MIST	WHITE PEACH	MINT
PEACH	HAWAII	STRAWBERRY	TWICE ICE
		MELON	LEMON

MOCKTAILS \$9

Strawberry
Watermelon
Mango
Peach
Passion Fruit
Blueberry
Guava

COLD DRINK \$4

Coca Cola
Sprite
Cranberry Juice
Lemonade
Diet Coke
Ice Tea
Orange Juice
Arnold Palmer

HOT DRINKS

Black Tea \$3.5
Herbal Tea \$3.5
Americano \$4
Espresso \$4
Latte \$5
Cappuccino \$5
Turkish Coffee \$5

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