

Cleo

MEDITERRÁNEO

Las Vegas

2535 LAS VEGAS BLVD. SOUTH • LAS VEGAS, NEVADA 89109
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WINE LIST

CHAMPAGNE & SPARKLING

Poema Cava NV (Penedes, Spain) 12 / 50
Veuve Clicquot Brut NV (Reims, France) 125
JCB NO 69 Cremant Rose Brut NV (Burgundy, France) 17 / 68
Dom Pérignon Brut 2004 Brut Champagne (Epernay, France) 200
Moët & Chandon *Impérial* Champagne NV (Epernay, France) 100

LIGHT, CRISP, DRY WHITES

Kurt Darting *Dürkheimer Fronhof* Kabinett Riesling 2013 (Pfalz, Germany) 15 / 60
Fantinel, Pinot Grigio 2014 (Venezia Giulia, Italy) 13 / 52
Girard, La Garenne 2016 (Sancerre, France) 20 / 80

MEDIUM-BODIED & OFF-DRY WHITES

Nikolaihof *Hefeabzug* Gruner Veltliner 2015 (Wachau, Austria) 20 / 80
Gramona *Gessami* White Blend 2014 (Penedes, Spain) 15 / 60
William Fevre *Champs Royaux* Chardonnay 2014 (Chablis, France) 72
Cakebread Chardonnay 2014 (Napa Valley, CA) 140
Barkan Chardonnay Classic 2016 (Dan, Israel) 13 / 52

DRY ROSÉ

Triennes Rose Cinsault Blend 2016 (Aix en Provence, France) 15/60
Red Car *Bybee Vineyard* Rose of Pinot Noir 2015 (Sonoma Coast, CA) 72

LIGHT & MEDIUM-BODIED REDS

Villa Ponciago *La Reserve* Fleurie Gamay 2012 (Beaujolais, France) 12 / 48
Bodegas Peique *Ramon Valle* Mencia 2014 (Bierzo, Spain) 68
Bellus Wines *Scopello* Frappato 2013 (Sicily, Italy) 80
Maison L'Envoyé *Two Messengers* Pinot Noir 2014 (Willamette Valley, OR) 85
Flowers Pinot Noir 2015 (Sonoma Coast, CA) 120
Miura Pinot Noir 2014 (Santa Lucia Highlands, CA) 18 / 75
Evodia Garnacha 2015 (Araçon, Spain) 12 / 48

MEDIUM & FULL-BODIED REDS

Amethystos Cabernet Sauvignon 2014 (Drama, Greece) 17 / 68
Capçanes *Peraj Petita* Garnacha Blend 2014 (Montsant, Spain)
Kosher (Non-Mevushal) 65
Casa Ferreirinha *Papa Figos* Red Blend 2015 (Douro, Portugal) 15 / 60
Ciacci Piccolomini Brunello di Montalcino Sangiovese 2010 (Tuscany, Italy) 140
Chateau Musar *Jeune* Cinsault Blend 2013 (Bekaa Valley, Lebanon) 65
Numanthia *Termes* Tempranillo 2014 (Toro, Spain) 90
Seghesio *Old Vine* Zinfandel 2014 (Sonoma County, CA) 110
Faust Cabernet Sauvignon 2014 (Napa Valley, CA) 32 / 128
Cusumano Merlot, Terre Siciliane 2015 (Sicily, Italy) 14 / 56
Silver Oak Alexander Valley Cabernet Sauvignon 2012 (Sonoma, CA) 165
Tenet Syrah, Le Ferrent, Costieres De Nimes 2013 (Rhône Valley, France) 18 / 72

DESSERT WINES (2.5 OZ.)

Broadbent *5-Year Reserve* Tinta Negra (Madeira, Portugal) 14 / 85
Ferreira *Duque de Bragança* 20-Year-Old Tawny Port (Douro, Portugal) 27 / 190
Kracher Cuvee *Beerenauslese* Welschriesling/Chardonnay 2011 (375ml)
(Neusiedlersee, Austria) 20 / 85
La Spinetta *Bricco Quaglia* Moscato d'Asti 2014 (375ml) (Piedmont, Italy) 15 / 30

COCKTAILS 15

Clementina

Absolut Mandrin Vodka, Crushed Basil and Serrano Chili, Orange Juice, Fresh Lemon

Market Mojito

Bacardi Silver Rum, Crushed Oranges and Mint, Pomegranate Juice, Fresh Lime

Vinebury

Absolut Vodka, St. Germain Elderflower Liqueur, Crushed Basil, Cucumber, Serrano Chili, Fresh Lemon

Lotus Flower

Three Olives Vodka, Crushed Blackberries, St. Germain Elderflower Liqueur, Fresh Lemon

Raspberry Twist

Avion Silver Tequila, Crushed Raspberries and Rosemary, Fresh Lime, Agave, Splash of Cava

Janapolitan

Ciroc Vodka, Crushed Strawberry and Basil Leaves, Fresh Lime

Mediterranean Margarita

Hornitos Plata Tequila, House-Made Fig-Almond Syrup, Fresh Lime

Old Hollywood

Maker's Mark Bourbon, House-Made Fig-Almond Syrup, Dash of Walnut Bitters

Cucumber Smash

Jameson Whiskey, Muddled Cucumber, St. Germain Elderflower Liqueur, Fresh Lemon Juice

Old Vegas

Aviation Gin, Muddled Orange, Fresh Lemon Juice, Splash of Aperol

BOTTLED BEERS

Heineken (Holland) 8

Negra Modelo (Mexico) 8

Sierra Nevada (California) 8

Anchor Porter (San Francisco) 8

Shiner Bock (Texas) 8

Chimay Red (Belgium) 15

Weihenstephaner Hefeweizen (Germany) 10

Bud Light (Missouri) 8

Stiegl Grapefruit Radler (Austria) 10

Mythos (Greece) 8

St. Pauli Girl Non-Alcoholic (Germany) 8

DRAFT BEER

Goose Island IPA (Chicago) 10

Duvel Single Barrel Fermented (Belgium) 10

Stella Artois (Belgium) 8

Hoegaarden (Belgium) 8

Cleo proudly serves Red Bull exclusively.

You must be age 21 or older to consume alcohol. Please drink responsibly.

MEZZES

CHOICE OF DIP WITH LAFFA 10

Babaganoush
Lebaneh with Feta
Hummus with Tahini
Cucumbers & Yogurt

Pick Any Three 28

DELICACIES 10

Dolmades
Spicy Cigars

FROM THE OVEN 10

Spicy Potatoes, Cilantro Aioli
Cauliflower, Vadouvan, Cashews
Shishito Peppers, Parmesan
Brussels Sprout Hearts, Hazelnuts, Fresno Chili

FLATBREADS

Seasonal Mushroom

Gruyere, Fresno Chili, Wilted Arugula 15

Merguez

Peppers, Onions, Smoked Mozzarella 16

Roman

Tomato, Nicoise Olives, Aged Mozzarella 13

SALADS

Tomato & Burrata

Heirloom Tomato, Arugula, Basil 15

Quinoa & Roasted Vegetable

Spiced Almonds, Frisee, Cumin 14

Beets

Pickled Beets, Avocado, Walnuts,
Pomegranate 14

Greek

Feta, Olives, Tomato, Cucumber, Oregano 14

RAW

Oysters*

Chili-Lime Mignonette, Granite 18

Kibbeh Nayyeh*

Lamb Tartare, Bulgar, Mint, Lebaneh 16

Tuna Tartare*

Oranges, Olives, Harissa, Avocado 18

SEAFOOD

Grilled Octopus

Celery, Potatoes, Lemon Vinaigrette 20

Clam & Noodle

Longanisa, Saffron Aioli, Lemon 18

Garlic Shrimp

Gigante Beans, Castelvetroano Olives,
Preserved Lemon 19

Scallops*

Piquillo-Almond Puree, Brown Butter 26

Grilled Branzino

Cauliflower Couscous, Lebaneh, Zhoug 24

MEATS

Sliders*

Sonoma Lamb, Feta, Harissa, Piquillo 15

Roast Lamb*

Sonoma Lamb, Lebaneh, Israeli Couscous 22

Grilled Hanger Steak*

Grilled Peewee Potatoes, Spoon Salad 21

Moroccan Fried Chicken

Apricot Mustard, Harissa Aioli 15

Bone Marrow

Mushrooms, Herbs, Red-Wine Jus 19

Lamb Shawarma

Slow-Roasted with Spices 9

Chicken Tagine

Preserved Lemon, Almonds, Olives 20

KEBABS 12

Lamb Kefta

Chicken Kebab

Shrimp Kebab

Pork Belly

Wagyu Kebab* +4

Lamb Chops* +5

SAUSAGE 10

Merguez

Longanisa

Pick Three Kebabs or Sausages

with Saffron Rice 32

Wagyu or Lamb Chops +5

SUMMER MENU

FIRST (SHARED)

Hummus with Tahini or Lebaneh with Feta
Warm Laffa

SECOND (SHARED)

Greek Salad
Feta, Olives, Tomato, Cucumber, Oregano

Quinoa & Roasted Vegetable
Spiced Almonds, Frisee, Cumin

Beets Salad
Pickled Beets, Avocado, Walnuts,
Pomegranate

THIRD (SHARED)

Spicy Cigars
Spicy Ground Beef, Lebaneh

Brussels Sprouts
Capers, Almonds, Vinaigrette

FOURTH (SHARED)

Grilled Hanger Steak*
Grilled Peewee Potatoes, Spoon Salad

Garlic Shrimp
Gigante Beans, Castelvetroano Olives

Grilled Branzino
Cauliflower Couscous, Lebaneh, Zhoug

Chicken Tagine
Preserved Lemon, Almonds, Olives

FIFTH (SHARED)

Sticky Toffee Pudding
Butterscotch, Walnut Feuilletine,
Vanilla Gelato

Flourless Chocolate Cake
Ecuadorian Arriba Chocolate,
Vanilla Gelato

\$50 per person

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

A 20% suggested gratuity is added to parties of 6 or more.