

# 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

### The Garbo

Hennessy VS Cognac, Cardamom and Orange Peel Infused Syrup, Fresh Lemon, Orange Bitters, Splash of Cava

### Adriatic Fresh

Bombay Sapphire Gin, Muddled Grapes, Sage and Thyme Syrup, Fresh Lemon Juice, Egg White

### 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.*

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## MEZZES

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### 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

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## FLATBREADS

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### Seasonal Mushroom

Gruyere, Fresno Chili, Wilted Arugula 15

### Merguez

Peppers, Onions, Smoked Mozzarella 16

### Roman

Tomato, Nicoise Olives, Aged Mozzarella 13

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## SALADS

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### Tomato & Burrata

Heirloom Tomato, Arugula, Basil 13

### Quinoa & Roasted Vegetable

Spiced Almonds, Frisee, Cumin 13

### Beets

Pickled Beets, Avocado, Walnuts,  
Pomegranate 12

### Greek

Feta, Olives, Tomato, Cucumber, Oregano 14

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## RAW

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### Oysters\*

Chili-Lime Mignonette, Granite 16

### Kibbeh Nayyeh\*

Lamb Tartare, Bulgar, Mint, Lebaneh 14

### Tuna Tartare\*

Oranges, Olives, Harissa, Avocado 14

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## SEAFOOD

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### Grilled Octopus

Celery, Potatoes, Lemon Vinaigrette 18

### Clam & Noodle

Longanisa, Saffron Aioli, Lemon 17

### Garlic Shrimp

Gigante Beans, Castelvetroano Olives,  
Preserved Lemon 18

### Scallops\*

Piquillo-Almond Puree, Brown Butter 22

### Grilled Branzino

Cauliflower Couscous, Lebaneh, Zhoug 20

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## MEATS

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### Sliders\*

Sonoma Lamb, Feta, Harissa, Piquillo 14

### Roast Lamb\*

Sonoma Lamb, Lebaneh, Israeli Couscous 20

### Grilled Hanger Steak\*

Grilled Peewee Potatoes, Spoon Salad 20

### 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 18

### KEBABS 12

Lamb Kefta  
Chicken Kebab  
Shrimp Kebab  
Pork Belly  
Wagyu Kebab\* +4  
Lamb Chops\* +5

### SAUSAGE 10

Merguez  
Longanisa  
Soujouk  
Butifarra

### Pick Three Kebabs or Sausages

with Saffron Rice 30  
*Wagyu or Lamb Chops +5*

# GREATEST HITS MENU

### Cleo Tasting of Mezzes (SHARED)

Hummus with Tahini and Laffa, Spicy Cigars, Oven Roasted  
Cauliflowers

### Greek Salad (SHARED)

Feta, Olives, Tomato, Cucumber, Oregano

### ENTRÉE (ONE PER PERSON)

### Grilled Hanger Steak\*

Grilled Peewee Potatoes, Spoon Salad

### Chicken Tagine

Preserved Lemon, Almonds, Olives

### Garlic Shrimp

Gigante Beans, Castelvetroano Olives

### Grilled Branzino

Cauliflower Couscous, Lebaneh, Zhoug

## DESSERT

### Sticky Toffee Pudding (ONE PER PERSON)

\$45 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.*