

Cleo

MEDITERRÁNEO

Las Vegas

2535 LAS VEGAS BLVD. SOUTH • LAS VEGAS, NEVADA 89109
PHONE 702.761.7612 • CLEORESTAURANT.COM

PLAN YOUR SPECIAL EVENT WITH US • SLSVEGAS.COM/EVENTS

WINE LIST

CHAMPAGNE & SPARKLING

Poema Cava NV (Penedès, 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 (Épernay, France) 200
Moët & Chandon *Impérial* Champagne NV (Épernay, France) 100

LIGHT, CRISP, DRY WHITES

Kurt Darting *Dürkheimer Fronhof* Kabinett Riesling 2013 (Pfalz, Germany) 15 / 60
Tomassi Pinot Grigio 2014 (Veneto, Italy) 13 / 52
WestWood Sangiacomo Chardonnay 2016 (Sonoma, California) 105
Leese-Fitch Sauvignon Blanc 2014 (Sonoma, California) 13 / 52

MEDIUM-BODIED & OFF-DRY WHITES

Nikolaihof *Hefeabzug* Gruner Veltliner 2015 (Wachau, Austria) 20 / 80
Gramona *Gessami* White Blend 2014 (Penedès, Spain) 16 / 64
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

Chateau Beaulieu Provence Rose 2016 (Coteaux, d'Aix-en-Provence, France) 16 / 64

LIGHT & MEDIUM-BODIED REDS

Villa Ponciago *La Réserve* Fleurie Gamay 2012 (Beaujolais, France) 12 / 48
Bodegas Peique *Ramón Valle* Mencía 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
Maison Albert Bichot Pinot Noir 2016 (Vince de France, France) 15 / 60
Evodia Garnacha 2015 (Aragón, Spain) 12 / 48

MEDIUM & FULL-BODIED REDS

Amethystos Cabernet Sauvignon 2015 (Drama, Greece) 18 / 72
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) 128
Cusumano Merlot, Terre Siciliane 2015 (Sicily, Italy) 14 / 56
Silver Oak Alexander Valley Cabernet Sauvignon 2012 (Sonoma, CA) 165
Tenet Syrah, Le Ferrent, Costières De Nîmes 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 Cuvée *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

Skyy 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

Stella Artois (Belgium) 8

Hoegaarden (Belgium) 8

Rotating Handle (see server) 9

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 ^{GF VG VN}

Lebaneh with Feta ^{GF VG}

Hummus with Tahini ^{GF VG VN}

Cucumbers & Yogurt ^{GF VG}

Pick Any Three 28

DELICACIES 10

Dolmades ^{GF}

Spicy Cigars

FROM THE OVEN 10

Spicy Potatoes, Cilantro Aioli ^{GF VG VN (without Aioli)}

Cauliflower, Vadouvan, Cashews ^{GF VG VN}

Shishito Peppers, Parmesan ^{VG VN (without cheese)}

Brussels Sprout Hearts, Hazelnuts, Fresno Chili ^{GF VG VN}

FLATBREADS

Seasonal Mushroom ^{VG}

Gruyère, Fresno Chili, Wilted Arugula 15

Merguez

Peppers, Onions, Smoked Mozzarella 16

Roman ^{VG}

Tomato, Niçoise Olives, Aged Mozzarella 13

SALADS

Tomato & Burrata ^{GF VG VN}

Heirloom Tomato, Arugula, Basil 15

Quinoa & Roasted Vegetable ^{VG VN}

Spiced Almonds, Frisee, Cumin 14

Beets ^{GF VG VN}

Pickled Beets, Avocado, Walnuts, Pomegranate 14

Greek ^{GF VG VN}

Feta, Olives, Tomato, Cucumber, Oregano 14

RAW

Oysters* ^{GF}

Chili-Lime Mignonette, Granite 18

Kibbeh Nayyeh*

Lamb Tartare, Bulgar, Mint, Lebaneh 16

Tuna Tartare* ^{GF (without lavash chips)}

Oranges, Olives, Harissa, Avocado 18

SEAFOOD

Grilled Octopus ^{GF}

Celery, Potatoes, Lemon Vinaigrette 20

Clam & Noodle

Longanisa, Saffron Aioli, Lemon 18

Garlic Shrimp ^{GF}

Gigante Beans, Castelvetro Olives, Preserved Lemon 19

Scallops* ^{GF}

Piquillo-Almond Purée, Brown Butter 26

Grilled Branzino ^{GF}

Cauliflower Couscous, Lebaneh, Zhoug 24

MEATS

Sliders*

Sonoma Lamb, Feta, Harissa, Piquillo 15

Roast Lamb* ^{GF (without Couscous)}

Sonoma Lamb, Lebaneh, Israeli Couscous 22

Grilled Hanger Steak* ^{GF}

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 ^{GF}

Preserved Lemon, Almonds, Olives 20

KEBABS 12

Lamb Kefta

Chicken Kebab ^{GF}

Shrimp Kebab ^{GF}

Pork Belly ^{GF}

Wagyu Kebab* +4

Lamb Chops* ^{GF} +5

SAUSAGE 10

Merguez ^{GF}

Longanisa ^{GF}

Pick Three Kebabs or Sausages

with Saffron Rice 32

Wagyu or Lamb Chops +5

GREATEST HITS TASTING MENU

Hummus with Tahini

Served with Laffa Bread

Spicy Cigars

Dry Aged Ground Beef, Lebaneh

Greek Salad

Feta, Olives, Tomato, Cucumber, Oregano

Cauliflower, Vadouvan, Cashews

Grilled Branzino

Cauliflower Couscous, Lebaneh, Zhoug

Chicken Tagine

Preserved Lemon, Almonds, Olives

Roast Lamb*

Sonoma Lamb, Lebaneh, Israeli Couscous

Sticky Toffee Pudding

Butterscotch, Walnut Feuilletine, Vanilla Gelato

65 per person
(two-person minimum)

*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.

GF - GLUTEN FREE **VG** - VEGETARIAN **VN** - VEGAN