

DINE OUT DOWNTOWN DELRAY

RESTAURANT WEEK, AUGUST 1ST-7TH

THREE-COURSE PRIX FIXE LUNCH & DINNER MENU FOR \$25*
ONE MUNCHIE + ONE MEDIUM SPECIALTY PIE + ONE DESSERT

MUNCHIES

SPINACH DIP

SAUTÉED SPINACH BLENDED WITH ARTICHOKES, MOZZARELLA AND PARMESAN. SERVED WITH TORTILLA CHIPS.

HUMMUS

CREAMY HUMMUS SERVED WITH PITA WEDGES OR GARLIC TOAST POINTS. TOPPED WITH A TOUCH OF PAPRIKA, BASIL AND OLIVE OIL.

BRUSCHETTA

DICED TOMATOES, BASIL AND SEASONINGS TOSSED IN BALSAMIC VINEGAR AND OLIVE OIL. TOPPED WITH FETA CHEESE AND FRESH BASIL, SERVED ON GARLIC TOAST POINTS, WITH A DRIZZLE OF BALSAMIC GLAZE.

PRETZELS (3)

SIGNATURE MELLOW DOUGH TWISTED INTO STREET STYLED PRETZELS.

TREATS

PSYCHEDELIC COOKIE SUNDAE

GIANT HOUSE-BAKED COOKIE, ALL NATURAL VANILLA BEAN ICE CREAM, DARK CHOCOLATE TRUFFLE SAUCE, TOPPED WITH HOUSE-MADE FRESH WHIPPED CREAM.

HALF-BAKED BROWNIE SUNDAE

TRIPLE CHOCOLATE BROWNIE, ALL NATURAL VANILLA BEAN ICE CREAM, DARK CHOCOLATE TRUFFLE SAUCE, TOPPED WITH HOUSE-MADE FRESH WHIPPED CREAM.

MEDIUM SPECIALTY PIZZAS

KOSMIC KARMA

MELLOW RED SAUCE, FETA, MOZZARELLA, SPINACH, SUN-DRIED ROASTED TOMATOES, ROMA TOMATOES, FINISHED WITH A PESTO SWIRL.

BUFFALO CHICKEN

CHOICE OF BASE, MOZZARELLA, BUFFALO CHICKEN, CARAMELIZED ONIONS, APPLEWOOD SMOKED BACON, FINISHED WITH A BUFFALO SAUCE SWIRL.

HOLY SHIITAKE

OLIVE OIL AND GARLIC BASE, SHIITAKE, BUTTON AND PORTOBELLO MUSHROOMS, CARAMELIZED ONIONS, MOZZARELLA, MONTAMORE®, GARLIC AIOLI SWIRL, GARNISHED WITH FRESH CHIVES AND SHAVED PARMESAN.

MARGARITA

TRADITIONAL RED SAUCE, OIL AND GARLIC BASE, FRESH TOMATOES, FRESH MOZZARELLA, FRESH BASIL.

VEG OUT

MELLOW RED SAUCE WITH MOZZARELLA, SPINACH, GREEN PEPPERS, MUSHROOMS, ONIONS, BLACK OLIVES AND TOMATOES.

MIGHTY MEATY

MELLOW RED SAUCE WITH MOZZARELLA, PEPPERONI, SAUSAGE, GROUND BEEF, HAM AND APPLEWOOD SMOKED BACON.

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MELLOWMUSHROOM.COM

*CANNOT BE COMBINED WITH OTHER OFFERS