

# MEDITERRANO

September 2019

Lunch

## SMALL PLATES

**GRILLED OCTOPUS** spanish octopus. smoked yukon potato puree . salsa verde. brava sauce.honey-garlic aoli | 16

**SHRIMP SAGANAKI** garlic . shallots . metamorphosis olive oil . tomatoes . ouzo . french feta |14

**SALMON CARPACCIO** house cured salmon . herbed goat cheese . chermoula . crostini \* | 10

**PATATAS BRAVAS** crispy fingerling . brava sauce . honey-garlic aioli . fried egg |12

**KEFTEDES** beef. pork . tomato-basil marinara . parsley | 9

**PORTOBELLO & HALLOUMI** basil pesto . harissa sauce . pine nuts . lemon |10

**BAKED FETA** french feta . phyllo dough . honey . balsamic reduction . sesame seeds |10

**SPANISH SARDINES** worcestershire . metamorphosis olive oil . capers . honey . lemon . garlic |14

**BOWL OF MARINATED OLIVES** metamorphosis olive oil. thyme . citrus . spices | 7

**COLD POIKILIA** hummus . tzatziki . tapenade . cucumbers. pita . spicy walnuts |12

**CALAMARI** saffron aioli . fennel agrodolce | 13

**ROASTED MEDJOOOL DATES** chorizo sausage . smoked bacon . romesco sauce |10

**SPANAKOPITA** spinach . dill . leeks . french feta cheese . phyllo dough |10

**CRISPY BRUSSEL SPROUT** sweet potato puree. marcona almond. cranberry. balsamic | 13

## SOUP & SALAD

**ADD TO ANY** Portobello Mushroom 3 | Halloumi 4 | Chicken 5 | Salmon 8 | Grilled Shrimp 7 |

**MINISTRONE** hearty vegetable soup | 6

**SOUP OF THE DAY** | 6

**KALE AND FARRO** pine nuts . parmigiano reggiano . raisins . lemon . olive oil

Sm 7 | Lg 13

**ROASTED PEAR** arugula . lemon . balsamic . marcona almonds . kefalograviera cheese

Sm 7 | Lg 12

**GORGONZOLA** organic greens . toasted walnuts . cranberries . balsamic vinaigrette

Sm 5 | Lg 10

**CAESAR** romaine lettuce . croutons . parmigiano reggiano . asiago . romano. cheese blend

Sm 5 | Lg 10

**GREEK** romaine . olives . tomatoes . cucumbers . peppers . onions . french feta

Sm 5 | Lg 11

**ROASTED BEET** gold and red beets . pistachio . herbed goat cheese . arugula . lemon |10

**STOCK POT LUNCH** bowl of soup . small gorgonzola salad . house made hummus . baked pita |13

# *Lunch*

## **PITAS AND SANDWICHES**

**GRILLED CHICKEN PANINI** pesto. roasted peppers. sun-dried tomatoes. smoked provolone . french fries | 12

**LAMBURGER** lamb sausage patties . romesco . chermoula . tzatziki . brioche bun . country salad |12

**SMOKED SALMON PITA** red onion . capers . arugula . herbed cream cheese . gorgonzola salad |13

**MEDITERRANO BURGER** 8oz usda prime ground beef . brioche bun. bacon. gruyere cheese . mayo .  
tomato . arugula . french fries |14

**GRILLED CHEESE** spinach . tomato . mahon . fontina . provolone cheese . sourdough . french fries |12

## **PASTA and ENTREES**

**ADD TO ANY** Portobello Mushroom 3 | Halloumi 4 | Chicken 5 | Salmon 8 | Grilled Shrimp 7 |

**ORECCHIETTE** pulled amish chicken . grilled asparagus . cherry tomatoes . roasted lemon-fennel broth . shaved ricotta salata . arugula pesto |18

**PENNE CAPONATA** vegan pasta . metamorphosis olive oil . fresh herbs . tomatoes . eggplant . pine nuts . golden raisins . balsamic . orange basil gremolata | 14

**RAVIOLI al TARTUFO ESTIVO** goat cheese ravioli . roasted mushrooms (Maitake, Trumpet, Alba, Brown), roasted corn . shaved parmesan reggiano . chives . truffle oil | 20

**SPICY FETTUCINE** italian sausage . capicola . hot peppers . tomatoes . metamorphosis olive oil . garlic .  
parmigiano reggiano . asiago . romano cheese blend | 15

**PAPPARDELLE BOLOGNESE** pork . pancetta . beef . san marzano tomato . red wine . parmesan crema | 19

Add Keftedes | 3

**ORZO** greek orzo pasta . grilled chicken breast . wild mushrooms . feta cream sauce |18

**SCOTTISH SALMON** haricot verts . confit tomatoes . preserved lemon relish . crispy fingerling. beurre blanc | 20

**CHICKEN MEDITERRANO** artichokes . mushrooms . lemon . cream . yogurt . basmati rice . vegetables |15

**CHICKEN KEBAB** tzatziki . basmati rice . seasonal vegetables . lemon |14

## **FEATURES**

**Fig and Peach Salad** fresh green figs . grilled peaches . arugula . toasted pink peppercorn-preserved lemon vinaigrette . shaved ricotta salata (NF, V, GF) 12

From the south of France to Greece and from Spain to North Africa, at Mediterraneo we are inspired by flavors from over 14 countries within the Mediterranean region. Our Chefs carefully select their favorite characteristics of cuisine from each country and combine them to create a menu with an innovative fusion of flavors, ingredients and spices

**GF** items are or can be prepared gluten free with substitutions please inquire with your server

\*These items may be served raw or cooked to order. Consuming raw or undercooked food may increase risk of foodborne illness

20% gratuity is added to parties of 6 or more