

MEDITERRANO

September 2019

CHARCUTERIA & CHEESE BOARD

all boards are served with marcona almonds . marmalade . picos . roasted peppers

pick up to four items per board

charcuterie | iberico dry-cured chorizo |8 jamon serrano |8 finocchiona salami |6

cheese | camembert |6 fontina valle d'aosta |6 mahon |5

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

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

SEARED SPANISH SARDINES worcestershire . evoo . capers . honey . lemon . greens | 14

COLD POIKILIA hummus . tzatziki . olive tapenade . cucumbers . toasted pita . spiced walnuts | 13

CALAMARI saffron aioli . fennel agrodolce | 13

ROASTED MEDJOL DATES housemade chorizo sausage . smoked bacon . romesco sauce | 10

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

CRISPY BRUSSELS SPROUTS 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 . croutons . parmigiano reggiano . asiago . romano. cheese blend Sm 5 |Lg10

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

PASTAS

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 | 17

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 | 19

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

MAINS

SCOTTISH SALMON . haricot verts . confit tomatoes . preserved lemon relish . crispy fingerling . beurre blanc | 26

GRILLED GRECIAN SEA BASS branzino . asparagus . baked lemon potatoes . evoo . lemon | 28

BOUILLABAISSE . mediterranean sea bass . shrimp . scallops . mussels . clams . saffron aioli . yukon gold potatoes .
grilled ciabatta | 28

PAELLA de la CASA chicken thighs . catalan sausage . spanish chorizo . cauliflower . haricot verts . artichokes .
calasparra rice . piquillo peppers . salsa maria | 30

PAELLA del MAR grecian sea bass . shrimp . mussels . clams . scallops . peas . calasparra rice . haricot verts .
piquillo peppers . salsa maria | 32

SEA SCALLOPS RISOTTO . saffron risotto . mascarpone cheese . peas . lemon zest | 34

8 oz. FILET MIGNON * USDA prime center cut . fingerling potatoes . asparagus . baby carrots . roasted cipollini
onion . marsala wine demi-glace | 42

13 oz. RIBEYE angus ribeye . smashed fingerling potatoes . asparagus . chianti wine reduction . heirloom cherry
tomatoes . | 33

PISTACHIO CRUSTED LAMB RACK* couscous . roasted cauliflower . pomegranate molasses * | 39

½ GRILLED CHICKEN UNDER a BRICK lemon potatoes . seasonal vegetables . harissa sauce | 23

CHICKEN MEDITERRANO artichokes . mushrooms . lemon . cream . basmati rice . seasonal vegetables | 21

FEATURES

FIG & PEACH SALAD fresh figs . grilled peaches . arugula . toasted pink peppercorn-preserved lemon
vinaigrette . shaved ricotta salata (NF, V, GF) 12

2016 QUINTA SARDONIA “SARDON” Tempranillo Castilla y Leon. Spain | 50

2015 BURLY Chardonnay Napa Valley. California | 65

Menu items can be prepared gluten free. 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