

# MEDITERRANO

## CHARCUTERIA & CHEESE BOARD

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

minimum two maximum four items per board

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

**cheese** | payoyo de cabra |11 tomme de savoie |8 fontina valle d'aosta |6 mahon |6

## SMALL PLATES

**GRILLED OCTOPUS** spanish octopus. crispy espelette potato . salsa verde . saffron aoli | 17

**GAMBAS al AJILO** sherry pan sauce . metamorphosis olive oil . fresno chili |14

**ORA KING CARPACCIO** ora king salmon . chermoula . extra virgin olive oil . orange-saffron gastrique .watermelon radishes . meyer lemon & blood orange peel . arugula-dark opal basil \* | 15

**GRANCHIO e AVOCADO** lump crab . sauce vierge . avocado . cucumber . pomodoro fresco . arugula | 16

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

**KEFTEDES** veal . pork . parmesan cheese . piment d'espelette . tomato-basil marinara . parsley | 10

**HALLOUMI** zahtar-blueberry puree . balsamic roasted grapes . cucumbers . mint |12

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

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

**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** | 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 . crumbled rulo de carba cheese . arugula . orange honey .

pomegranate seeds |10

## PASTAS

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

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

**PENNE CAPONATA** vegan pasta . tunisian ratatouille vegetables . coriander . dill . lemon arbequina olive oil | 17

**SPICY FETTUCINE** italian sausage . capicola . fresno peppers . tomatoes . metamorphosis olive oil . garlic . parmigiano reggiano . asiago . romano cheese blend | 19

**CAPELLINI POMODORO** san marzano tomato . metamorphosis olive oil . parmigiano reggiano . fried basil . blistered sweet pepper . meatballs | 20

**CARBONARA** angel hair pasta . egg . fried basil . crispy parmesan bowl | 18

**TRUFFLED GNOCCHI** cauliflower puree . pancetta . grilled asparagus . dark opal basil | 20

## MAINS

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

**GRILLED GRECIAN SEA BASS** asparagus . baked lemon potatoes . metamorphosis olive oil . lemon | 30

**BOUILLABAISSE** monkfish . shrimp . scallops . mussels . clams . saffron aioli . yukon gold potatoes . 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** monkfish . shrimp . mussels . clams . scallops . peas . calasparra rice . haricot verts . piquillo peppers . salsa maria | 32

**SCALLOPS** cauliflower puree . roasted heirloom carrots, champagne beurre blanc . pomegranate seeds . dark opal basil | 34

**BRAISED SHORT RIB** barbera wine . parmesan polenta . asparagus . gremolata | 26

**PORCINI CRUSTED FILET** 6oz. black angus filet . confit confetti potatoes . roasted baby carrots . nero d'avola wine reduction | 36

**16 oz. RIBEYE** angus ribeye . truffle pan fried gnocchi . asparagus . chianti wine reduction . confit heirloom cherry tomatoes | 44

**PISTACHIO CRUSTED LAMB RACK\*** couscous . roasted cauliflower . pomegranate molasses \* | 42

**½ GRILLED CHICKEN UNDER a BRICK** smoky eggplant puree . chermoula . couscous salad . fried feta-stuffed zucchini blossoms | 26

**COQ au CHAMPAGNE** braised chicken thighs . lardons . baby carrots . confetti potatoes . cremini mushrooms . cipollini onions | 24

**CHICKEN MEDITERRANO** hummus . tzatziki . taramosalata . marinated tomatoes . cucumbers . grilled pita . greek lemon potatoes . souvlaki skewers | 26

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

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General Manager | Olsi Gjini

Executive Chef | Patrick Bush