

MEDITERRANO

Lunch

SMALL PLATES

GRILLED OCTOPUS spanish octopus. crispy espelette potato. salsa verde. brava sauce. honey-garlic 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 beef. pork . tomato-basil marinara . parsley | 9

HALLOUMI AVOCADO TOAST sumac avocado mash . arugula . cucumbers . tomato . poached egg . watermelon radishes | 10

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 . 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 | 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 . crumbled rulo de carba cheese . arugula . orange honey . pomegranate seeds | 10

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

Lunch

PITAS . SANDWICHES AND FRITTATAS

GRILLED CHICKEN PANINI grilled chicken breast . crispy pancetta . sumac-avocado mash . provolone cheese . arugula . tomato . basil aioli . french fries | 14

ITALIAN PANINI mortadella . capicola . finocchiona salami . roasted peppers . provolone cheese . arugula . tomato . basil aioli . french fries | 14

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

BRAISED LAMB PITA grilled pita . braised new zealand lamb . tzatziki . crumbled feta . salad of arugula . cucumbers . tomato . french fries | 15

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

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

CALABRESE FRITTATA calabrese sausage . caramelized onions . braised fennel . parmesan cheese . mixed greens salad | 15

PANCETTA FRITTATA tomatoes . arugula . parmesan cheese . mixed greens salad | 15

ZUCCHINI BLOSSOM FRITTATA zucchini blossoms . roasted corn . rulo de cabra cheese . mixed greens salad | 15

CAULIFLOWER FRITTATA roasted cauliflower . pecorino toscano . truffle oil . chives . mixed greens salad | 15

PASTA and ENTREES

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

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

PROSCIUTTO CREPE grilled asparagus . prosciutto di parma . parmesan fondue | 14

SHAKSHUKA tunisian ratatouille vegetables . tzatziki . crumble feta . coriander . dill . poached eggs . grilled pita | 16

LOBSTER BENEDICT toasted wolferman english muffin . sumac-avocado mash . ½ maine lobster . poached egg . prosecco hollandaise | 25

MOROCCAN HASH harissa sweet potato . scallions . tomato . merguez sausage . poached eggs . prosecco hollandaise | 14

SHRIMP & POLENTA chorizo iberico . piquillo peppers . mahon cheese polenta . roasted tomatoes . sherry pan sauce . poached egg | 16

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

GRILLED GRECIAN SEA BASS branzino . asparagus . baked lemon potatoes . evoo . lemon | 22

CHICKEN MEDITERRANO hummus . tzatziki . taramosalata . marinated tomatoes . cucumbers . grilled pita . greek lemon potatoes . souvlaki skewers | 21

*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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Executive Chef | Patrick Bush