

MEDITERRANO

Lunch

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 | morbier |8 kefalograviera |6 mahon |6

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

SMALL PLATES

GAMBAS al AJILO garlic . metamorphosis olive oil . arbol chili | 14

GRILLED OCTOPUS saffron aioli . marinated cannellini beans . roasted peppers . radish | 17

CRISPY PORK BELLY sweet potato puree . sherry-glazed apples . radish . toasted hazelnuts | 13

PATATAS BRAVAS crispy fingerling . brava sauce . honey-garlic aioli . fried egg | 10

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 . mint . sesame seeds . chili flake | 10

COLD POIKILIA hummus . tzatziki . skordalia . marinated olives . cucumbers . toasted pita . | 13

CALAMARI squid ink aioli . salsa verde | 13

ROASTED MEDJOL DATES housemade chorizo sausage . smoked bacon . romesco sauce | 12

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

CRISPY BRUSSELS SPROUTS toasted pistachio . lemon-honey | 10

MUSSELS garlic . chorizo iberico . lemon . bay leaf . cider . piment d'espelette | 12

CARPPACIO di ANGURIA watermelon . blistered shishito peppers . crumbled feta . fennel pollen . white balsamic reduction . orange arbequina olive oil . herbs | 13

SOUP & SALAD

ADD TO ANY | Halloumi 5 | Chicken 6 | Salmon 8 | Grilled Shrimp 7 |

GAZPACHO ANDALUZ cucumber . tomato relish | 6

SOUP OF THE DAY | 6

ROASTED PEAR cava roasted pears . arugula . fig-balsamic vinaigrette . toasted walnuts . kefalograviera | 10

CAESAR romaine . croutons . grana padano | 10

GREEK romaine . olives . tomatoes . cucumbers . sweet peppers . onions . french feta | 10

CAPRESE burrata . heirloom tomatoes . basil oil. navel & blood oranges . dark opal basil |12

JAMON Y MELON grilled cantaloupe . jamon serrano . tomatoes . peach gastrique . dark opal basil | 12

Lunch

SANDWICHES

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

ITALIAN PANINI house recipe porchetta . roasted peppers . provolone cheese . arugula . tomato . basil aioli . french fries | 14

SMOKED SALMON PITA red onion . capers . arugula . tzatziki . tomatoes . french fries |13

MEDITERRANO BURGER 8oz usda prime ground beef . brioche bun . pancetta . morbier . garlic-honey aioli . tomato . arugula . chianti-onion marmalade . french fries |15

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

ENTREES

ADD TO ANY | Halloumi 5 | Chicken 6 | 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 | 19

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

TRUFFLED GNOCCHI cauliflower puree . pancetta . heirloom cherry tomatoes . grilled asparagus . dark opal basil | 20

SHRIMP & POLENTA roasted tomato pesto . arugula-fennel salad . mahon cheese polenta . brandy-tarragon pan sauce | 18

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

KEBAB grilled pita . roasted tomato . shishito peppers . tatziki . smoked eggplant puree | 20

From the south of France to Greece and from Spain to North Africa, at MEDITERRANO 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

*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