

# MEDITERRANO

August 2020

## 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 cheese | 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

## PASTAS

**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 grana padano . chives . truffle oil | 20

**SPICY FETTUCINE** italian sausage . capicola . sweet peppers . roasted tomatoes . metamorphosis olive oil .

garlic . grana padano | 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

## MAINS

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

**SCALLOPS** celery root puree . heirloom cherry tomatoes . champagne beurre blanc . english peas . dark opal

basil | 32

**GRILLED HANGER\*** romesco . crispy fingerlings . charred scallions | 30

**HERB CRUSTED FILET\*** 6oz. black angus filet . fondant potatoes . cauliflower puree . leek ash . onion marmalade .

grilled broccolini . chianti reduction | 36

**PISTACHIO CRUSTED LAMB RACK\*** mint yogurt . roasted cauliflower . pomegranate molasses, braised lamb

pastilla | 35

**½ GRILLED CHICKEN UNDER a BRICK** sweet potato puree . sumac roasted carrots, mint yogurt | 23

## PAELLA FOR TWO

**PAELLA DE LA CASA** amish chicken . chorizo iberico . cauliflower . haricot verts . scallions . artichokes . piquillo

peppers . salsa maria | 34

**PAELLA DEL MAR** calamari . shrimp . mussels . clams . haricot verts . peas . piquillo peppers . salsa maria | 36

**PAELLA DE VERDURAS** cauliflower . scallions . haricot verts . peas . artichokes . piquillo peppers . salsa maria | 30

**PAELLA DE ARROZ NEGRE** squid ink . calamari . mussels . scallops . haricot verts . peas . piquillo peppers . salsa

maria | 36

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

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