

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 |9 finocchiona salami |6

cheese | payoyo |9 camembert |7 mahon |6

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

SMALL PLATES

GAMBAS BRAVAS brava sauce . garlic . piquillo peppers . bandy-black garlic pan sauce | 20

GRILLED OCTOPUS pimenton potato espuma . roasted peppers . blistered tomatoes . arugula | 18

CRISPY PORK BELLY butternut squash puree . harissa sweet potato chip . sherry-glazed apples| 13

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

ARANCINIS carnaroli rice . saffron . fresh mozzarella . cacciatore sauce . dark opal basil | 14

HALLOUMI aubergine zaalouk . smoky eggplant puree . grilled pita . crispy spiced chickpeas |12

BAKED FETA french feta . phyllo dough . honey . mint . sesame seeds . chili flake | 10

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

CALAMARI squid ink aioli . salsa verde | 13

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

SPANAKOPITA spinach . dill . leeks . french feta cheese . phyllo dough . tzatziki | 11

CRISPY BRUSSELS SPROUTS toasted pistachio, lemon-honey | 10

MUSSELS garlic . chorizo iberico . lemon . bay leaf . cider . piment d'espelette | 13

POLLO Y PIMIENTOS blistered shishito peppers . moroccan spiced chicken wings . orange-honey . pomegranate gremolata| 14

SOUP & SALAD

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

MINISTRONE | 6

SOUP OF THE DAY | 6

ROASTED PEAR cava roasted pears. arugula . fig-balsamic vinaigrette . toasted walnuts . valdeon blue cheese | 12

CAESAR romaine . croutons . grana padano | 10

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

ROASTED BEETS arugula . frisee . citronette . spiced spanish goat cheese |12

PASTAS

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

LASAGNE APERTO amish chicken . spinach . leeks . sundried tomatoes . charred leek pesto | 20

FETTUCINE roasted mushroom . tarragon . spanish goat cheese | 18

ORECCHIETTE italian sausage . capicola, roasted tomatoes . arugula . balsamic roasted grapes | 20

PAPPARDELLE wild boar ragu . ricotta cheese | 22

GEMELLI salsa amatriciana . fresh mozzarella . dark opal basil | 20

SPAGHETTI canadian lobster . calabrian peppers . spinach . tarragon . brandy-tomato sauce | 32

MAINS

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

SCALLOPS butternut squash puree . calabrian chili aioli . balsamic reduction . blistered shishito peppers | 33

CREEKSTONE PORCINI CRUSTED HANGER* crispy fingerlings . grilled scallions . fried egg . sauce
bordelaise | 32

CREEKSTONE HERB CRUSTED FILET* 6oz. black angus filet . fondant potatoes . cauliflower puree . leek ash
.chianti onion marmalade . grilled broccolini | 36

PISTACHIO CRUSTED LAMB RACK* mint yogurt . roasted cauliflower. pomegranate molasses, braised lamb
pastilla | 35

½ GRILLED CHICKEN UNDER a BRICK catalan sausage cannellini bean cassoulet . fines herbes | 25

PAELLA FOR TWO

PAELLA DE LA CASA amish chicken . chorizo iberico . cauliflower . haricot verts . fava beans . scallions . artichokes .
piquillo peppers . salsa maria | 36

PAELLA DEL MAR calamari. shrimp. mussels. monkfish, clams. haricot verts. peas. piquillo peppers. salsa
maria | 44

PAELLA DE VERDURAS cauliflower . scallions . haricot verts . fava beans . peas . artichokes . piquillo peppers .
salsa maria | 32

PAELLA VALENCIANA amish chicken . confit duck . artichokes . haricot verts . fava beans . piquillo peppers . salsa
maria | 36

FEATURES

ZARZUELA DE MARISCOS shrimp. scallops. mussels, monkfish. clams. calamari. sofrito. picada sauce | 35

DUCK CONFIT leg & thigh . swiss chard . amarena cherry bread pudding . amarena cherry mustarda .
dark opal basil | 26

BRAISED LAMB SHANK xinomavro braised australian lamb . roasted harissa sweet potatoes . pomegranate
gremolata | 35

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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mediterrano.com

General Manager | Olsi Gjini

Executive Chef | Patrick Bush