

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 |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

CAVA ROASTED PEAR . 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

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 . calabrian chili aioli . french fries | 14

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

MEDITERRANO BURGER 8oz usda prime ground beef . brioche bun . pancetta . camembert . garlic-honey aioli . tomato . arugula . chianti-onion marmalade . french fries | 16

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

ENTREES

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

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

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

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