

# MEDITERRANO

## CARRYOUT MENU

### SALAD

**GREEK** | romaine . olives . tomatoes . cucumbers . peppers . onions . french feta SM 5|LG 11

**CAESAR** | romaine . ciabatta croutons . grana padana SM 5|LG 11

**ADD TO ANY** | grilled chicken 6 | salmon 8 | shrimp 8

### SMALL PLATES

**COLD POIKILIA** marinated olives . hummus . taramasolata . tzatziki . grilled pita . cucumbers |14

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

**SPANAKOPITA** spinach . dill . leeks . french feta cheese . phyllo dough . tzatziki | 13

**BACON WRAPPED DATES** housemade chorizo . romesco | 12

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

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

**CRISPY BRUSSELS SPROUTS** toasted pistachio, lemon-honey | 10

**CALAMARI** squid ink aioli . salsa verde | 13

### MAIN

#### **LINGUINE ALLE VONGOLE**

littleneck clams, garlic, white wine, brioche gremolata | 18

#### **FETTUCINE**

roasted mushroom . tarragon . spanish goat cheese | 18

#### **PENNE**

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

#### **SPAGHETTI**

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

#### **CHICKEN UNDER THE BRICK**

½ amish chicken . lyonnaise

### SIDES

**SOUP OF THE DAY** | 6

**LYONNAISE POTATOES** caramelized onions . yukon potatoes | 5

**GRILLED BROCCOLINI** | 6

**TOMATO BISQUE** | 6

potatoes grilled broccolini . tzatziki | 24

#### **PISTACHIO CRUSTED LAMB**

**RACK\*** mint yogurt . roasted cauliflower . pomegranate molasses, braised lamb pastilla | 35

#### **BRAISED SHORT RIB**

lyonnaise potatoes, roasted mushrooms, applewood smoked bacon | 27

#### **SCOTTISH SALMON**

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

#### **PAELLA FOR 2**

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

**PAELLA DEL MAR** calamari . shrimp . clams . mussels .

monkfish . haricot verts . peas . piquillo peppers . salsa maria | 44

#### **PAELLA DE VERDURAS**

cauliflower scallions . haricot verts . peas . artichokes . piquillo peppers . salsa maria | 32

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.

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General Manager | Olsi Gjini

Executive Chef | Patrick Bush