

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

SMALL PLATES

COLD POIKILIA marinated olives . hummus . taramasalata . 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

LAMB PASTILLAS lemon-mint yogurt . pomegranate molasses | 12

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

CRISPY BRUSSELS SPROUTS toasted pistachio, lemon-honey | 10

CALAMARI saffron aioli . salsa verde | 13

MAIN

CHICKEN UNDER THE BRICK ½ amish chicken . lyonnaise potatoes grilled broccolini . tzatziki| 24

PISTACHIO CRUSTED LAMB RACK* lyonnaise potatoes . roasted ratatouille vegetables . red wine-pomegranate reduction| 33

GAMBAS Y CHISTORRA goat cheese polenta . piquillo peppers . roasted tomatoes . brandy-black garlic pan sauce| 24

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

PAELLA FOR TWO

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

FIDEUA DEL MAR vermicelli . calamari . shrimp . clams . mussels . monkfish . haricot verts . peas . piquillo peppers . salsa maria | 40

SIDES

SOUP OF THE DAY | 6

LYONNAISE POTATOES caramelized onions . yukon potatoes | 5

TOMATO BISQUE | 6

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

