

# 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 | 8 finocchiona salami | 6 coppa | 6

**cheese** | kefalograviera | 6 camembert | 6 manchego 12mo | 6 fontina val d'aosta | 6

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

## SMALL PLATES

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

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

**CALAMARI** saffron 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

## FLATBREADS

**MARGHERITA** san marzano tomato sauce . fresh tomatoes . mozzarella . basil | 13

**KEFALOGRAVIERA** cheese . mint . lemon honey . chili flake . sesame seed | 13

**FUNGHETTO** roasted mushrooms . fontina val d'aosta . arugula . truffle oil | 13

**SOBRASADA** mahon cheese . peppadew peppers . caramelized onion | 13

**JAMON Y PINA** smoked mozzarella . coppa . grilled pineapple . peppadew peppers . arugula | 13

## SOUP & SALAD

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

**MINISTRONE** | 6

**SOUP OF THE DAY** | 6

**ROASTED PEAR** cava roasted pears. arugula . fig-balsamic vinaigrette . toasted walnuts . valdeon SM 6|LG 12

**CAESAR** romaine . croutons . grana padano SM 6|LG 10

**GREEK** romaine . olives . tomatoes . cucumbers . sweet peppers . onions . french feta SM 6|LG 10

**TRICOLORE** arugula . frisee . radicchio . orange . pistachio . kefalograviera cheese . cava rose

vinaigrette SM 6|LG 10

## PASTAS

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

**PAPPARDELLE** wild boar ragu . grana padano . parsley | 20

**LINGUINE** basil pesto . blistered tomatoes . grana Padano . dark opal basil | 18

**SPAGHETTI** zucchini . saffron . provolone . cream | 18

**FETTUCINE** roasted mushrooms . tarragon . spanish goat cheese | 18

## MAINS

**ORA KING SALMON** heirloom potatoes . roasted mushrooms . truffle-sweet pea puree | 28

**½ RACK OF LAMB** new zealand lamb . lemon-mint yogurt . tunisian ratatouille . lemon potatoes | 32

**STRIPED BASS** heirloom potatoes . littleneck clams . picada sauce . salsa verde | 28

**DUCK CONFIT** mahon polenta . harissa roasted carrots . red wine-amarena cherry reduction | 23

**GAMBAS Y CHISTORRAS** mahon polenta . piquillo peppers . roasted tomatoes . brandy-black garlic pan sauce | 25

**16 oz. CREEKSTONE RIBEYE** black angus beef . lemon potatoes . pepperonata | 42

**CHICKEN CHASSEUR** 'hunter's chicken'. roasted mushrooms . lemon potatoes . grilled broccolini | 21

## PAELLA FOR TWO

**PAELLA DE LA CASA** amish chicken . chorizo riyoano . catalan sausage . 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 | 42

**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

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.

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