

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 |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 MEDJOL 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

Lunch

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

ENTREES

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

GAMBAS Y CHISTORRAS mahon polenta . piquillo peppers . roasted tomatoes . brandy-black garlic

pan sauce | 25^{SEP}

MEDITERRANO BURGER creekstone farms black angus burger . brioche bun . applewood bacon . camembert .

honey-garlic aioli tomato . frisee . caramelized onions . french fries | 16

GRILLED CHICKEN PANINI grilled chicken breast . applewood bacon . sumac-avocado mash . provolone cheese .

arugula . tomato . basil aioli . french fries | 14

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

SHAKSHUKA grilled halloumi . tunisian ratatouille . tzatziki . grilled pita . poached eggs | 16

TORTILLA ESPANOLA spanish egg and potato omelette . honey-garlic aioli . tunisian ratatouille . grilled ciabatta

| 15

SAUSAGE FRITTATA bilbao chorizo . catalan sausage . scallions . piquillo peppers . mahon . tricolore salad | 15

ZUCCHINI FRITTATA grilled zucchini . spanish goat cheese . tricolore salad | 15

CAULIFLOWER FRITTATA roasted cauliflower . provolone . truffle oil . tricolore salad | 15

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.

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