



STARTER

DAILY OYSTER

cucumber & pink peppercorn mignonette

3 each ½ dozen 16 dozen 30

GAZPACHO 10

Sun Haven Farms tomato, cucumber, red pepper onion, jalapeno, garlic & olive oil

NJ GREEN SALAD 12

farm greens, toasted red quinoa, carrot, heirloom tomato, watermelon radish & dijon

NECTARINE & FETA SALAD 12

persian cucumber, mint, pickled onion & peach-balsamic

MED SPREADS pita & crudités 12

chickpea/garlic/aleppo pepper
red pepper/sundried tomato/feta
roasted eggplant/smoked paprika/olive

BRUSCHETTA 12

grilled sourdough, heirloom tomato, basil aioli, & crispy caper

LAMB MEATBALLS 12

san marzano, almond, moroccan cous cous & ./;sumac yogurt

YELLOWFIN TUNA CEVICHE 16

jalapeño, fennel, radish, chive & lime

CALAMARI FRITTI 13

padron pepper, pomodoro, chili & lemon-caper aioli

SPANISH OCTOPUS 16

Chistorra chorizo, red & yellow roasted pepper herb & 50 year aged sherry

MUSSELS PROVENÇAL 16

tomato, garlic, saffron broth
pernod & rouille

PASTA

SPAGHETTI 21

roasted summer squash, zucchini ribbon
three tomato pesto, pine nut & ricotta salata

House Made CRESTE DI GALLO 25

gulf shrimp, roasted corn, broccoli, onion
white wine, garlic & chili

ORECCHIETTE 24

house made wild boar sausage, spinach
roasted tri color pepper & pecorino romano

MAIN

Wester Ross SALMON 28

Castle Valley barley risotto, lemon, romano bean
heirloom tomato vinaigrette & crisp leek

SWORDFISH *a la Plancha* 32

spiced black bean purée, fennel, swiss chard
kaffir lime & roasted shallot vinaigrette

Pastaless LASAGNA 21

roasted eggplant, zucchini, garlic spinach
mozzarella di bufala, herb & san marzano

Niman Ranch PORK CHOP 28

five spice & almond cous cous, seared peach
cipollini onion & smoked balsamic

Pan Roasted HALF CHICKEN 26


crisp russet potato, feta, sumac-lemon
wild arugula & sofrito vinaigrette

NY STRIP STEAK 36

ratatouille, caper, eggplant, red pepper
parmesan potato & aji *pebre*

PAELLA CLÁSICA [**for two or more**] 27 pp

calasparra rice, saffron, pea, chorizo pork sausage
chicken, clam, shrimp, mussel & calamari

 please allow 30 minutes for paella preparation

Early Summer Dinner Menu 2018

Our bread is made fresh daily at
Terra Momo Bread Company, located at
74 Witherspoon Street, Princeton NJ