



**MEDITERRA**  
restaurant and taverna

## STARTER

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DAILY OYSTER 3 each  
½ dozen 16    dozen 30

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GAZPACHO 10  
*sunhaven farms* tomato, jalapeño  
cucumber & cilantro

NJ GREEN SALAD \* 11  
farm greens, tomato, radish  
baby carrot & *avocado green goddess*

ARUGULA SALAD 12  
peach, sheeps milk ricotta, crisp jamon serrano  
citrus vinaigrette

HUMMUS 9  
chickpea, garlic, aleppo pepper & grilled pita

GRILLED EGGPLANT *ROLLATINI* 12  
lemon ricotta, thyme, pebre salsa & sea salt

BRUSCHETTA 11  
heirloom tomato, charred corn, caper  
*avocado crème*

PIQUILLO PEPPER *RELLENO* 12  
pork carnitas, guajillo, avocado & radish

LAMB MEATBALLS 12  
san marzano, herb & feta

YELLOWFIN TUNA CEVICHE \* 16  
jalapeño, fennel, radish, chive & lime

CALAMARI *FRITTO* 13  
radish, cilantro, chili  
lemon-caper aioli & pomodoro

SPANISH OCTOPUS 16  
potato, celery leaf, kalamata olive  
greek vinaigrette

MUSSELS PROVENÇAL \* 16  
shallot, tomato, garlic, saffron broth  
pernod & rouille

## PASTA

TAGLIOLINI \* 24  
gulf shrimp, lemon, trebbiano  
herb, chili & sicilian breadcrumb

*House-Made* RICOTTA GNOCCHI 21  
tomato *sugo*, garlic, blistered cherry tomato  
basil & burrata mozzarella

LUMACHE *Bolognese* 23  
free range veal ragú, fennel soffritto  
san marzano, pecorino fiore & fennel pollen

## MAIN

*Wester Ross* SALMON\* 28  
snow pea, bright lights swiss chard, carrot  
smoked tomato coulis

BRANZINO *a la Plancha* 31  
sweet corn, cherry tomato, garbanzo  
cannellini bean & *almond romesco*

BRAISED ARTICHOKE HEARTS \* 19  
*za'taar* spice, quinoa, wild mushroom, snow pea  
baby carrot, haricot vert & leek purée

VEGETABLE PAELLA [**for two**] 44  
*calasparra* rice, saffron & seasonal vegetable

🌿 please allow 30 minutes for paella preparation

PAELLA CLÁSICA [**for two**] 54  
*calasparra* rice, saffron, pea, chorizo pork sausage  
chicken, clam, shrimp, mussel & calamari

*Crescent Farm* DUCK BREAST \* 35  
red organic quinoa, baby bok choy  
mission fig, crispy shallot & aged balsamic

*Moroccan* HALF CHICKEN \* 26  
zucchini, eggplant & padron pepper *tagine*  
cumin, aleppo & cilantro

NY STRIP STEAK 36  
royal trumpet mushroom, roasted potato  
arugula, lemon & green harissa

Summer Dinner Menu 2017

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

\* Menu items can be prepared **SUPPERS** friendly