



**MEDITERRA**  
restaurant and taverna

## STARTER

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DAILY OYSTER 3 each  
½ dozen 16 dozen 30

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SPRING GARLIC SOUP \* 10  
cured asparagus & *agrumato*

BABY KALE *CAESAR* 10  
parmigiano & crostini

NJ GREEN SALAD \* 12  
farm greens, roasted beet, avocado  
baby carrot, pepitas & lemon

FALAFEL 10  
chick pea fritter & tzatziki

HUMMUS \* 9  
chickpea, garlic, aleppo pepper & grilled pita

LAMB MEATBALLS 12  
san marzano, herb & feta

WAGYU BEEF *CARPACCIO* 14  
pickled beet, shitake mushroom  
crisp potato & horseradish aioli

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

CALAMARI \* 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  
rock shrimp, lemon, trebbiano  
herb, chili & sicilian breadcrumb

*House-Made* RICOTTA GNOCCHI 23  
asparagus, oyster mushroom, grape tomato  
roasted garlic & parmigiano

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

## MAIN

SCOTTISH SALMON *a la Plancha* \* 28  
snow pea, bright lights swiss chard, carrot  
smoked tomato coulis

SEARED STRIPED BASS \* 32  
purple sweet potato, haircot vert  
citrus curry & cilantro oil

BRAISED ARTICHOKE HEARTS \* 19  
*za'taar* spice, quinoa, wild mushroom, asparagus  
baby carrot, snow pea & 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

*Niman Ranch* LAMB LOIN CHOP \* 36  
*moroccan* cous cous, toasted almond, saffron  
baby kale salad, salsa verde & natural jus

*Pan Roasted* HALF CHICKEN \* 26  
roasted broccoli, lemon, garbanzo  
sunflower sprout & herb tahini

*NY* STRIP STEAK \* 36  
patty pan, zucchini, baby carrot  
potato *pavé* & green harissa

Spring 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