



## STARTER

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### DAILY OYSTER

cucumber & pink peppercorn mignonette

3 each   ½ dozen 16   dozen 30

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### 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*

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### 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

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Early Summer Dinner Menu 2018

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