



**MEDITERRA**  
restaurant and taverna

## STARTER

---

### DAILY OYSTER

citrus 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, grape candycane beet, pear & dijon

### KALE CAESAR SALAD 11

roasted cauliflower, crisp brussels sprout caper, aleppo & za'atar pita chip

### MED SPREADS pita & crudités 12

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

### BRUSCHETTA 12

wild mushroom, roasted garlic  
whipped ricotta & sourdough

### 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

### PAPPARDELLE 25

*confit crescent* duck, pioppini mushroom, herb  
napa cabbage & toasted crumb

## MAIN

### *Wester Ross* SALMON 28

braised *scarlet runner* bean, roasted sweet pepper  
confit fennel & sundried tomato-olive tapenade

### BRANZINO *a la Plancha* 32

cauliflower cashew "*rice*", garlic spinach  
caper-raisin vinaigrette & grilled lemon

### *Pastaless* LASAGNA 21

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

### *Niman Ranch* PORK CHOP 28

delicata squash puree, tuscan kale  
caramelized *cipollini* onion & apple balsamic

### *Pan Roasted* HALF CHICKEN 26

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

### *NY* STRIP STEAK 36

maitake mushroom, pommes frites  
*spanish* steak sauce & 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 Fall Dinner Menu 2018

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