

# HAPPY HOUR MENU



**MEDITERRA**  
restaurant and taverna

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Daily Oysters mignonette  
1.50 each

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## Tapas

Olives, herb, chili, olive oil 2

*Patatas Bravas* fried potato, paprika, spicy aioli 2

Deviled Egg *Carbonara*, pecorino, crispy serrano 3

Smoked Falafel, tahini yogurt, pickled vegetable 4

Chorizo & Manchego *Croquette*, smoked paprika 4

Olive oil poached tuna, roasted pepper, crostini 4

Lamb *Skewer*, padron pepper, onion, tzatziki 5

Bacon wrapped Medjool Dates, citrus yogurt 5

*Bruschetta*, wild mushroom, whipped ricotta 6

*Gambas al Ajillo*, shrimp, garlic butter, aji, sherry 6

Lamb Meatball, san marzano, herb, olive oil 7

## Bar Plates

MED SPREADS pita & crudités 7  
chickpea/garlic/aleppo pepper  
red pepper/sundried tomato/feta  
roasted eggplant/smoked paprika/olive

“The Med” Burger 9  
grass-fed beef, slow roasted tomato, berkshire bacon  
*Calkins Creamery* havarti, salsa verde

*Point Judith* Calamari Fritto 7  
cilantro, padron, lemon-caper aioli, chili, pomodoro

Mussels *Provençal* 9  
shallot, tomato, garlic, saffron broth, pernod, rouille

## Cocktails 6

Rum-B.M.C.

mount gay rum, banana-coconut, cuarenta y tres

Mule’s Pear Pressure

vodka, pear reduction, star anise, malabar, ginger beer

## Wine

### SPARKLING

Prosecco *Isotta Manzoni, DOC* 5

### WHITE

Verdejo *Torres “Verdejo” ’16, Rueda* 5

Sauv. Blanc *Casas Patronales’18, Maule* 6

### ROSÉ

Mencia *Liquid Geography ’17, Bierzo* 6

### RED

Rioja *Torres “Altos Ibericos” ’14, Rioja* 5

Syrah *Vaugelas “Le Prieure” ’16, Corbieres* 6

## Sangria Pitcher 20

RED/ WHITE/ SPARKLING

## Draft Beer 5

Yards Philly Pale Ale (PA) 4.6%

**Available Monday thru Friday**

**4:00 to 6:30**

**BAR and TAVERNA ONLY**