



STARTER

DAILY OYSTER

citrus mignonette

3 each ½ dozen 16 dozen 30

SWEET POTATO CHOWDER 10

pimentón & red bell pepper

NJ GREEN SALAD 12

toasted red quinoa, orange, sweet potato
pomegranate, maple walnut & 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

Smoked FALAFEL 9

smashed avocado, lemon tahini, cilantro & radish

Braised CHICKEN EMPANADA 10

za'atar, sweet onion & roasted red pepper

BRUSCHETTA 12

burrata mozzarella *con tartufo*
kale & pine nut pesto

Wagyu BEEF MEATBALLS 12

san marzano, herb & polenta

YELLOWFIN TUNA CEVICHE 16

jalapeño, fennel, radish, chive & lime

CALAMARI FRITTI 13

padron pepper, pomodoro
chili & lemon-caper aioli

SPANISH OCTOPUS 17

Chistorra chorizo, white bean, frisée
fried *castelvetrano* olive & 50 year sherry

MUSSELS PROVENÇAL 16

tomato, garlic, saffron broth, pernod & rouille

PASTA

LUMACHE “Mushroom Bolognese” 22

shitake & cremini ragú, san marzano
herb & parmigiano

House-made SPAGHETTI alla CHITARRA 25

sea scallop, saffron pomodoro, confit fennel
spinach & calabrian chili

PAPPARDELLE 25

confit crescent duck, wild mushroom, herb
napa cabbage & toasted crumb

MAIN

Wester Ross SALMON 28

braised *cannellini* 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

DAHL STEW 21

spiced beluga lentil, king oyster mushroom
spinach, baby carrot & pickled vegetable

Braised LAMB SHANK 35

butternut squash farrotto, tuscan kale
pomegranate & orange gremolata

Pan Roasted HALF CHICKEN 26

truffled-celery root, roasted brussels sprout
baby carrot, sunchoke & natural jus

NY STRIP STEAK 36

maitake mushroom, heirloom polenta fries
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

Fall Dinner Menu 2018

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