



STARTER

DAILY OYSTER

citrus mignonette

3 each ½ dozen 16 dozen 30

WHITE BEAN & ESCAROLE SOUP 10
applewood smoked bacon

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

HUMMUS 12
braised fava bean, herbed labneh
pickled vegetable & pita

Smoked FALAFEL 9
smashed avocado, lemon tahini
cilantro & radish

MUSHROOM *Arancini* 10
truffle & olive oil aioli

PAN con TOMATE 10
grilled sourdough, slow roasted tomato
olive oil, garlic & feta

Wagyu BEEF MEATBALLS 12
san marzano, herb & polenta

YELLOWFIN TUNA CEVICHE 16
cucumber, fennel, radish, chive, sesame
jalapeño-cilantro purée

CALAMARI *FRITTI* 13
padron pepper, pomodoro, chili & caper aioli

SPANISH OCTOPUS 17
chorizo *mojo*, charred brussels sprout
saffron potato & miso aioli

MUSSELS PROVENÇAL 17
tomato, garlic, saffron broth, pernod & rouille

PASTA

LUMACHE “*Mushroom Bolognese*” 22
shitake & cremini ragú, san marzano
herb & parmigiano

House-made Squid Ink TAGLIATELLE 23
gulf shrimp, pancetta, spinach, caper, olive
saffron & toasted bread crumb

PAPPARDELLE 24
barolo braised beef short rib, roasted cipollini
herb, parmigiano & heirloom carrot

MAIN

Wester Ross SALMON 28
braised *cannellini* bean, roasted sweet pepper
confit fennel & sundried tomato-olive tapenade

BRANZINO a la Plancha 32
cauliflower almond “*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
roasted broccoli, roasted garlic whipped potato
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

Winter Dinner Menu 2019

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