



**MEDITERRA**  
restaurant and taverna

## cocktails

### **Bellini** 10

prosecco, seasonal puree

### **Mediterra Bloody** 11

vodka, tomato, castelvetroano  
horseradish

### **North Pole Cosmo** 14

vodka, cranberry-vanilla puree  
pomegranate, china china, spice rim

### **Rum-B.M.C.** 12

mount gay rum, banana-coconut  
cinnamon, cuarenta y tres

## zero proof

### *Limonada* 4

house-made lemonade

### *house-made Cranberry soda* 4

vanilla, raw sugar, lemon

## to share

### Daily Oysters *mignonette*

3 each ½ dozen 16 dozen 30

### Hummus 12

braised fava bean, herbed labneh  
pickled vegetable & pita

### Chicken *Empanada* 10

za'atar, sweet onion & roasted pepper

### *Smoked Falafel* 9

smashed avocado, lemon tahini  
cilantro & radish

### Yellow Fin Tuna Ceviche 16

cucumber, fennel, radish, chive  
sesame & jalapeño-cilantro purée

### Calamari *Fritti* 13

padron, pomodoro & caper aioli

### *Wagyu Beef Meatballs* 12

san marzano, herb & polenta

---

### **Chef's Board** 25

three artisan cured meats  
three cheeses

olive, pickle, almond, jam

---

## soup & salads

### Sweet Potato Chowder 10

pimentón & red bell pepper

### *NJ Green Salad* 12

farm greens, toasted red quinoa, orange, sweet potato  
pomegranate, maple walnut & dijon

### Chicken Paillard Salad 17

roasted brussels sprout, baby carrot, sunchoke  
arugula, feta, natural jus & *gremolata*

### Grilled Marinated Shrimp *Greek Salad* 18

romaine, cucumber, grilled zucchini, pepper, olive  
caper, green onion, feta & oregano-yogurt dressing

## griddle & eggs

### Lemon Ricotta Pancakes 12

apple-almond compote & maple syrup

### Poached *Farm Eggs* 15

*castle island* smoked ham, piquillo  
grilled bread, *sofrito* hollandaise & home fries

### Three Egg *Frittata* 14

butternut squash, cippolini onion & havarti

### Shakshuka 14

baked eggs, san marzano tomato, arugula, chili  
red pepper & cilantro

## mains

### *The Med Burger* 17

grass-fed beef, slow roasted tomato, berkshire bacon  
*calkins creamery* havarti & salsa verde

### Roasted Chicken *Gyro* 15

za'atar, sweet onion, pepper, cucumber  
pickled vegetable & tzatziki

### Lumache "*Mushroom Bolognese*" 18

shitake & cremini ragú, san marzano, herb & parmigiano

### Mussels *Provençal* 17

shallot, tomato, saffron broth, pernod, rouille & grilled bread

### *Wester Ross Salmon* 23

braised *cannellini* bean, confit fennel, roasted sweet pepper  
sundried tomato-olive tapenade