



**MEDITERRA**  
restaurant and taverna

## cocktails

### **Bellini** 10

prosecco, seasonal puree

### **Mediterra Bloody** 11

vodka, tomato, castelvetroano  
horseradish

### **Conquistador** 13

pisco, licor de agave, lavender, ancho  
kumquat, lemon

### **Respect Your Elderflowers** 14

gin, quince, cardamom, st germain  
q tonic

## 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

herb tahina, olive oil  
pickled vegetable & pita

### Empanada *de Queso* 10

tetilla cheese, roasted green chili  
wildflower honey & membrillo

### *Smoked Falafel* 9

smashed avocado, lemon tahini  
cilantro & radish

### Lamb *Arancini* 12

tzatziki, mint & green harissa

### Yellow Fin Tuna Ceviche 16

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

### Calamari *Fritti* 13

padron, pomodoro & caper aioli

### *Free Range Veal Meatball* 12

san marzano, whipped ricotta  
herb & red wine onion

## soup & salads

### Minestrone Verde Soup 10

pistachio pesto & fregola

### *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*

### Chopped *Greek Salad* & Chilled Shrimp 18

romaine, cucumber, pepper, grilled zucchini, olive  
caper, green onion, feta, pita crouton & harissa-ginger dressing

## griddle & eggs

### Lemon Ricotta Pancakes 12

apple-almond compote & maple syrup

### Wild Mushroom & Ricotta Crêpe 14

spinach, arugula & sunny side eggs

### Poached *Farm Eggs* 15

double smoked ham, grilled vegetable *escalivada*  
fried flatbread & *sofrito* hollandaise

### Green Goddess *Frittata* 14

herb, garlic spinach, grilled spring onion & feta

### *Market Grain Bowl* 16

forbidden rice, ginger, haricot vert, roasted *za'atar* zucchini  
pickled beech mushroom, poached egg & harissa

## mains

### *The Med Burger* 17

grass-fed beef, slow roasted tomato, berkshire bacon  
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