



MEDITERRA
restaurant and taverna

zero proof

Limonada 4
house-made lemonade

house-made Cranberry soda 4
vanilla, lemon, raw sugar

queso y chacutería

Artisan Cheese Board 16
spiced almond, jam & raisin bread

Salumi Board 18
selection of four cured meats

CHEF'S MIXTO BOARD 25

three salumi & three cheeses

olive, cornichon, spiced almond, jam

to share

Daily Oysters *mignonette*
3 each ½ dozen 16 dozen 30

Hummus 12
herb tahina, olive oil
pickled vegetable & pita

Papas Bravas 8
fried potato, pickled chili
manchego aioli & salsa brava

Sourdough Bruschetta 10
slow roasted tomato
olive oil, garlic & feta

Yellow Fin Tuna Ceviche 16
cucumber, fennel, radish, chive
sesame & jalapeño-cilantro purée

Calamari *Fritti* 13
padron & lemon-caper aioli

Free Range Veal Meatball 12
san marzano, herb ricotta
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
arugula, roasted brussels sprout, baby carrot, sunchoke
feta, natural jus & *gremolata*

Rare Ahi Tuna Nicoise 21
field greens, frisée, olive, sundried tomato, haricot vert
potato, caper, hard boiled egg & mustard

Chopped *Greek* Salad & Chilled Shrimp 18
romaine, cucumber, pepper, grilled zucchini, olive
caper, green onion, feta, pita crouton & harissa-ginger dressing

add avocado 3 chicken or shrimp 6 salmon *a la plancha* 8

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

Market Grain Bowl 16
forbidden rice, ginger, haricot vert, roasted *za'atar* zucchini
pickled beech mushroom, poached egg & green harissa

Smoked Falafel Bowl 17
cauliflower-almond "*rice*", lettuce, cucumber
avocado, pickled red onion, pumpkin seed & tahini yogurt

Lumache "*Mushroom* Bolognese" 18
shitake & cremini ragú, san marzano, herb & parmigiano

Mussels *Provençal* 17
shallot, tomato, garlic, saffron broth, pernod, rouille & grilled bread

Branzino *a la Plancha* 23
cauliflower-almond "*rice*", spinach, caper-raisin vinaigrette
& grilled lemon

Wester Ross Salmon 23
braised *cannellini* bean, confit fennel, roasted sweet pepper
& sundried tomato-olive tapenade

Winter Lunch Menu 2019

Our bread is made daily at *Terra Momo Bread Company*