



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 Pineapple soda 4

ginger, raw sugar, lemon

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 russet potato, pickled chili
manchego aioli & salsa brava

Smoked Falafel 9

smashed avocado, lemon tahini
cilantro & radish

Empanada *de Queso* 10

tetilla cheese, roasted green chili
wildflower honey & membrillo

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, roasted beet, shaved radish
baby carrot, *cana de cabra* goat cheese & dijon

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

Chicken Sandwich 15

fried green tomato, baby arugula, artichoke tapenade & manchego aioli

Lumache "*Mushroom* Bolognese" 18

shitake & cremini ragú, san marzano, herb & parmigiano

Mussels *Provençal* 17

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

Chicken *Panzanella* 17

arugula, wild mushroom, pine nut, toasted ciabatta
pecorino fresco & roasted shallot vinaigrette

Wester Ross Salmon 23

asparagus, haricot vert, crisp *masala* lentil
black garlic tahina & grilled lemon