



MEDITERRA
restaurant and taverna

STARTER

DAILY OYSTER

cucumber & pink peppercorn mignonette

3 each ½ dozen 16 dozen 30

SPRING VEGETABLE SOUP * 10

spinach ricotta dumpling & lemon

NJ GREEN SALAD * 12

farm greens, toasted red quinoa, carrot, fennel, pink muscat grape & dijon

ROASTED BEET SALAD 13

shishito pepper, pickled red onion, marcona almond & pecorino *oro riserva*

HUMMUS * 9

chickpea, garlic, aleppo pepper & grilled pita

BRUSCHETTA 12

whipped sheep's milk ricotta mission fig *caponata*, pine nut & basil

Free Range VEAL MEATBALLS 12

san marzano & creamy polenta

YELLOWFIN TUNA CEVICHE * 16

jalapeño, fennel, radish, chive & lime

CALAMARI *FRITTO* 13

padron pepper, pomodoro, chili & lemon-caper aioli

SPANISH OCTOPUS 16

Chistorra chorizo, red & yellow roasted pepper herb & 50 year aged sherry

MUSSELS PROVENÇAL * 16

tomato, garlic, saffron broth pernod & rouille

PASTA

TAGLIOLINI 23

gulf shrimp, castelvetro olive, fresh tomato parsley-caper pesto & pine nut *gremolata*

House Made LUMACHE 23

baby artichoke, sundried tomato, arugula toasted garlic, white wine & parmigiano

RICOTTA CAVATELLI 25

braised lamb, broccoli rabe, san marzano natural jus & parmigiano

MAIN

Wester Ross SALMON * 28

Israeli couscous with *marcona* almond & grape haricot vert, baby carrot & red beet coulis

STONE BASS *a la Plancha* * 32

sautéed zucchini, sugar snap pea & savoy spinach olive oil & sherry *pepperonata*

ROYAL TRUMPET MUSHROOM * 21

confit romanesco, asparagus pickled beet, fennel soubise & pea tendrils

Niman Ranch PORK CHOP 28

quinoa *tabbouleh* with cucumber & pomegranate baby bok choy, spring onion & apple balsamic


Pan Roasted HALF CHICKEN * 26

crisp russet potato, feta, sumac-lemon wild arugula & sofrito vinaigrette

NY STRIP STEAK 36

potato croquette, grilled asparagus charred rosemary aioli & salsa verde

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

Early Spring Dinner Menu 2018

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

* Menu items can be prepared **SUPPERS** friendly