

Mediterrano

DIPS AND SPREADS

HUMMUS \$19 (GF DF V)

*Add assorted vegetable \$8

Creamy paste of chickpeas, fresh lemon, roasted garlic, olive oil, and tahini, served with grilled pita wedges

MEDITERRANEAN ROASTED VEGGIE SPREAD \$18 (GF DF V)

Puréed eggplant, carrots, roasted red pepper, roasted tomato, roasted garlic & olive oil, served with grilled pita

TZATZIKI \$18 (GF)

Sour cream, Greek yogurt, cucumber, fresh lemon juice, and garlic, served with grilled pita

STARTERS, SOUPS AND SALADS

STARTERS

LAMB KEFTEDES \$21

Lamb meatballs, rosemary-mint glaze, homemade tzatziki

SPANISH OCTOPUS - PULPO A LA GALLEG A \$28 (GF)

Spanish octopus, Roma tomatoes, roasted garlic, caper berries, olives

FLAMING CHEESE SAGANAKI \$19 (GF)

Pan-fried Greek cheese, flambéed with ouzo

SHRIMP SAGANAKI \$29 (GF)

Pan-seared shrimp, pan-fried cheese, flambéed with ouzo in a spiced Roma tomato broth

MEDITERRANEAN OLIVES \$18 (GF DF V)

*Add marinated Greek feta \$8

Assorted marinated unpitted Mediterranean olives, sundried tomatoes, caper berries, oregano, fresh herb dressing

DOLMEH \$18 (GF)

Grape leaves stuffed with organic rice, served with tzatziki

SAFFRON PEI MUSSELS \$19

Saffron cilantro broth

SOUPS

GARBANZO, LENTIL AND SWEET PEA SOUP \$13 (GF DF V)

LOBSTER BISQUE \$19

SALADS

MEDITERRANO SALAD \$18 (GF)

Artisan greens, tomatoes, pickled red onion, olives, cucumber, garbanzo beans, feta, raisins and fig champagne vinaigrette

GREEK SALAD \$21 (GF)

Cucumbers, olives, tomatoes, red onion, Greek feta, pepperoncini, lemon-herb olive oil dressing

CAESAR CLASSICO \$17

Romaine, shaved parmesan, parmesan croutons, house-made creamy Caesar dressing

STRAWBERRY, WATERMELON AND FIG SALAD \$19 (GF)

Watermelon, strawberries, Turkish figs, feta, baby field greens, champagne vinaigrette

ROASTED BEET AND ARUGULA SALAD \$19 (GF)

Roasted marinated beets, fresh orange, Greek feta, arugula, pumpkin seeds, shallot-sherry vinaigrette

VEGAN ENTREES

VEGAN PAELLA \$36 (GF DF V)

Saffron rice and assorted vegetables

VEGETARIAN DELIGHT \$36 (DF V)

Baked tomato stuffed with saffron rice, dolmeh (grape leaves with organic rice), sautéed spinach with garlic and white wine, and seasonal vegetables

SPINACH PASTA WITH ARTICHOKE \$36

Fresh rolled spinach fettuccine, artichokes, seasonal vegetables, light white wine, olive oil, and light tomato sauce (DF V)

DESSERTS

Baklava \$14

Chocolate cake \$14 (GF)

Belgian Chocolate Mousse Cake \$14

Key lime pie \$14

Tiramisu \$14

Pistachio gelato \$14

Chocolate gelato \$14

Vanilla gelato \$14

Raspberry sorbet \$14

ENTREES

CHEF'S FEATURES

LAMB SHANK \$59 (GF)

Domestic lamb shank, slowly braised for six to eight hours, tempranillo red wine sauce, fresh herbs, Mediterranean spices, mushroom risotto

FISH OF THE DAY - MEDITERRANEAN STYLE \$49 (GF)

Fresh herbs, roasted tomatoes, capers, Kalamata olives, sundried tomatoes, lemon, parmesan risotto, vegetables

PAPPARDELLE MARE E MONTI - SEAFOOD PASTA \$43

Clams, mussels, calamari, shrimp, basil, rosemary, Kalamata olives, roasted tomatoes, artichoke hearts, white wine tomato cream sauce

FROM THE LAND

FILET MIGNON - PRIME BEEF TENDERLOIN \$57 (GF)

Mediterranean dry rub, served sliced with veal bone demi-glace sauce (shallots, mushrooms, and roasted garlic), vegetables, and roasted potatoes

BEEF TENDERLOIN KABOB \$47 (GF)

Filet of beef marinated with Mediterranean spices and fresh herbs, charbroiled, served with saffron rice, grilled vegetables, and tzatziki sauce

BEEF TAGINE (MEDITERRANO POT ROAST) \$41 (GF DF)

Hearty braised beef, roasted vegetables, cumin, roasted garlic, natural jus, roasted potatoes

CHICKEN KABOB \$39 (GF)

Marinated with Mediterranean spices and fresh herbs, charbroiled, served with saffron rice, grilled vegetables, and tzatziki sauce

CHICKEN FRANCese \$37 (GF)

Free-range chicken breast, egg-washed, sautéed in white wine, fresh lemon juice, extra virgin olive oil, and capers, served with parmesan risotto and vegetables

FROM THE SEA

SHRIMP AND RISOTTO - AJO Y CAMARONES \$39 (GF)

Sautéed shrimp, roasted garlic, roasted tomatoes, Albariño wine, parmesan risotto

BRANZINO \$49 (GF)

Oven-baked with figs and raisins, a hint of lavender, Mediterranean spices, served with parmesan risotto, citrus saffron butter sauce, and vegetables

ORANGE GLAZED MOROCCAN SALMON \$39 (GF)

Fire grilled salmon fillet, dry rubbed, Moroccan spices, grilled vegetables, couscous, aged fig-infused balsamic glaze

CIOPPINO (ITALIAN COASTAL FISH STEW) \$45 (DF)

Italian coastal fish stew including fish of the day, mussels, shrimp, clams, Mediterranean spices, oven roasted tomatoes, garlic crostini

PAELLA SELECTION

Paella for 1 \$57 / Paella for 2 \$107

*Add lobster (market price)

*Add octopus \$14

CARNE PAELLA (GF DF)

Saffron rice, chicken, filet mignon, Spanish chorizo

PAELLA VALENCIANA (SEAFOOD - CHICKEN - CHORIZO) (GF DF)

Saffron rice, vegetables, shrimp, mussels, clams, calamari, chorizo, chicken

SEAFOOD PAELLA (GF DF)

Saffron rice, vegetables, shrimp, mussels, clams, calamari, and octopus

MEDITERRANEAN BRONZE SALMON PAELLA (GF)

Pan-seared, blackened salmon, vegetables, garlic saffron aioli sauce



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Enjoy!