

# 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 GALLEGA \$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**

Enjoy!

## 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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**GF** Gluten-Free  
**DF** Dairy-Free  
**V** Vegan