

# Mediterrano

## TWILIGHT (EARLY) DINING MENU

SUNDAY - THURSDAY 4:00PM-5:00PM  
(NOT AVAILABLE ON HOLIDAYS)

### 3 COURSE DINNER \$55

SOUP, SALAD OR APPETIZER, ENTRÉE, AND DESSERT  
SELECTED WINES AND SANGRIAS FOR \$7

#### STARTERS, SOUPS & SALADS

**GARBANZO, LENTIL AND SWEET PEA SOUP** 

**CAESAR CLASSICO**

**GREEK SALAD**

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

**DOLMEH**

Grape leaves stuffed with organic rice, served with tzatziki

**LAMB KEFTEDES**

Lamb meatballs, rosemary-mint glaze, homemade tzatziki

#### ENTREES

**CHICKEN FRANCÉSE**

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

**BEEF TENDERLOIN KABOB**

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

**BRANZINO**

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

**SALMON PAPPARDELLE ALLA TOSCANA**

Pappardelle pasta tossed with blackened salmon, Tuscan-spiced rustic vegetables, rosemary-infused olive oil, white wine, roasted garlic, aged parmesan, olives, and roasted tomato sauce

**VEGAN PAELLA** 

Saffron rice and assorted vegetables

**VEGETARIAN DELIGHT** 

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

**SPINACH PASTA WITH ARTICHOOKES** 

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

#### DESSERTS

**KEY LIME PIE**

**BAKLAVA**

**UPGRADE YOUR DINNER CHOICE FOR AN ADDITIONAL \$10**

**CARNE PAELLA**

Saffron rice, chicken, filet mignon, Spanish chorizo

**PAELLA VALENCIANA**

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

**LAMB SHANK**

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**

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