



MEDITERRA
restaurant and taverna

cocktails

Bellini 10

prosecco, seasonal puree

Mediterra Bloody 11

vodka, tomato, castelvetroano
horseradish

El Jefe 13

tequila, malabar, longhorn pepper
agave, lemon, coriander

I Dream of Greenie Gin Tonic 14

gin, juiced cucumber & snap pea
basil syrup, fever tree 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

Bacon Wrapped Medjool Dates 8

citrus yogurt

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, radish, chive sesame
jalapeño-cilantro purée

Calamari *Fritti* 13

padron, pomodoro & caper aioli

Free Range Veal Meatball 12

san marzano, basil ricotta
crisp leek

soup & salads

Vegan Corn Chowder 10

potato, red pepper, leek & smoked paprika

NJ Green Salad 12

farm greens, toasted red quinoa, roasted beet, shaved radish,
grape, *cana de cabra* goat cheese & dijon

Chopped *Greek* Salad & Chilled Shrimp 18

romaine, cucumber, pepper, tomato, grilled zucchini, olive
caper, green onion, feta, pita crouton & harissa-ginger dressing

griddle & eggs

Lemon Ricotta Pancakes 12

peach compote & maple syrup

Poached *Farm* Eggs 15

double smoked ham, grilled vegetable *escalivada*
fried flatbread & *sofrito* hollandaise

Three Egg *Frittata* 14

zucchini squash, heirloom tomato, zucchini blossom

mains

The Med Burger 17

grass-fed beef, slow roasted tomato, berkshire bacon
havarti & salsa verde

Chicken Sandwich 15

fried eggplant, halloumi, heirloom tomato jam & sumac yogurt

Smoked Salmon Croissant 17

baby arugula, herb, whipped cream cheese, caper
tomato & pickled red onion

Market Grain Bowl 17

forbidden rice, ginger, haricot vert, roasted *za'atar* zucchini
pickled beech mushroom, poached egg & harissa

Persian Fried Cauliflower Bowl 18

vegetable bejeweled “rice”, toasted walnut, raita, peach chutney
chili oil & cilantro

Campanelle 18

local arugula, summer squash, goat cheese, parmigiano broth
black pepper & *pangrattato*

Mussels *Provençal* 17

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

Harissa-honey glazed Salmon 23

farmers spinach, roasted cippolini onion
pioppini mushroom, crisp quinoa & beet coulis