

Mediterra
Valentine's Day 2026
Three Course Menu 79

ADD-ON

BLUEPOINT OYSTERS (half dozen) **+24**
spanish cocktail sauce, avocado, shallot, lime, cilantro

CHARCUTERIE FOR TWO **+19**
17-month jamón serrano, hot sopressata, truffle cheddar
smoked almond, fig, grissini

AMUSE

BEETROOT HUMMUS watermelon radish, sesame **v**

START

FRIED SHRIMP SPRING ROLL
ginger, garlic, chili agro dolce

STUFFED MUSHROOM **v**
artichoke, boursin, breadcrumb

AHI TUNA POKE **+5**
toasted macadamia, shoyu, avocado, seaweed, sesame

STEAK PINTXO
whipped blue, horseradish salsa verde

BURRATA MOZZARELLA **v**
strawberry salad, truffle, pistachio, balsamic

MAIN

BLACK TRUFFLE "LASAGNA" **v**
roasted eggplant, fresh mozzarella, white vodka sauce

House-Made TAGLIATELLE **+6**
maine lobster, lemon, chili, saffron, serrano ham

BRANZINO a la Plancha
cauliflower purée, potato, leek, olive-pine nut salsa, pickled currant

BRAISED BEEF SHORT RIB
chili, whipped potato, sesame

RISOTTO ai FRUTTI DI MARE
sea scallop, clam, mussel, calamari, charred lemon mascarpone

FILET MIGNON (FOR TWO) **+20**
au poivre, twice baked potato, crème fraiche, chive

DESSERT

FLOURLESS CHOCOLATE CAKE
raspberry coulis

BUTTERSCOTCH BUDINO
custard, amaretti crunch, sea salt

APPLE CRISP
toasted oat, *bent spoon* vegan vanilla ice cream