



MEDITERRA
restaurant and taverna

VALENTINE'S LUNCH

TAPAS

TERRAMOMO BREAD

extra virgin olive oil, seasoning ▼ 3

DAILY OYSTER (half dozen)

spanish cocktail sauce, avocado, shallot, lime, cilantro 24

FRENCH ONION SOUP

thyme, sourdough, gruyere 14

CHICKPEA HUMMUS

olive oil, aleppo, pita ▼ 12

STUFFED MUSHROOM

artichoke, boursin cheese, breadcrumb ▼ 16

SALMON TARTARE

avocado, fennel, cucumber, cured tomato, mustard-dill vinaigrette, pickled red onion 20

CALAMARI FRITTI

pickled jalapeño, aioli, marinara, charred lemon 17

BURRATA MOZZARELLA

strawberry salad, truffle, pistachio, balsamic, grilled bread ▼ 18

NJ GREENS SALAD

radish, cucumber, toasted quinoa, house vinaigrette ▼ 14

CAESAR SALAD

little gem, sourdough crouton, parmigiano 14

MAIN

House Made TAGLIATELLE

gulf shrimp, saffron, white wine, chili, lemon, serrano ham 27

THE MED BURGER

grass-fed beef, berkshire bacon, slow roasted tomato, havarti, salsa verde, fries 21

CHICKEN SALAD WRAP

madras curry, celery, onion, cranberry, cilantro, yogurt, fries 19

ROASTED EGGPLANT "LASAGNA"

garlic spinach, white vodka sauce, fresh mozzarella, black truffle ▼ 28

CHARRED BROCCOLI

crispy rice, cucumber, snap pea, shishito, avocado, jammy egg, pickled radish, herb aioli ▼ 21

STEAK FRITES

beef filet, hand cut fries, peppercorn sauce, horseradish aioli 34

BRANZINO a la Plancha

cauliflower purée, potato, leek, olive-pine nut salsa, pickled currant 30

We use great care when preparing food for guests with allergies and dietary restrictions. However, all of our food is prepared in a kitchen that contains allergens including but not limited to nuts, gluten, dairy and shellfish. We cannot guarantee zero cross contamination.