



**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

#### MARKET BOWL

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

#### STEAK FRITES

5oz. beef filet, hand cut fries, peppercorn sauce, horseradish aioli 34

#### BRANZINO a la Plancha

cauliflower purée, potato, leek, olive-pine nut salsa, pickled currant 34

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.