

WELCOME TO MEDITERRANO

STARTERS

HUMMUS

CREAMY PASTE OF CHICK PEAS, FRESH LEMON, ROASTED GARLIC, OLIVE OIL, AND TAHINI. GRILLED PITA WEDGES \$14
WITH ASSORTED VEGETABLE ADD \$6

MEDITERRANEAN ROASTED VEGGIE SPREAD

PURÉED EGGPLANT, CARROTS, ROASTED RED PEPPER, ROASTED TOMATO, ROASTED GARLIC & OLIVE OIL, GRILLED PITA BREAD \$15

GREEK FETA AND MEDITERRANEAN OLIVES

MARINATED GREEK FETA, MARINATED UNPITTED MEDITERRANEAN OLIVES, SUNDRIED TOMATOES, CAPER BERRIES, OREGANATO, FRESH HERB DRESSING \$19

LAMB KEFTEDES

LAMB MEATBALLS DIPPED IN ROSEMARY MINT GLACE. ACCOMPANIED BY HOMEMADE TZATZIKI \$16

FLAMING CHEESE SAGANAKI

BLACK SKILLET ROASTED GREEK CHEESE WITH LEMONS, FRESH GROUND BLACK PEPPER FLAMED WITH OUZO \$15

SAFFRON CHORIZO PEI MUSSELS

SAFFRON CILANTRO BROTH, PERNOD, GRILLED SPANISH CHORIZO. \$18

SHRIMP SAGANAKI

BAKED CHEESE, PAN SEARED SHRIMP FLAMED WITH OUZO. SLIGHTLY SPICED STEWED ROMA TOMATO BROTH \$23

PULPO A LA GALLEGA – SPANISH OCTOPUS

BRAISED THEN GRILLED SPANISH OCTOPUS, TOMATOES, ROASTED GARLIC, PRESERVED LEMONS, CAPER BERRIES & OLIVES \$24

MEDITERRANEAN WARM OLIVES

ASSORTED, UNPITTED MEDITERRANEAN OLIVES, EXTRA VIRGIN OLIVE OIL, FRESH ROSEMARY, ROASTED RED PEPPERS, CRUSHED RED PEPPER FLAKES, ROASTED GARLIC. \$14

GARBANZO, LENTIL AND SWEET PEA SOUP

VEGETARIAN SOUP \$9

MEDITERRANO SALAD

ARTISAN GREENS, TOMATOES, PICKLED RED ONION, OLIVES, CUCUMBER, GARBANZO BEANS, FETA, RAISINS, ROASTED FLEX SEEDS AND FIG CHAMPAGNE VINEGARATE \$14

“HORIATIKI SALATA”

CRISP ROMAINE, BELL PEPPER, CUCUMBERS, KALAMATA OLIVES, PEPPERONCINI, TOMATOES, PICKLED RED ONION, FETA, FRESH LEMON, EXTRA VIRGIN OLIVE OIL \$12

“QUASI CAPRESE”

FRESH MOZZARELLA, TOMATO, ROASTED BEETS, FRESH BASIL CRACKED PEPPER, AGED BALSAMIC, OLIVE OIL \$15

“CAESAR CLASSICO” \$11

STRAWBERRY, WATERMELON AND FIG SALAD

WATERMELON, STRAWBERRIES, TURKISH FIGS, FETTA, BABY FIELD GREENS , CHAMPAGNE VINAGRETTE. \$14

ENTREES

CHICKEN FRANCESE

FREE RANGE CHICKEN BREAST EGG WASHED, SAUTÉED WHITE WINE, FRESH LEMON JUICE, EXTRA VIRGIN OLIVE OIL, AND CAPERS. PARMESAN RISOTTO, VEGETABLES \$27

BRAISED LAMB - OFTO KLEFTICO

BRAISED LAMB SHOULDER, CUMIN, CARDAMOM, CINNAMON, MINT PISTACHIO DEMI, MEDITERRANEAN COUSCOUS \$36

BEEF TAGINE (MEDITERRANO POT ROAST)

HEARTY BRAISED BEEF, ROASTED VEGETABLES, CUMINO, ROASTED GARLIC, NATURAL JUS, ROASTED POTATOES. \$29

FILET MIGNON - PRIME BEEF TENDERLOIN

MEDITERRANEAN DRY RUB, VEAL BONE DEMI-GLACE SAUCE SHALLOTS, MUSHROOMS, ROASTED GARLIC, VEGETABLES, ROASTED POTATOES. \$43

“CARNE PAELLA”

SAFFRON RICE, CHICKEN, FILET MIGNON, CHORIZO. PAELLA FOR 2 \$79 / FILET ONLY - FOR 2 \$86

“PAELLA VALENCIANA”

SAFFRON RICE VEGETABLES, SHRIMP, MUSSELS, CLAMS, CALAMARI, CHORIZO & CHICKEN. PAELLA FOR 2 \$79

ORANGE GLAZED MOROCCAN SALMON

FIRE GRILLED SALMON FILLET, DRY RUBBED, MOROCCAN SPICES, GRILLED VEGETABLES, COUSCOUS, AGED FIG INFUSED BALSAMIC GLAZE. \$ 29

PAPPARDELLE MARE E MONTI - SEAFOOD PASTA

CLAMS, MUSSELS, CALAMARI, SHRIMP, BASIL, ROSEMARY, KALAMATAS, ROASTED TOMATOES, ARTICHOKE HURTS, WHITE WINE TOMATO CREAM SAUCE. \$36

SHRIMP AND RISOTTO - AJO Y CAMARONES

SAUTÉED SHRIMP, ROASTED GARLIC, ROASTED TOMATOES, ALBARINO WINE, PARMESAN RISOTTO. \$29

CIOPPINO (ITALIAN COASTAL FISH STEW)

ITALIAN COASTAL FISH STEW INCLUDING FISH OF THE DAY, MUSSELS, SHRIMP, CLAMS, MEDITERRANEAN SPICES, OVEN ROASTED TOMATOES, GARLIC CROSTINI. \$39

BRANZINO

OVEN BAKED, FIGS, APRICOTS, RAISINS, HINT OF LAVENDER, MEDITERRANEAN SPICES, PARMESAN RISOTTO, CITRUS SAFFRON BUTTER SAUCE, VEGETABLES. \$38

VEGAN PAELLA

SAFFRON RICE AND ASSORTED VEGETABLE \$26
ADD VEGETARIAN CHORIZO (\$8)

VEGETARIAN DELIGHT

BAKED TOMATO STUFFED WITH MEDITERRANEAN COUSCOUS, DOLMEH (GRAPE LEAVES STUFFED WITH ORGANIC RICE), SAUTÉED SPINACH WITH GARLIC-WHITE WINE, SEASONAL VEGETABLE. \$26

SPINACH PASTA WITH ARTICHOKE

FRESH ROLLED SPINACH FETTUCINE, ARTICHOKE, SEASONAL VEGETABLES, LIGHT WHITE WINE, OLIVE OIL, CELERY ROOT AND ROASTED GARLIC PUREE SAUCE. \$27

CHEF'S FEATURES

STARTERS

DOLMEH

GRAPE LEAVES STUFFED WITH ORGANIC RICE, SERVED WITH ROASTED VEGETABLE DIP AND TZATZIKI. \$14

TZATZIKI

A DELICIOUS DIP MADE WITH SOUR CREAM, CUCUMBER, FRESH LEMON JUICE AND GARLIC SERVED WITH GRILLED PITA BREAD AND FRESH CUCUMBER. \$12

ROASTED BEET SALAD

ROASTED, MARINATED BEETS, FRESH ORANGE, ARTISAN GREENS, FETA CHEESE, PISTACHIOS, SHALLOT SHERRY VINAIGRETTE. \$14

MEDITERRANEAN SALMON CAKES

SEARED SALMON CAKES MADE OF FRESH SALMON, GARLIC SAFFRON AIOLI, ATOP ROASTED BEETS. \$15

ENTREES

LAMB SHANK

DOMESTIC LAMB SHANK, SLOWLY BRAISED, SIX TO EIGHT HOURS, TEMPRANILLO RED WINE SAUCE, FRESH HERBS AND MEDITERRANEAN SPICES. \$43

MEDITERRANEAN STYLE FISH OF THE DAY

FISH OF THE DAY, MARINATED EXTRA VIRGIN OLIVE OIL AND FRESH HERBS, GRILLED, ROASTED TOMATOES, CAPPERS, KALAMATA OLIVES, SUNDRIED TOMATOES, LEMON, PARMESAN RISOTTO & VEGETABLES. \$38

BEEF TENDERLOIN KABOB

FILET OF BEEF MARINATED WITH MEDITERRANEAN SPICES AND HOME GROWN FRESH HERBS, CHARBROILED, SERVED WITH SAFFRON RICE, GRILLED VEGETABLES, AND TZATZIKI SAUCE. \$36

MEDITERRANEAN BRONZE SALMON PAELLA

PAN SEARED, BLACKENED SALMON, VEGETABLES, GARLIC SAFFRON AIOLI SAUCE OVER TRADITIONAL PAELLA \$36

DESSERTS

BAKLAVA \$9.95

CHOCOLATE CAKE – GLUTEN FREE \$9.95

LIMONCELLO PARFAIT \$11.95

CRÈME BRULEE \$9.95

KEY LIME PIE \$9.95

TIRAMISU \$11.95

PISTACHIO GELATO \$11.95

CHOCOLATE GELATO \$11.95

VANILLA GELATO \$11.95

MANGO SORBET \$9.95

FEATURED WINES

MONASTERIO RIOJA RESERVA 2009 \$69

MEDIUM TO FULL- BODIED. AROMAS OF RIPE FRUIT

BY CAYMUS WINE MAKER WAGNER FAMILY OF WINE

CAYMUS - SUISUN GRAND DURIF

SUISUN VALLEY - PETITE SIRAH \$90

BIG, BLACK AND JUICY PETITE SIRAH. FULL-BODIED.

QUILT – NAPA CABERNET SAUVIGNON \$90

FULL-BODIED. BY CAYMUS WINEMAKER.

BONANZA - CABERNET SAUVIGNON \$70

MEDIUM-BODIED. RUBY-RED. SCENTS OF CURRANTS AND DRIED ROSES, GRAPE POMACE.

ELOUAN PINOT NOIR – OREGON \$69

FLAVORS OF OPULENT PLUM, BRIGHT CHERRY, SWEET TOBACCO.

SEA SUN – PINOT NOIR - California \$65

CREAMY, RICH, FRUIT-FORWARD PINOT

CHARDONNAY - SEA SUN – California \$55

A ROUND, CREAMY CHARDONNAY WITH FLAVORS OF LEMON, CINNAMON AND OAK.

CAYMUS CABERNET SAUVIGNON 1 Liter \$155

NEW GREAT WINES FROM FAR NIENTE AND NICKEL NICKEL

BELLA UNION NAPA CABERNET \$115

FULL-BODIED. FRUIT FLAVORS, NOTES OF TOASTY OAK, BLACK PEPPER, ESPRESSO BEAN.

EnRoute RUSSIAN RIVER PINOT NOIR \$90

SILKY AND REACH, RIPE CHERRY, PLUM, HINTS OF SAGE.

EnRoute RUSSIAN RIVER CHARDONNAY \$85

PEACH, APRICOT, GRAPEFRUIT RIND, LEMON CURD.

ROSE - FROG'S LEAP - RUTHERFORD – CA \$50

AROMAS OF REDCURRANTS, STRAWBERRIES, STRAWBERRIES, ROSES, HONEYSUCKLE, SAGE, AND THYME, FINISHED WITH A DRY, MINERAL TEXTURE.

CASTELBEAUX PROVENCE CHARDONNAY

GRAND RESERVE FRANCE \$57

FRESH APPLE-Y AND LEMON-Y CITRUS NOTES

SAUVIGNON BLANC RESERVE DURAND \$55

LORNE VALLEY – FRANCE. RICH WITH GRAPEFRUIT AND GOOSEBERRY AROMAS.

DUCKHORN PIN NOIR - MIGRATION - SONOMA \$79

TANNIC AND FULL-BODIED. CHERRY COLA, WARM BAKING SPICES AND TOASTED OAK.

MARONE - BABY AMARONE

VECHIO MARONE EDIZIONE PRIVATA \$65

NOSE OF CHERRY,BLUEBERRY, CHOCOLATE, RIPE DARK FRUITS