

LUNCH

MONDAY - FRIDAY
11AM - 3PM

Gyro Sandwich | 15

Grilled lamb wrapped in warm pita with tomatos, onions, feta cheese & creamy tzatziki.
Served with a side of rosemary fries.

Meduza Burger | 16

A seasoned beef patty topped with ripe tomatoes, red onions, fresh lettuce and tangy tzatziki sauce, on a toasted brioche bun. Served with a side of rosemary fries.

Chicken Prosciutto Panini | 15

Grilled chicken breast layered with thinly sliced prosciutto, mozzarella cheese, basil pesto, and tomatoes pressed between rustic artisan bread.
Served with a side of rosemary fries.

Pizza Sandwich | 16

Crispy pizza dough filled with bacon, lettuce, tomato & Pesto aioli.
Served with a side of rosemary fries.

Mediterranean Bowl | 16

Saffron rice topped with cherry tomatoes, cucumber, red onion, fresh herbs, tzatziki, served with your choice of grilled chicken breast, or fresh shrimp, & warm pita bread.
Upgrade to: Steak | +8 Lamb | +4

Chipotle Shrimp Tacos | 15

Three tacos filled with sautéed shrimp, roasted bell peppers, jalapeño, tomato, onion, spicy chipotle aioli & melted mozzarella.

Baja Fish Tacos | 15

Three crispy tempura white fish tacos topped with pico de gallo, mozzarella, spicy chipotle aioli, cilantro & fresh lime.

Chicken Caesar Salad | 16

Grilled chicken breast, chopped romaine lettuce, Caesar dressing, Italian herb croutons & parmesan cheese topped with a parmesan crisp.

SIDES



Rosemary Fries | 6
Vegetable Skewers | 7
Roasted Asparagus | 9
Feta & Greek Olive Mix | 10

Chiles Toreados | 3
Mashed Potatoes | 5
Pita & Sourdough | 6
Roasted Rosemary Potatoes | 7



STARTERS

Rock Shrimp | 18

Crispy butterflied shrimp tossed in our spicy chipotle sauce.

Escargot | 18

Six tender escargots baked in our infused dijon butter.
Served with toasted sourdough.

Raw Oysters | 18

Six raw half-shucked oysters on a bed of crushed ice,
served with lemon, side of classic mignonette & Tabasco.

Baja Oysters | 22

Six raw half-shucked oysters on a bed of crushed ice,
topped with our signature black sauce,
finished with Tajin, & fresh lemon.

Rockefeller Oysters | 20

Six baked oysters nestled on panko crumbles,
finished with a silky Dijon butter,
crispy bacon bites & a blanket of parmesano.

Grilled Octopus Over Lemon Orzo | 24

Char-grilled octopus over creamy lemon butter orzo,
finished with fresh herbs & extra virgin olive oil.

Mussels with Chorizo | 25

Steamed mussels in a rich tomato sauce with a white wine
reduction, Spanish chorizo, garlic & fresh herbs.
Served with toasted sourdough.

Baja Fish Taco | 5.5

Crispy tempura white fish topped with pico de gallo,
mozzarella, spicy chipotle, cilantro & fresh lime.

Chipotle Shrimp Taco | 5.5

Sautéed shrimp, roasted bell peppers,
jalapeño, tomatos, onions, spicy chipotle aioli
& melted mozzarella.

Ají Tostada | 10

Crispy tostada with yellow aji pepeper, shrimp, white fish,
cilantro, mint, red onion, tomato, jalapeños, serrano peppers
& ripe avocado.

Charcuterie Board | 45

A selection of pepperoni, Italian salami, prosciutto.
Served with warm pita bread, Greek olives,
creamy hummus, cucumbers, cherry tomatoes,
cheese cubes, fig spread & garlic butter sourdough slices.

Feta & Honey Fries | 10

Crispy house-cut French fries topped with crumbled feta
and finished with a drizzle of honey.

Hummus & Tzatziki | 18

House-made hummus & tzatziki served with warm pita bread,
Mediterranean olives, cucumber & feta cheese.

Lamb Chops | 25

Three tender, juicy lamb chops seared to perfection
with a side of velvety goat cheese beurre blanc sauce.

Paella | 23

A traditional Spanish rice dish with chorizo, shrimp,
chicken, and mussels, simmered with saffron,
peppers & herbs.

Gyro Plate | 17

Grilled lamb served with warm pita bread,
feta cheese, romaine lettuce, tomatoes, cucumber,
red onions & a side of creamy tzatziki.

Jamon Iberico | 20

100% acorn-fed Iberian ham, hand-sliced to order.



GREENS & SOUPS

Caprese | 13

Fresh mozzarella and Roma tomatoes drizzled
with basil infused extra virgin olive oil
& balsamic reduction.

Mediterranean Chopped | 14

Crisp cucumber, tomatoes, olives, feta cheese
and fresh herbs tossed in a light Mediterranean vinaigrette.

Caesar | 15

Chopped romaine lettuce, Caesar dressing, Italian herb croutons
& parmesan cheese topped with a parmesan crisp.
Add: Shrimp | +5 Chicken | +5 Steak | +8

Tomato Basil | 12

Velvety tomato soup simmered with fresh basil, vegetables
& a touch of cream. Served with toasted sourdough.
Add Chicken +5

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SEA

Mediterranean Herb Salmon | 28

Sushi-grade salmon pan-seared in butter, finished with Mediterranean herbs & oil, accompanied with asparagus.

Roasted Sea Bass | 30

Sea Bass with cherry tomatoes, garlic, lemon zest finished with a balsamic honey glaze. Served over a bed of orzo.

Miso Cod | 34

Miso-marinated cod roasted until flaky, served with creamy mashed potatoes & steamed broccolini.



LAND

Allow for a minimum of 20-25 min to cook to your temperature of preference.

New York Strip Prime (12 oz) | 57

Classic New York steak, served with a side of peppercorn sauce & Mediterranean vegetable skewers.

Rosemary Smoked Ribeye Prime (12 oz) | 58

Juicy ribeye, smoked with a fresh rosemary sprig for a rich, aromatic flavor.
Served with a side of cowboy butter & Mediterranean vegetable skewers.

Rosemary Smoked Ribeye Prime (16 oz) | 75

Juicy ribeye, smoked with a fresh rosemary sprig for a rich, aromatic flavor.
Served with a side of cowboy butter & Mediterranean vegetable skewers.

Filet Mignon Prime (6 oz) | 45

Tender center-cut filet, seared with herbs, and garlic;
Served with a side of chimichurri sauce & Mediterranean vegetable skewers.

Surf & Turf | 55

Indulge in the best of land and sea with a tender 6oz filet mignon and Jumbo Shrimp;
Served with a side of chimichurri sauce & Mediterranean vegetable skewers.

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PIZZAS

All pizzas are handcrafted to 12"



Chipotle Shrimp | 24

Chipotle marinara, mozzarella, sautéed shrimp & fire-roasted green bell peppers, finished with garlic oil.

Neapolitan | 19

Authentic Neapolitan-style pizza with house-made marinara, sun-dried tomatoes, mozzarella, and fresh basil, finished with garlic oil.

Cheese | 16

Mozzarella, pecorino, and Parmigiano Reggiano, on our house marinara sauce finished with fresh rosemary and drizzled with garlic oil.

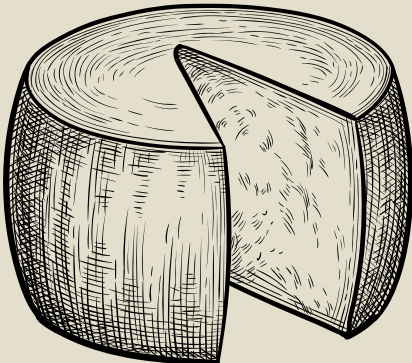
Pepperoni | 18

Pepperoni on our house marinara sauce topped with melted mozzarella finished with garlic oil.

Lobster & Shrimp | 27

Succulent lobster and shrimp on our house white sauce over melted mozzarella and mascarpone cheeses, finished with garlic, lemon zest & fresh herbs finished with garlic oil.

PASTAS



Carbonara | 28

Fresh pappardelle pasta tossed with pancetta, egg yolk, pecorino, and parmesan finished with 2024-aged Parmesan and white truffle oil.

Bucatini Bolognese | 21

Slow-simmered beef, carrots, celery and zucchini over bucatini pasta with our house marinara sauce, finished with Parmigiano, a touch of olive oil & fresh herbs.

Clam Linguini | 25

Linguini with littleneck clams, caramelized shallots, and garlic, finished in a white wine reduction with cream, fresh herbs, lemon, and Pecorino Romano.

Chicken Alfredo | 25

Fresh fettuccine tossed in a creamy alfredo sauce, served with grilled chicken and roasted zucchini, finished with a hint of lemon zest.

Basil Pesto Penne Shrimp | 24 ^(GF)

Gluten-free penne tossed with sautéed shrimp in a creamy basil pesto sauce, finished with freshly grated Parmesan.

GLUTEN-FREE UPON REQUEST



Elevate any pasta or pizza with our carefully prepared gluten-free alternatives.

Gluten Free Rice & Potato Pizza Dough + \$3
Gluten Free Corn, Rice & Quinoa Mix Pasta + \$3





DESSERTS

Pecan & Honey Baklava | 14

Traditional baklava with pecans & spiced Mediterranean honey. Served with a scoop of butter pecan ice cream.

Crème Brûlée Cheesecake | 13

A rich and creamy vanilla bean cheesecake layered on a buttery graham cracker crust.
Finished with a crisp caramelized sugar topping.

Affogatos | 9

A shot of espresso poured over your choice of ice cream: Vanilla | Butter Pecan | Pistachio
**decaf espresso available upon request*

Affogato Cones | 10

Vanilla ice cream served in a chocolate-lined waffle cone, finished with a shot of hot espresso.

Tiramisu S'more | 15

Classic espresso tiramisu topped with a freshly torched marshmallow for a rich, smoky finish.

Belgian Chocolate Cake | 17

Multi-layered buttercream dark chocolate cake served with premium vanilla ice cream.

Pistachio Banana Bread | 15

House-made pistachio banana bread served warm & topped with a scoop of premium pistachio ice cream.

Traditional Spanish Churros | 14

Warm, crispy, cajeta-filled churros coated in our special blend of cinnamon and sugar. Served with a side of dulce de leche.

COFFEE

Hot | Iced

**decaf & milk alternatives
available upon request*

Latte	7
Espresso	4
Cortado	5
Americano	5
Cappuccino	7

TEA

Hot | Iced

**decaf & milk alternatives
available upon request*

Chai	6
Earl Grey	6
Green	6
Chamomile	6
Black Tea	6

PORTS



Croft Reserve Ruby Port 3oz | 12