



OUR OVEN

3 AMIGOS CHEESE & IBERICO — \$16.25

Wood-fired flatbread with Mexican cheeses, Iberico chorizo, fresh guacamole and blistered cherry tomatoes, a vibrant blend of smoky and creamy flavors.

CABRALES BREAD — \$16.25

Cabrales Spanish cheese, garlic butter, coppa and salsa criolla, finished with fresh arugula.

MEXICAN BRUSCHETTA — \$14.90

Artisan toasted bread topped with creamy guacamole, fresh pico de gallo and melted cheese, finished with vibrant Mediterranean flavors.

AL PASTOR ROYALE — \$16.25

Artisan flatbread topped with marinated pork al pastor, charred pineapple, pickled red onions, cilantro and a silky yogurt-lime crema.

THE GREEN FLAT BREAD — \$16.25

Handmade flatbread with pesto, mozzarella, artichokes, avocado and tomatoes.

NAAN PASTOR — \$13.90

Wood-fired naan topped with al pastor pork, roasted pineapple, creamy tzatziki and pickled onions.

BURRATA TULUM GARDEN — \$17.90

Silky burrata over warm artisan flatbread with slow-roasted heirloom tomatoes, extra virgin olive oil, fresh basil and a touch of sea salt.

TLAYUDA SUPREMA — \$16.90

Large, crispy tortilla topped with refried beans, Oaxaca cheese, savory meats and fresh vegetables.

OUR GRILL

Served with house gourmet fries and house salad

CHIMICHURRI PORK RIBS — \$22.90

Flame-grilled pork ribs finished with house chimichurri, fresh herbs, garlic, citrus, and extra virgin olive oil. Smoky, tender, and irresistibly flavorful.

PICANHA — \$36.90

Brazilian picanha, a tender cut of beef, expertly cooked on a rotating grill

TARRAGON CHICKEN — \$22.50

Seasoned chicken thighs w/ aromatic tarragon & perfectly grilled for a tender, flavorful bite

MEDITERRANEAN FLAME GRILL LAMB — \$29.90

Grilled boneless leg of lamb topped w/ salsa criolla

OUR SALADS

Add-on: Shrimp \$14.90 or Chicken \$9.85

AVOCADO CAPRESE — \$19.90

A fresh twist on Caprese: halved avocados with salsa criolla, mozzarella pearls, spinach and arugula, finished with balsamic drizzle, olives and almonds.

GREEK MEX SALAD 🌶️ — \$19.90

Fresh romaine with avocado, feta, Kalamata olives, tomatoes, cucumbers and pickled jalapeños, tossed in a bright citrus vinaigrette.

SUMMER SALAD BOWL — \$19.80

Romaine, arugula and spinach with grape tomatoes, mozzarella pearls, cucumber, red and green peppers, olives, strawberries and raisins.

BURRATA MEDITERRANEAN GARDEN — \$21.95

Creamy burrata with heirloom tomatoes, avocado, arugula, toasted pepitas and cilantro pesto, finished with extra virgin olive oil. Fresh, colorful and unmistakably Mediterranean.

CABO CITRUS SHRIMP SALAD — \$22.90

Wild-caught shrimp, crisp greens, avocado and fresh citrus, finished with a vibrant citrus vinaigrette for a refreshing coastal touch.

MEXICAN QUINOA — \$19.95

Tri-color quinoa, black beans, roasted corn, avocado, cherry tomatoes, Cotija cheese, cilantro, and lime vinaigrette. Fresh, healthy, and packed with Mediterranean flavor. 🌱🥑 \$16.95

SERRANO BLUE SALAD 🌶️ — \$19.95

Spanish Serrano ham and creamy blue cheese over fresh greens with roasted peppers, tomatoes and jalapeños, finished with a bright citrus vinaigrette.

OUR TACOS

TACOS AL PASTOR (3) — \$16.90

Inspired by Lebanese immigrants in early 1900s Mexico, tacos al pastor evolved with Mexican flavors like pineapple and cilantro.

FISHERMAN STYLE TACO (3) — \$24.90

Seared shrimp with garlic, paprika, white wine, olives and capers, onions, spinach, and Oaxaca cheese, served on soft tortillas.

L.A. STREET TACOS (3) — \$18.90

Tenderloin pork strips with onions, tomatoes, black olives, spinach, and Oaxaca cheese, served on soft tortillas

SALMON TACOS (3) — \$21.90

Faroe Islands seared salmon with spinach, capers, olives and onions, finished with aioli.

MEDITERRANEAN CHICKEN TACOS (4) — \$18.90

Grilled chicken marinated in Mediterranean spices, onion, black olives, feta cheese, spinach, green & red peppers on soft tortillas.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not a gluten-free kitchen. Our dishes are made fresh and prepared-to-order, so individual foods may come into contact with one another due to shared cooking and preparation areas/utensils.

TAPAS

PATATAS BRAVAS 🌶️ — \$13.80
Crispy potatoes finished with smoky brava sauce and creamy roasted garlic aioli. Bringing together the authentic flavors of Spain in a bold and shareable appetizer. 🍷🔥🇪🇸

EMPANADAS (2) — \$ 13.95
Baked Argentine-style pastries stuffed w/ your choice of seasoned ground beef or chicken; crispy outside, juicy inside

ESFIHA (2) — \$13.95
Lebanese-style open-face pie with seasoned ground beef, tomato, bell pepper, parsley, and lime

VEGGIE EMPANADA (2) — \$12.90
Baked pastry stuffed with spinach, onions, tomatoes & mozzarella cheese

PROVOLETTA — \$14.90
Grilled Italian provolone with oregano, cherry tomatoes, olive oil & bread

SIGNATURE FUNDIDO — \$15.40
Premium melted cheeses baked in the stone oven, topped with roasted pineapple, fresh herbs and cilantro pesto for a bold Mediterranean experience. 🍍🔥🌿

GARLIC WILD SHRIMP — \$14.90
Wild South Atlantic shrimp sautéed with garlic sauce

GOURMET FRIES — \$14.30
Crispy golden fries served with a side of our spicy signature sauce

TORTILLA ESPANOLA — \$13.30
One of Spain's most famous and beloved national dishes: egg, potato, & onion

KIBBEH (2) — \$11.80
Traditional kibbeh made with seasoned meat, bulgur wheat and onions, crisp outside and tender inside.

WILD SARDINES — \$13.50
Delicate white sardines in virgin olive oil, served with house vinaigrette

BOQUERONES — \$ 15.38
Fresh white anchovies cured in vinegar and olive oil

WINE CURED ARENQUE — \$13.90
Delicately cured herrings in a bright wine marinade, served with toasted bread & fresh salsa criolla for a balanced, vibrant bite.

OUR BOARDS

MEDMEX WOOD — \$29.90
Our charcuterie board features Manchego, Oaxaca cheese, fuet, chorizo Cantimpalo and Kalamata olives. A flavorful taste of the Mediterranean.

THE CHEESE BOARD — \$24.90
Manchego, Oaxaca, queso fresco and cheddar cheeses, served with fresh fruit and a bread basket for two.

FIRE & FLAVOR

BAJA CALIFORNIA CHICKEN — \$19.90
Juicy grilled chicken breast with fresh avocado, crisp greens and a citrus-herb dressing. Light, fresh and inspired by the Baja coast.

MEDITERRANEAN CHICKEN WINGS — \$16.40
Greek-style wings marinated with garlic, olive oil, lemon and oregano, finished with jalapeños, Kalamata olives and crumbled feta.

GAMBAS AL AJILLO — \$ 26.75
Spanish-style garlic shrimp sautéed in olive oil with onions, red & green bell peppers. Served with white rice or house salad

TARRAGON CHICKEN FAJITAS — \$21.90
Flame-grilled chicken marinated with fresh tarragon, garlic and lemon, served with sautéed peppers, onions and warm tortillas. A fresh Mediterranean take on a classic favorite.

CHIPOTLE ALFREDO SHRIMP BURRITO 🌶️ — \$21.90
Grilled shrimp, creamy chipotle Alfredo, Oaxaca cheese, cilantro-lime rice and fresh avocado wrapped in a warm flour tortilla. Bold, smoky and creamy.

QUESADILLA AL PASTOR — \$16.90
Wood-fired flour tortilla filled with Oaxaca cheese, marinated al pastor pork, roasted pineapple and pickled red onions, finished with fresh cilantro and served with house-made salsas.

PICANHA FAJITAS — \$23.90
Tender flame-grilled picanha, thinly sliced and served over sizzling peppers and caramelized onions with warm tortillas, fresh guacamole and house-made pico de gallo. Rich, fire-kissed and full of Mediterranean flavor.

KIDS MENU

CHICKEN & FRIES — \$ 14.40
Crispy fries served with golden chicken tenders. A kid favorite!

CHICKEN WINGS — \$ 12.25
5 crispy wings served with a side of fries; perfect for little hands

DESSERTS

TARTA DE SANTIAGO — \$12.20
A traditional Spanish delight from Galicia, this rich, almond-infused cake is made with a perfect balance of sugar, eggs, flour, and toasted almonds for a moist, flavorful treat.

CHOCOTORTA — \$14.35
Layers of authentic Chocolinas chocolate cookies and silky dulce de leche cream, creating a rich and balanced Argentinian classic.

GREEK ORANGE PHYLLO CAKE — \$12.20
Orange-infused phyllo cake soaked in sweet orange syrup. Especially good warm with vanilla ice cream.

HOUSE DESSERTS
Treat yourself to one of our delicious house desserts. We offer a variety of sweet options—ask your server what's available today.

TROIS CHOCOLAT — \$ 12.30
A decadent trio of silky mousse layers: dark, white, and milk chocolate, perfectly balanced for the ultimate chocolate indulgence. Contains hazelnut 🌰

