



APPETIZERS

FRENCH ONION SOUP GRATINEE 18

CHIPIRONS A LA PLANCHA 19
Spanish Style Baby Squid Grilled on the Flattop GF

COSTA MED MEZZE PLATTER 19
Hummus, Baba Ghanoush, Tzatziki and Warm Naan Bread

CALAMARI FRITTI 21
Crispy Squid Rings and Spicy Marinara Sauce

GRILLED OCTOPUS 29
Greek Style Octopus GF

BURRATA & PROSCIUTTO 25
Served with Kumato Tomato and Galloni Rosso Prosciutto di Parma GF

PATA NEGRA TOSTAS 35
Jabugo Acorn Fed Iberic Ham, Served over Traditional Pan Crystal, Spanish Bread with Tomato "Pa Amb Tomàquet"

MEDITERRANEAN MUSSELS 23
Large Black Shell Mussels – Choose a sauce: Marinieres or Arrabiata GF

STEAK TARTARE 33
Finely Hand Cut Black Angus Filet Mignon, Onions, Quail Egg Yolk, Dijon Mustard, Capers and EVOO GF*

CRUDOS

AHI TUNA TARTARE 26
*Fresh Sushi Grade Ahi Tuna**

FRESH CORVINA CEVICHE 26
*Surinam Corvina, Served with our homemade "Leche de Tigre" Sauce and Fried Green Plantain "Tostones"**

CREOLE TUNA TATAKI 26
*Sushi Grade Tuna Encrusted with Caribbean Spices and Sesame Seeds Served with a Cilantro Mayonnaise & Ponzu Sauce**

CARPACCIOS

BEEF CARPACCIO 24
Tuscan Style Angus Tenderloin Beef, Arugula, Nonpareil Capers, Parmesan Cheese & House Lemon Dressing GF*

OCTOPUS CARPACCIO 24
Red Onions, Fresh Tomato, Mango, Arugula, Scallions, Lemon Juice and Extra Virgin Olive Oil GF*

ZUCCHINI CARPACCIO 21
Thin Sliced Raw Zucchini with Arugula, Grilled Artichoke Hearts, Walnuts and Tangerine Olive Oil GF V

SALMON CARPACCIO 24
Fresh Faroe Island Scottish Salmon, with Arugula, Lemon, Lime, Orange, Tomato, Olives, Capers, Onion, Lemon Dressing GF*

SALADS

Add Protein to Any Salad \$12, Options: Organic Chicken or White Shrimp

GREEK SALAD 21
Diced European Seedless Cucumber, Vine Ripened Tomatoes, Feta Cheese, Onions, Kalamata Olives, Red Wine Vinegar and Nonpareil Capers GF

CAPRESSE AVOCADO 23
Fresh Buffalo Mozzarella, Vine Ripened Tomato, Avocado, Basil, Oregano, and EVOO GF

RAINBOW 20
Radicchio, Endives, Arugula, Caramelized Walnuts, Gorgonzola Cheese, Grape Tomatoes, Carrots & Sesame Seed Dressing GF

BEET SALAD 19
Red and Golden Beets Served With Stracciatella, White Balsamic Gelée and Mustard Seeds GF

EIFFEL TOWER 23
Grilled Vegetables, Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Mixed Baby Green Salad, Arugula, Onions, Red Peppers, Pesto Sauce, Balsamic Glaze and French Goat Cheese GF V

PASTA & RISOTTO

RISOTTO AL NERO DI SEPPIA E CALAMARI 33
Carnaroli Rice Cooked in Squid Ink With Seppia & Squid in a Pomodoro Sauce GF

PEAR & GORGONZOLA RAVIOLI 30
Sweet and Sour Ravioli in a Caramelized Dry Fig and Marsala Wine Creamy Sauce

LOBSTER RAVIOLI 37
Homemade Ravioli filled with 100% Clavo Meat in a Lobster Creamy Sauce with Scallions and Red Onions

ARAGOSTA FRA DIAVOLO 46
Homemade Black Linguini, Spicy Tomato Sauce with Lobster Chunks SP

CACCIO PEPE COSTA MED 36
Linguine, Pecorino Romano and Parmesan Cheeses, Ground Black Pepper, Pesto and Crispy Prosciutto

PAPPADELLE AI FUNGHI PORCINI 28
Homemade Pasta Tossed with Imported Porcini Mushrooms, Garlic & White Truffle Oil

LINGUINE ALLA BOLOGNESE 30
Homemade Pasta with our Housemade Ragu with Tenderloin, Outside Skirt and Veal

LINGUINE ALLE VONGOLE 29
Fresh Clams Sauteed in White Wine, Garlic, Shallots, Parsley and Extra Virgin Olive Oil

SHORT RIB RAVIOLI 31
Homemade Ravioli, filled with Braised Short Ribs in a Demi Glace Sauce, Heavy Cream and Truffle Olive Oil

GNOCCHI RIPIENI DI ASIAGO CHEESE 28
Choose Your Sauce



THE WATER

CATCH OF THE DAY MP

Fresh Fish Delivered Daily

HONEY ROASTED SALMON 37

Fresh Scottish Salmon, With Five Oriental Spices, Caramelized Honey Sauce, and Sautéed Vegetables

SALMON A LA PLANCHA 35

Fresh Scottish Salmon on The Griddle GF

SEARED SCALLOPS 57

Jumbo Fresh Wild Caught Scallops Over Pumpkin Puree and an Apricot and Iberic Ham Chutney

BRANZINO GREEK STYLE 45

Butterflied in House, Grilled with Salt, Pepper and Oregano, with Asparagus Garnish GF

CHILEAN SEABASS 55

Fresh 8oz Portion, with a White Wine Dill Sauce and Beet Risotto GF

THE LAND

ENTRECOTE ALLA MILANESE 38

*Angus Beef Filet Mignon Medallions, Pounded & Breaded,
Served with Arugula Salad, Cherry Tomatoes and Parmesan Cheese*

PICCATA DI VITELLO AL LIMONE 32

Veal Scaloppini in a White Wine and Lemon Sauce with Capers, Served with Pasta Aglio e Olio

SHORT RIBS 43

Braised Angus Beef, Served Over Mascarpone Soft Polenta, Porcini Au Jus

CHICKEN ROULADE 35

*Bell & Evans Organic Chicken Breast, Wrapped in Applewood Smoked Bacon and
Stuffed With Feta Cheese, Spinach and Dried Cranberries. Served over Parmentier Potatoes and a Porcini Sauce*

WAGYU OSSO BUCO 52

Mishima Wagyu Beef, Braised and Served Over a Risotto Milanese

CHICKEN PARMIGIANA 31

*Bell & Evans Organic Chicken Breast, Pounded and Breaded Topped with Homemade
Tomato Sauce and Melted Provolone Cheese, Includes a Side of French Fries*

THE GRILL

Grilled Meats Do Not Include a Side

PETIT FILET 42

Angus Beef 6oz, Filet Mignon Center Cut GF

LAMB CHOPS 46

Marinated New Zealand Lamb Chops Grilled with Fresh Rosemary and Garlic Sauce GF

STEAK & FRITES 48

Angus Beef Flat Iron Steak, Tagliatta with Café De Paris Sauce and Steak Fries GF

COSTA MED BURGER 25

*House Blend of Prime Angus Beef, Cheddar Cheese,
Caramelized Onions and Apple Wood Smoked Bacon, Served with a side of French Fries*

VEAL CHOP 72

*All-Natural Milk Fed 4-Month-Old Calf
Alla Capriciosa, Butterflied, Pounded and Breaded - Add 5*

SIDES 10

CHARRED BROCCOLINI

Lemon and Anchovies Cream

MACARONI AND CHEESE

Parmigiano Reggiano and Truffle Zest

THAI RICE

Jasmin Rice, Lemon Grass and Coconut Milk

FIRED CAULIFLOWER

Capers and Herbs-Lemon Dressing

POTATO FONDANT

Smoked Gouda Cheese and Chives

FRENCH FRIES:

PLAIN, STEAK or TRUFFLE

WILTED SPINACH

MIXED VEGETABLES

PARMESAN RISOTTO

MASCARPONE SOFT POLENTA

SAUCES 6

PINOT-DEMI

CLASSIC BERNAISE

TRUFFLE BUTTER

AVOCADO CHIMICHURRI

CAFÉ DE PARIS

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### DINING NOTES:

GF = Gluten Free

V = Vegan

SP = Spicy

EVOO = Extra Virgin Olive Oil

SPLIT DISHES MAY INCUR AN EXTRA CHARGE,  
PLEASE ASK YOUR SERVER FOR DETAILS

@CostaMedBistro @CostaMedRestaurant @CostaMedBistro

### ALERT US ABOUT ANY FOOD ALLERGIES

\*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. – Section 3-603.11, FDA Food Code