

COFFEE + TEA

COFFEE	3.5/4.5
ESPRESSO	4
AMERICANO	4/4.75
MACCHIATO	4.25
CORTADO	4.50
CAPPUCINO	4.75
LATTÉ	5.5/6.5
COLD BREW	5.25/6.25
HOT CHOCOLATE	4.25/5.25
ASSORTED LOOSE LEAF TEA	4
ICED TEA	3.75/4.25
MATCHA	4.5/5.5
MATCHA LATTÉ	5/6
LONDON FOG	5/6
CHAI LATTÉ	5/6
CEREAL MILK LATTÉ	5.75/6.75
DECONSTRUCTED LATTÉ	7
OATMILK	1.50
HOUSEMADE SYRUP	.75
ADDITIONAL ESPRESSO SHOT	2

PITTSBURGH, PENNA
Mediterra
BAKERY + CAFÉ + MARKET



BREAKFAST until 2:00pm

BREAKFAST SAMMIE* 13.50 add bacon +4 add avocado +4
two fried eggs, aged cheddar, zhoug, tomato, arugula on english muffin

BREAKFAST OF CHAMPIONS* 15.25

two eggs, two slices of bacon, toast + avocado

MILK BREAD FRENCH TOAST 15

milk bread, seasonal jam, whipped crème fraîche, powdered sugar

OAT FLOUR WAFFLE 15 GF

made with zucchini and carrot, served with cardamom lime labneh + coconut caramel

SEMOLINA PORRIDGE 14

coconut milk, seasonal jam, extra virgin olive oil, local honey, sumac

SHAKSHUKA* 16 add bacon +4

spiced tomato, braised eggs + herbs with sliced baguette

MEDITERRA GRANOLA 13 GF

local honey, greek yogurt or milk

TURKISH EGGS* 13.50 with sourdough

poached eggs served over greek yogurt with garlic chili oil + fresh herbs

CHICKPEA PANCAKE 14 GF

leeks, kale, goat cheese, beet yogurt, pickled root vegetables

TOASTS served all day

AVOCADO 13 add egg* +3.25

cucumber, tomato, radish, herbs + seeds on red fife heritage grain bread

ALMOND BUTTER 11

banana, local honey + mixed seeds on 8 grain 3 seed bread

HOUSE CURED SALMON* 15

labneh, cucumber, trout roe + dill on pumpernickel

QUICHE OF THE DAY* 14

served with a side of greens

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LUNCH 10:30am

PIZZA BY THE SLICE margherita 7 pepperoni 8 specialty 8

SOUP OF THE DAY bowl 9 cup 5

SALAD BOWLS

CHOPPED SALAD* 15

greens, tomatoes, cucumbers, radish, kalamata olives, chickpeas, eggs, provolone, salami, housemade ranch

CHICKPEA 15

cucumber, tomato, feta, mesclun greens, croutons + red wine vinaigrette

ROASTED BEET, KALE & FENNEL 16

quinoa, cabbage + creamy pistachio dressing

SANDWICHES

TURKEY* 16

house brined & roasted turkey, havarti, zhoug, lemon aioli*, tomato + mesclun greens on heartland grain

CHICKEN SALAD 16

roasted chicken salad, pecans, grapes, lettuce, tomato on ciabattini

CUBAN STYLE PRESSED PORK 17

ham, swiss, poblano aioli + pickles on ciabattini

GRILLED PARMA COTTA 17

fresh mozzarella, imported ham, basil pesto + arugula on Farmhouse

GRILLED EGGPLANT 15

marinated eggplant, spanish goat cheese + roasted red peppers on sprouted spelt

GRILLED TUNA MELT 17

sicilian pesto, olive oil spanish packed tuna, cheddar, arugula + pickled red onions on sesame semolina

BRAISED BEEF 17

horseradish mayo, roasted onions + arugula on toasted ciabattini

LITTLE ONES

GRILLED CHEDDAR 7 served on milk bread

PB + J (or banana) 5 served on milk bread

TURKEY + CHEDDAR 9 served on milk bread

FRENCH TOAST 8 fresh fruit + maple syrup

MEATBALLS 10 five beef + pork meatballs in marinara with bread

MAC + CHEESE 8 mild cheddar cheese sauce