TERRA FRESCA

SMALL PLATES
(great to share - or - make it a meal by adding a half house salad or soup cup for $2.50)
TZATZIKI DIP ✶ traditional Greek cucumber and yogurt dip served with flatbread chips $6.50
CAPRESE SALAD ✶ local Viridis heirloom tomatoes and fresh mozzarella with a balsamic reduction $6.50
SEASONAL SOUP cup $3.50 / bowl $4.50

ORGANIC SALADS
(add grilled chicken breast $3.50, bacon $1.25, shrimp $4, wild salmon $6)
TERRA FRESCA HOUSE SALAD ✶ ✶ half salad $4.50 / full salad $6.50
organic romaine, radicchio, carrots, garbanzo beans, and cucumbers with balsamic dressing
NIÇOISE SALAD ✶ $8 / add char grilled wild caught Florida Gulf shrimp ✶ $10.50
green beans, kalamata olives, hard boiled egg, and potatoes over organic lettuce with vinaigrette
STRAW-VOCAO SALAD half salad ✶ ✶ $5.50 / full salad ✶ ✶ $8
organic spinach, strawberries, avocado and red onion with candied pecans, and a balsamic vinaigrette

THE COMBO
(a good choice for guests with limited time)
(choice of 2 of the following items / no substitutions) $7
SEASONAL SOUP CUP / HALF TERRA FRESCA HOUSE SALAD / CHICKEN SALAD SANDWICH

STONE FIRED PIZZAS
(gluten free crust available upon request / pizza dough is made fresh daily at the campus bakery)
Eggplant Pizza ✶ a playful twist on eggplant parmesan - traditional flavors in the form of a pizza $10
Chicken Pesto Calzone grilled chicken, tomato, red onions and shredded mozzarella with pesto $11
Cheese Pizza ✶ a classic pizza with shredded mozzarella, marinara, and topped with basil $8

SANDWICHES AND BURGERS
(served with house or sweet potato fries - or - substitute a half house salad or soup cup for $2.50)
(gluten free bread available upon request) (served with house brined organic pickles)
Asparagus Panini ✶ grilled asparagus with brie, garlic aioli, and a balsamic reduction $8 / with prosciutto ✶ $9.50
Classic Burger* grass fed organic beef from El Salchichero with lettuce, tomato and onion $9.25
Deluxe Burger* ✶ grass fed organic beef from El Salchichero with applewood smoked bacon, caramelized onions and smoked cheddar, served with lettuce and tomato $10.50
Southwest Burger ✶ with a pepper and corn salsa - a twist on a traditional vegan burger $8.50
Seared Redfish Sandwich paired with aioli and wilted arugula on a ciabatta roll $9
Dalmatian Coast Sandwich grilled chicken with white fig jam, herb goat cheese, caramelized onions and shredded romaine $8.50

ENTREES
(KALE RAVIOLI ✶ tender ravioli served in marinara sauce $9
Castrovile Quiche ✶ with spinach and artichoke - plated with a small salad $8.50
Quinoa Tahini Bowl ✶ quinoa and seasonal vegetables, served with kale and tahini sauce $9
Bistro Salmon* wild caught salmon with penne frites, spinach, and compound herb butter $12.50
Korean Short Ribs with bibimbap rice and kimchi $13

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(food allergies key - gluten free ✶, vegan ✶, vegetarian ✶, contains nuts ✶, contains pork ✶)
- please make sure that we are aware of any food allergies or dietary concerns that you may have
- *ordering and consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
- over 90% of the produce we use is locally sourced and organic -