

TAPASTRE

1 West High Street
Somerville, NJ 08876

Dinner Menu

Tue – Thu / 5 pm to 10 pm
Fri and Sat / 5 pm to 11 pm
Lunch: Tue – Fri / 11:30 to 3

Phone: (908) 526-0505

Fax: (908) 526-4239
www.tapastre.com

SPAIN

Mariscada Martini

Escabeche of Marinated Crab, Shrimp, Bronzini,
Grilled Crostini, Fire-Roasted Tomato and Pepper,
Smoked Paprika Oil ~ 12

Gambas Al Pil-Pil

Sautéed Prawns in Hot Garlic Oil,
Housemade Chorizo ~ 14

Pimientos Rellenos

Roasted Piquillo Peppers stuffed with Rice,
Serrano Ham and Manchego Cheese ~ 9

Patatas Alioli

Crispy Yukon Gold Potatoes with Garlic and Olive Oil ~ 6

FRANCE

Mesclun Salad

Summer Vegetable Crudit , Fines Herbes Vinaigrette ~ 8

Fris e, Lardon and Duck Confit Salad

Poached Farm Egg, Crispy Shallot,
Grain Mustard Vinaigrette ~ 10

Baked Brie en Croute

Baked Brie in Puff Pastry, Apricot-Fig Chutney,
Mesclun Salad ~ 9

Saut ed Crab Cakes

Poached Plum Coulis, Stonefruit and Watercress Salad,
Apricot Mustard ~ 11

Seared Scallops

Bacon Pesto, Pine Nut Pancetta Sandies ~ 11

P t  de Campagne

Chicken and Pork P t , Cornichons,
Whole Grain Mustard, Toast Points ~ 9

ITALY

Housemade Sausage and Lentils

Sweet Italian Sausage, Organic Whole Green
Lentils du Puy, Pancetta, Truffle Oil ~ 10

Grilled Caesar Salad

Crispy Romaine Lettuce, Parmigiano-Reggiano,
Prosciutto de Parma, Caesar Dressing ~ 9

Truffled Pork Pizza

San Marzano Sauce, Fresh Mozzarella, Slow Roasted Pork,
Shaved Black Truffles, Truffle Oil, Scallions ~ 14

Fried Olives

Breaded with Panko and Manchego ~ 7

THE MIDDLE EAST, TURKEY & GREECE

Tapastre Trio

Toasted Sesame Hummus, Spiced Eggplant Baba Ghanoush,
Marinated Olives, Warm Onion Pita ~ 9

Ouzo Glazed Short Ribs

Lemon-Oregano Fingerling Potatoes,
Tomato-Fennel Relish ~ 10

Seared Yellowfin Tuna

Black Chickpea and Peach Salad,
Curry-Vanilla Oil, Lime Powder ~ 11

Shawarma Lamb Chop

Grilled Shawarma-Seasoned Baby Lamb Chop,
Red Wine Pomegranate Reduction, Ras el-Hanout
Israeli Couscous, Preserved Lemon ~ 12

NORTH AFRICA

Chermoula Beef Kabob

Tunisian Style Chermoula Marinade, Tomato-Onion Relish,
Grilled Onion Flatbread ~ 10

Harissa Barbecue Lamb Riblets

Six Hour Roasted Tunisian Spiced Lamb Riblets,
Harissa Barbecue Sauce, North African Cole Slaw ~ 11

Moroccan Bisteeya

Ras al Hanout spiced Braised Chicken and
Toasted Almonds in Golden Brown Filo,
Deviled Style Egg Salad ~ 10

North African Spiced Chicken Wings

Black Mission Fig Glaze, Creamy Blue Cheese Sauce ~ 10

DESSERT MENU

“Fresh from the Oven” Madeleines ~ \$6

Orange Blossom Cr me Br l e ~ \$6

Italian Zeppoles “Carnival Style” ~ \$5

Flourless Chocolate Torte ~ \$6

Almond Semolina Cake with Poached Peaches ~ \$6

Zabaglione di Rosa Regale with Fresh Fruit ~ \$6