

## **Appetizers**

<b>Beef Fillet Carpaccio</b> - Olive oil, balsamic vinegar, rocket and parmesan cheese.....	56
<b>Chicken Liver Terrine</b> - Served with figs jam and toast.....	54
<b>Fried Calamari</b> - Served with green salad accompanied by aioli garlic sauce.....	54
<b>Fried Shrimps</b> - Served with green salad accompanied by aioli chili sauce.....	65
<b>Red Tuna Tartare</b> - On a bed of cucumber carpaccio, olive oil, lemon juice and avocado.....	64
<b>Roasted Baladi Eggplant</b> - Served on tahini served with fresh tomato salsa.....	44
<b>Mozzarella Caprese</b> - Fresh tomatoes, mozzarella, olive oil, basil and black olives.....	58
<b>Soup Of The Day</b> - Please ask your waiter.....	32
<b>House Bread</b> - served with Olive Oil and Balsamic vinegar.....	18

## **Salads**

<b>Caesar Salad</b> - Lettuce, croutons, onion, parmesan, and Caesar dressing.....	48
<b>Addition's: Chicken breast / baked Salmon</b> .....	12
<b>Sea Food Salad</b> - Shrimps, calamari and mixed lettuce seasoned with olive oil, lemon and herbs.....	68
<b>Endive Salad</b> - Mixed with arugula, walnuts and blue cheese.....	58
<b>Market Salad</b> - Selection of lettuce, Cucumber, Tomato, Purple onion, celery, Red peppers, Black lentils, Lemon and olive oil.....	58
<b>Green salad</b> - Mix of Baby leaves and lettuce, cherry tomatoes, croutons and nuts in vinaigrette Sauce.....	54
<b>Tomato Salad</b> – Mixture of tomatoes seasoned with olive oil, balsamic vinegar, red onion And hot chili pepper.....	44

## **Sandwiches**

<b>Entrecote</b> - 160gr of Entrecote Steak slices with mayonnaise, Dijon, fried onion and pickles.....	66
<b>Grilled chicken breast</b> - with avocado spread, lettuce, tomatoes and red onion.....	56

**Sandwiches are served in white Ciabatta Bread**

**Side Dish: Green salad / French fries / rice / mashed potatoes / Green beans stir fried**

## **Pasta**

<b>Linguine/ Rigatoni Pomodoro</b> - Fresh tomato, garlic and basil sauce.....	48
<b>Linguine/ Rigatoni Bolognese</b> - Fresh tomato sauce, ground beef and root vegetables.....	64
<b>Linguine/ Rigatoni Arrabbiata</b> - Fresh tomatoes, chili, garlic and basil.....	58
<b>Linguine/ Rigatoni Funghi</b> - Cream sauce, mushrooms and white wine.....	69
<b>Pappardelle aglio e olio</b> - Olive oil, garlic and fresh oregano.....	62
<b>Seafood Linguine</b> - Shrimp, calamari, mussels and basil in a rose sauce.....	95
<b>Linguine Pollo</b> - in a white wine and cream sauce, nutmeg and roasted chicken.....	76
<b>Sweet Potato Ravioli</b> - Roasted sweet potato and sage leaves in a cream sauce.....	69
<b>Four cheeses Ravioli</b> - in cream sauce, mushrooms, Nutmeg and basil leaves.....	74
<b>Beef Fillet Gnocchi</b> - Sliced fillet of beef in cream sauce, Marsala wine, Mushrooms and onion.....	92
<b>Shrimp Rigatoni</b> - in cream sauce, white wine, cherry tomatoes and basil leaves.....	89
<b>Salmon Rigatoni</b> - Cream sauce, asparagus, cherry tomatoes and slices of salmon.....	84
<b>Tortellini Cheese and Beet</b> - With a touch of cream and white wine.....	78
<b>Sea Bass arrabiata</b> - Sea Bass fillet on a bed of linguine with fresh tomato sauce, Garlic and hot peppers.....	89

**\* For gluten sensitivity / vegetarian**

You can order some of the dishes with gluten free Rigatoni pastas / Eggs free vegetarian Kzrtz'i pasta

## **Fish and Seafood**

<b>**Whole Fish</b> - 500gr oven baked fresh fish served with garlic, cherry tomatoes and rosemary.....	115
<b>**Fish Fillet</b> - 250gr, seasoned lightly with coarse salt, black pepper and lemon choice.....	119
<b>Salmon Fillet</b> - Oven baked with teriyaki sauce, served on pureed potatoes.....	98
<b>Fish &amp; Chips</b> - Fried fillet of fish served with fries accompanied by aioli sauce.....	68
<b>Shrimps</b> - in a white wine sauce, butter, garlic and parsley on a bed of rice.....	99
<b>Shrimp &amp; Calamari</b> - With Dijon mustard, shallot onions and cream sauce.....	109
<b>Fried Shrimp &amp; Calamari</b> - Served with garlic aioli sauce and chili aioli sauce.....	118
<b>Sea Food Cocktail</b> - Shrimps, calamari and mussels in a cream sauce, martini and touch of lemon.....	128

**\*\* Side Dish: Green salad / French fries / rice / mashed potatoes / Green beans stir fried**

## **Meat**

<b>*Chicken Schnitzel</b> - Chicken escalope with a crispy coating.....	68
<b>Beef fillet Schnitzel</b> - With French fries and fried egg.....	94
<b>Chicken Livers</b> – Tossed with red onion and a touch of balsamic sauce on a bed of creamy puree.....	64
<b>*Grilled Chicken Breast</b> - Dijon mustard and cream / cream and mushrooms .....	72
<b>*Pullet Steak</b> - Lightly grilled, served with BBQ sauce.....	79
<b>*Pullet Steak</b> – Seasoned lightly with coarse salt, black pepper and lemon.....	79
<b>*Entrecote Steak (300 gr)</b> - Red Wine / Chimichurri / Cream and Pepper / mushroom and cream.....	148
<b>*Beef Fillet (300 gr)</b> - Red Wine / Chimichurri / Cream and Pepper / mushroom and cream.....	152
<b>*Veal T Bone (450 gr)</b> A fine piece of meat, served with chimichurri sauce.....	168

**\* Side dish of your choice is included:**

**Green salad / French fries / Rice / Mashed potatoes/ Green beans stir fried**

## **Hamburgers**

<b>MEDZZO Hamburger (250 gr)</b> .....	69
<b>With Fried egg</b> .....	9
<b>With Sautéed mushrooms / onions</b> .....	6
<b>With avocado spread</b> .....	8
<b>With Cheese</b> .....	9

**\* Served on a bun with lettuce, tomato, onion and french fries with aioli chili sauce**

## **Side Dishes**

<b>Green Salad / French Fries / Pureed Potatoes / Sautéed Green Beans / Rice</b> .....	18
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## **Children's Menu (up to age 12)**

**\* Including Fuse tea / Grape juice / Mineral water/ Orange juice/ Lemonade and a scoop of Vanilla/Chocolate/ sorbet ice cream**

<b>Chicken Schnitzel</b> - Served with French fries.....	46
<b>Hamburger</b> - Served on a bun with lettuce, tomato and french fries.....	49
<b>Penne Pasta</b> - With fresh tomato, cream sauce / pink sauce.....	38
<b>Chicken breast BBQ</b> - served with chips.....	45