

MEDZZO

Italian Grill & Bar

Appetizers

Roasted Baladi Eggplant - On tahini accompanied by fresh tomato salsa and touch of date honey.....	44
Beef Fillet Carpaccio - Olive oil, balsamic vinegar, rocket, parmesan and pickled red onion.....	56
Chicken Liver Terrine - Served with figs jam, pears in white wine and brioche toast.....	54
Salmon Tartare – Shallots, mint, basil, avocado, pickled beets and seasonal fruit.....	67
Sea Fish Ceviche – Decorated with mint, red chili, citrus fruit, and cherry tomatoes.....	54
Fried Shrimps - Served with coleslaw salad accompanied by aioli chili sauce.....	65
Fried Calamari - Served with green salad accompanied by aioli garlic sauce.....	54
Calamari Greek Style – On labaneh cheese and eggplant carpaccio accompanied by small salad.....	59
Fish and Seafood Soup – Based on crab broth, with seafood, slices of fish fillet and purple potato.....	64
Soup Of The Day - Please ask your waiter.....	32
House Bread - Focaccia Bread served with olive oil balsamic vinegar and chef's tapenades.....	18

Salads

Caesar Salad - Lettuce, croutons, goat cheese, egg, sherry, parmesan and red onion in Caesar dressing.....	52
* Addition's: Chicken Breast / Grilled Salmon	12/18
Market Salad – Lettuce, cucumber, sherry, onion, celery, fennel, radish, pepper, lentils with olive oil...	49
* Additional Bulgarian Feta Cheese	12
Endive and Seafood Salad – With salanova leaves, lettuce, herbs, pineapple, radish and fennel.....	68
Artichoke Salad – Fried artichoke, sherry, arugula, blue cheese, nuts and balsamic sauce.....	58
Caprese Salad – Tomato mix, basil, baby mozzarella, red onion with balsamic vinaigrette dressing.....	58
Green Salad – Mix of green leaves, sherry, root vegetables and nuts with citrus vinaigrette dressing.....	43

Sandwiches – served in a white ciabatta bread

Entrecote Sandwich - Entrecote chunks with mayonnaise, dijon mustard, fried onion and pickle.....	66
Grilled Chicken Breast Sandwich – With avocado spread, lettuce, tomatoes and red onion.....	56

Side Dish: Green salad / French fries / Rice / Mashed potatoes / Green beans stir fried

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MAIN COURSE

Pasta

Linguine/ Rigatoni Arrabbiata - Fresh tomatoes, chili, garlic and basil.....	58
Sea Bass Arrabbiata - Sea Bass fillet on a bed of linguine with tomato sauce, garlic and hot peppers...	89
Linguine/ Rigatoni Bolognese - Fresh tomatoes sauce, ground beef and root vegetables.....	64
Linguine/ Rigatoni Funghi - Cream sauce, mushrooms, parmesan and white wine.....	69
Salmon Linguine Asian Style – With ginger, lime, coriander, peanuts and zucchini in teriyaki sauce.	86
Seafood Linguine - Shrimp, calamari, mussels, purple onion and basil in a rose sauce.....	95
Salmon Rigatoni –Cream sauce, asparagus, cherry tomatoes, peas, purple onion, zucchini, salmon.	84
Pappardelle aglio e olio - Olive oil, garlic, oregano, basil, sherry, artichoke, dried tomato and olives...	67
Sweet Potato Ravioli - Sweet potato cubes in cream sauce, white wine, nutmeg and sage leaves.....	69
Four cheeses Ravioli - In cream sauce, champignon, Portobello, nutmeg, parmesan and basil leaves....	74
Beef Fillet Gnocchi - Sliced fillet of beef in a cream sauce, marsala wine, mushrooms and shallots.....	92
Tortellini Cheese and Beet - A touch of cream and white wine, spinach, purple onion, roasted almonds and blue cheese.....	78
Vegan Trio Campanella - Olive oil, garlic, oregano, basil, sherry, artichoke, dried tomato and olives in aglio e olio sauce.....	69

* For gluten sensitivity / vegetarian

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

Fish and Seafood

Whole Fish - 500gr oven baked fresh fish with roasted vegetables, garlic, sherry tomatoes and herbs...	115
* Side dish choice: Green salad / Fries / Rice / Mashed potatoes / Green beans stir fried	
Fish Fillet - 250gr, on a bed of mushroom and truffle cream, beet gnocchi and mushroom rago.....	122
Salmon Teriyaki Fillet a la Plancha – Pea cream, portobello, bokchoy, and Asian noodle salad.....	114
Fish & Chips - Fried fillet of fish served with fries accompanied by tartar sauce.....	69
Shrimp & Calamari - Sauce choice: Dijon / white wine, butter, garlic, tomatoes and parsley.....	109
Fried Platter - Shrimp, calamari, crab, mussels, anchovies, with butter sauce, garlic and white wine....	149
Casserole of Seafood Mix - In butter sauce, tomatoes, vegetable, martini and lemon on a bed of rice.	128

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Meat

Chicken Schnitzel - Chicken escalope with a crispy coating.....68

Beef fillet Schnitzel – Viennese style, panko coating with fried egg and coleslaw salad.....94

Chicken Livers – Stir fried with red onion, sweet balsamic sauce and cream on a bed of puree.....64

Grilled Chicken Breast – Sauce choice: Dijon and cream / Mushroom Cream / Pepper Cream.....72

Pullet Steak - Lightly grilled, served with BBQ sauce / Oriental sauce.....82

Entrecote Steak (300 gr) - Aged slice served with sweet potato cream, bokchoy and glazed shallots.144

* Sauce of your choice: Chimichurri / Red Wine / Mushroom Cream / Pepper Cream

Beef Fillet (250 gr) – Selected slice served with an artichoke cream and asparagus.....152

* Sauce of your choice: Chimichurri / Red Wine / Mushroom Cream / Pepper Cream

- Side dish of your choice: Green salad / Fries / Rice / Mashed potatoes / Green beans stir fried

Hamburgers

MEDZZO Hamburger (250 gr)..... 69

* Fried egg.....9

* Mushrooms / Onions.....9

* Avocado Spread.....9

* Swiss Cheese.....9

* Goose Breast.....19

- On a bun with lettuce, tomato, onion and pickle, served with fries and aioli chili sauce

Extra Side Dish

Green Salad / Fries / Rice / Mashed Potatoes / Green Beans stir fried.....18

Children's Meals - up to age 10

* Including Grape juice/Orange/Lemonade & Ice cream scoop of Vanilla/Chocolate/Sorbet

Schnitzel and Chips.....48

Hamburger - Served on a bun with lettuce, tomato and french fries.....49

Pasta Penne – Sauce choice: Fresh Tomato / Cream / Rosa.....48

Chicken Breast BBQ - Served with french fries.....48