



## CHARCUTERIE & CHEESES

### CHEESES

Choice of 3 ~23

**Pecorino Crotonese**

Sheep's Milk, *Italy*

**Gorgonzola Dolce**

Pasteurized Cow's, *Italy*

**Manchego**

Raw Sheep's Milk (12mths), *Spain*

**"Cabra al Vino"**

Past. "Drunken" Goat's Cheese, *Spain*

**Brie**

Pasteurized Cow's Milk, *France*

### CHARCUTERIE

Choice of 3 ~25

**Prosciutto di Parma**

18 Months Dry-Cured Ham, *Italy*

**Spanish Dry Chorizo**

Intensely Seasoned Pork Sausage

Dried & Cured With Paprika, *Spain*

**Sweet Sopressata**

Coarsely Ground Salame That is

Lightly Seasoned & Perfectly Aged *Italy*

**"Sujuk"**

Smoked Beef Sausage, *Bosnia-Herzegovina*

**"Pastirma"**

Lean Beef Dried & Cured With Paprika

& Cumin, *Turkey*

### CHEF'S BOARD 28

Gorgonzola Dolce & Manchego

"Sujuk" & Prosciutto di Parma

## RAW BAR

1/2 dz Blue Point Oysters 18

1/2 dz Little Neck Clams 14

### BRUSCHETTE TRIO 18

**Fresh Sheppard's Ricotta**

Cherry Tomatoes & Fresh Basil

**Sautéed Chicken Liver**

Crumbled Goat Cheese,

Caramelized Red Onion & Parsley

**Mussels & Chorizo**

Mussel Meat & Grilled Chorizo

### BITES TRIO 21

**Date Pincho**

Goat Cheese, Mint & Speck

**Risotto Croquettes**

Saffron, Jamon Serrano & Fontina

**Boquerones**

Large White Anchovies with

Sundried Tomatoes Paste

### SIDES

Okra	8
Assorted Grilled Vegetables	10
Broccoli Rabe & Red Chilies	10
Papas Fritas	8
Fingerling Potatoes	9
Brussel Sprouts	9



## MENU

### Mixed Olives ~ 7

Mixed Mediterranean Olives marinated in Fresh Rosemary, Oregano, Garlic, Chili Flakes & EVOO

### Hummus & Pita ~ 12

Roasted Garlic Hummus, Grilled Pita Bread & Shaved Cucumber

### Greek Salad ~ 14

Diced Cucumbers, Peppers, Onions, Kalamata Olives, Feta Cheese & Tomatoes

### Tricolore Salad ~ 15

Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds, Honey Mustard Dressing

### Burrata & Prosciutto ~ 24

Fresh Creamy Mozzarella with Prosciutto di Parma

### Braised Artichokes & Shaved Pecorino Romano ~ 15

Onions, Anchovies, Fresh Mint & Parsley, EVOO, White Wine & Pecorino Romano Cheese

### Lamb Kofte ~ 17

Grilled Lamb Patties with Grilled Pita Bread & Tzatziki Sauce

### Meatballs in Tempranillo Sauce ~ 16

Ground beef, Pine nuts, Raisins & Fresh Parsley

### Sautéed Mussels & Clams ~ 18

Sautéed Mussels and Clams with Fresh Tomatoes, Leeks & Saffron

### Grilled Spanish Octopus ~ 22

Celery, Kalamata Olives, Fresh Lemon Juice & Red Pepper Flakes

### Pappardelle "Al Limone" ~ 19

Fresh Hand cut Pasta with Meyer Lemon, Almond, Fresh Basil & Parmesan

### Homemade Ricotta Gnocchi ~ 24

Black Summer Truffle & Butter Sauce

### Single Egg Raviolo ~ 17

Large Raviolo Filled with Ricotta & Egg yolk served with Grilled Speck in Butter & Sage Sauce

*~All pastas are made fresh daily in limited quantities~*

### Duck Legs Confit ~ 28

Slow Braised Legs of Duck with Barley Mushroom Pilaf, in Grand Marnier Reduction Sauce

### Hanger Steak Tagliata ~ 30

10 oz. Sliced Steak with Baby Arugula & Shaved Parmesan Cheese

### Pan Seared Fillet of Mediterranean Branzino ~ 29

Cherry Tomatoes, Kalamata Olives, Toasted Almonds & Broccoli Rabe

### Couscous Casserole ~ 32

Squid, Prawns, Mussels, Octopus, Clams, "Merguez" Lamb Sausage & Almonds

### Grilled Lamb Chops ~ 35

Okra with Tzaziki Sauce & Fresh Mint

### Grilled Mixed Sea Food for Two or More ~ 79

Fillet of Branzino, Grilled Prawns, Grilled Octopus, Grilled Calamari & Half Lobster on the Shell

### Whole Fish of the Day ~ PA





### **Medi Pre Theatre Prix Fixe \$35**

**4PM – 7PM ONLY**

#### **CHOICE OF APPETIZER**

##### **Hummus & Pita**

Roasted Garlic Hummus, Grilled Pita Bread & Shaved Cucumber

##### **Greek Salad**

Diced Cucumbers, Peppers, Onions, Kalamata Olives, Feta Cheese & Tomatoes

#### **CHOICE OF ENTRÉE**

##### **Baked Atlantic Salmon**

Crusted with Dijon Mustard served with Lemon Sauce & Sautéed Spinach

##### **Duck Leg Confit**

Slow Braised Leg of Duck with Barley Mushroom Pilaf, in Grand Marnier Reduction Sauce

##### **Pappardelle “Al Limone”**

Fresh Hand cut Pasta with Meyer Lemon, Almond, Fresh Basil & Parmesan

#### **CHOICE OF DESSERT**

Panna Cotta with Blueberries & Vincotto

Sütlac:

Rice pudding with Raisins & Toasted Almonds

**No Substitutions**



### **Medi Dinner Prix Fixe \$45**

#### **CHOICE OF APPETIZER**

##### **Lamb Kofte**

Grilled Lamb Patties with Grilled Pita Bread & Tzatzik Sauce

##### **Hummus & Pita**

Roasted Garlic Hummus, Grilled Pita Bread & Shave Cucumber

##### **Tricolore Salad**

Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds, Honey Mustard Dressing

#### **CHOICE OF ENTRÉE**

##### **Homemade Ricotta Gnocchi**

Black Summer Truffle & Butter Sauce

##### **Pan Seared Fillet of Mediterranean Branzino**

Fresh Cherry Tomatoes, Kalamata Olives, Toasted Almonds & Broccoli Rabe

##### **Hanger Steak Tagliata**

10 oz. Sliced Steak with Baby Arugula & Shaved Parmesan Cheese

#### **CHOICE OF DESSERT**

Panna Cotta with Blueberries & Vincotto

Toasted Pine Nuts Chocolate Cake

**No Substitutions**

*..a bit of history*

**Mediterranean cuisine** is the food from the lands around the Mediterranean Sea and its preparation. This geographical area broadly follows the distribution of the olive tree, which provides one of the most distinctive features of the region's cooking, olive oil.

Over the years historians, writers and food critics have agreed and defined the three core elements of the cuisine as the olive, wheat, and the grape, yielding oil, bread and pasta, and wine, respectively.

The region spans a wide variety of cultures with distinct cuisines, in particular the Italian, Levantine, Maghrebi, Ottoman / Greek, Provençal (French), and Spanish. However, the historical connections of the region, as well as the impact of the Mediterranean Sea on the region's climate and economy, mean that these cuisines share dishes beyond the core trio of oil, bread, and wine, such as roast lamb or mutton, meat stews with vegetables and tomato (for example, Spanish andrajós and Italian ciambotta), and the salted cured fish roe, bottarga, found across the region.

The cooking of the area is not to be confused with the Mediterranean diet, made popular because of the apparent health benefits of a diet rich in olive oil, wheat and other grains, fruits, vegetables, and a certain amount of seafood, but low in meat and dairy products. Mediterranean cuisine encompasses the ways that these and other ingredients, including meat, are dealt with in the kitchen, whether they are healthgiving or not.

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