



Welcome to the MBG Family!
Please visit us at our sister locations...



BLUE SEAFOOD BAR
856 9th Avenue
blueseasfoodbar.com | (212) 757-7511



GIARDINO 54
400 ½ W 54th St
giardino54.com | (646) 726-4575



811 9th Avenue New York, NY 10019
(212) 586-1201 ▪ mediwinebar.com

BRUNCH MENU

BRUNCH COCKTAILS

By the Glass ~ 14 | By the Pitcher (1 Liter) ~ 32

Mimosa	Bellini	Sangria
Sparkling (see selection by the Bottle)	Screwdriver	Bloody Mary

BRUNCH WINES *By the Bottle* ~ 29

<i>Sparkling</i>	<i>White</i>
Cava Brut Castellar NV (Catalonia)	Verdejo Viura Abadía Real '21 (Castilla y León)
Cava Demi-Sec Rosé Castellar NV (Catalonia)	
<i>Rose</i>	<i>Red</i>
Bobal Luca Toni '22 (Tierra de Castilla)	Tempranillo Abadía Real '22 (Castilla y León)

BEERS

BY THE BOTTLE

Mythos Lager <i>Greece</i>	10	Hoegaarden Wheat <i>Belgium</i>	12
Estrella Galicia Pale Lager <i>Spain</i>	10	Duvel "Green" Triple Hop <i>Belgium</i>	15
Peroni Nastro Azzurro <i>Italy</i>	10	Chimay Blue Dark Strong Ale <i>Belgium</i>	16
Franziskaner Wheat <i>Germany</i>	11	Brooklyn Lager <i>USA</i>	10
Stella Artois Draft <i>Belgium</i>	9	Sierra Nevada Pale Ale <i>USA</i>	10
Lefse Blonde Ale <i>Belgium</i>	12		

BY THE CAN

Coney Island Mermaid Pilsner (12 oz) <i>USA</i>	8
KCBC Superhero Sidekick IPA (16 oz) <i>USA</i>	14



MEDI

❖ STARTERS ❖

Yogurt Bowl
12

Plain Yogurt with
Mixed Berries & Nuts

Crespelle
10

Italian Crepes filled with Nutella,
served with Fresh Berries & Whipped Cream

WAFFLES & FRENCH TOAST

Soft Vanilla Waffles or French Toast ~ 19

Served with either
Bacon & Maple Syrup or Strawberries, Banana, Maple Syrup & Whipped Cream



CHEF'S BOARDS TO SHARE

PICCOLO ~ 38

Gorgonzola Dolce & Manchego
"Sujuk" & Prosciutto di Parma

GRANDE ~ 46

Gorgonzola Dolce, Halloumi & Manchego
Mortadella, "Sujuk" & Prosciutto di Parma

no substitutions

RAW BAR

Half-dozen Long Island Oysters	21
Half-dozen Little Neck Clams	16

Served in Half-Shell with Cocktail Sauce
& Red Wine Vinegar Mignonette

Please notify our staff of any allergies
Consuming raw or undercooked meat may increase your risk of food-borne illness



EGGS MANY WAYS

The Medi Omelet ~ 16

Mushrooms, Spinach, Cherry Tomatoes,
Onions and Feta Cheese

Egg Whites ~ 3

Poached Eggs Benedict

Served with Baby Arugula and a choice of
Mortadella **22** | Smoked Salmon **28**

Smoked Salmon & Avocado ~ 32

Served with Scrambled Eggs, Avocado,
Cream Cheese, Nova Scotia Smoked Salmon,
Chives & Fresh Dill

Shakshouka ~ 19

Two baked Eggs in spicy Tomato Sauce
and Fresh Bell Peppers

Add Ground Beef ~ 5

Steak & Eggs ~ 34

Grilled Skirt Steak, Scrambled Eggs
with Arugula and Shaved Parmesan Cheese

Baked Eggs & Sausage ~ 26

Two baked Eggs, Sweet & Hot Italian Sausage,
Spinach and Mustard Cream Sauce
on Toasted Bread with Gruyere Cheese

PANINI & BURGERS

Chicken Paillard Panino ~ 20

Grilled Chicken Breast with Tomatoes, Avocado and Manchego Cheese, served with Mixed Greens

Grilled Merguez Sausage Panino ~ 22

Spicy Moroccan Lamb Sausage with Gruyere Cheese, Roasted Red Peppers and Mustard, served with Fries

Angus Beef Burger

20

Red Onions, Tomatoes & Lettuce,
served with Medi Fries

Add Fontina Cheese ~ 4

Tuna Burger

24

Guacamole, Arugula,
Radish, and Aioli,
served with Mixed Greens

Lamb Burger

22

Served with Roasted Peppers,
Arugula and Medi Fries

Add Goat Cheese ~ 4

No substitutions on any of the above



❖ PASTAS ❖

All our pastas are made fresh daily in limited quantities

Linguini alle Vongole ~ 29

Baby Clams, Garlic, Fresh Parsley and EVOO

Ricotta & Egg Raviolo ~ 27

Single large Raviolo filled with Ricotta & Egg Yolk, served with Grilled Speck in a Butter & Sage Sauce

Pappardelle "al Limone" ~ 29

Large, hand-cut Egg Noodle Pasta with Meyer Lemons, Almonds, Fresh Basil & Parmesan

Homemade Potato Gnocchi

Choice of Basil Pesto **20** | Tomato **22** | Bolognese Sauce **26**

**Our Basil Pesto Sauce is made with Pine Nuts & Walnuts*



❖ SALADS ❖

Greek Salad ~ 18

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

Add Grilled Chicken ~ 8 | Add Grilled Shrimp (4 pcs) ~ 12

Caesar Salad ~ 17

Homemade Croutons, Romaine Hearts, Caesar Dressing and Shaved Parmesan Cheese

Add Grilled Chicken ~ 8 | Add Grilled Shrimp (4 pcs) ~ 12

Grilled Spanish Octopus ~ 28

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

Burrata Caprese ~ 22

Creamy Homemade Mozzarella, Fresh Basil, Sliced Tomatoes & Baby Arugula

Add Prosciutto di Parma ~ 8



MEDI

BOTTOMLESS BRUNCH SPECIAL ~ 42



Offered from 11am - 4pm for a duration of 90 mins (entire table must participate, not available individually)
Served with Unlimited Drinks (see "Brunch Cocktails" below for available selection),
and a Choice of ONE of the following:

Shakshouka

Two baked Eggs in spicy Tomato Sauce and Fresh Bell Peppers

Add Ground Beef ~ 5

Chicken Paillard Panino

Grilled Chicken Breast with Tomatoes, Avocado and Manchego Cheese, served with Mixed Greens

Tuna Burger

Guacamole, Arugula, Radish, and Aioli, served with Mixed Greens

Medi Angus Beef Burger

Red Onions, Tomatoes & Lettuce, served with Medi Fries

Add Fontina Cheese ~ 4

The Medi Omelet

Mushrooms, Spinach, Cherry Tomatoes, Onions and Feta Cheese

Egg Whites ~ 3

Soft Vanilla Waffles or French Toast

Served with either Bacon & Maple Syrup or Strawberries, Banana, Maple Syrup & Whipped Cream

Pappardelle "al Limone"

Large, hand-cut Egg Noodle Pasta with Meyer Lemons, Almonds, Fresh Basil & Parmesan

Ricotta & Egg Raviolo

Single large Raviolo filled with Ricotta & Egg Yolk, served with Grilled Speck in a Butter & Sage Sauce

BRUNCH COCKTAILS

By the Glass ~ 14 | By the Pitcher (1 Liter) ~ 32

Mimosa

Bellini

Sangria

Sparkling (see selection by the Bottle)

Screwdriver

Bloody Mary



MEDI

SIDES

PROTEIN

Sweet/Hot Italian Pork Sausage	9	Bacon	9
Medi Fries with Paprika & Aioli	10	Smoked Salmon	14
Cheese Feta, Goat, Fontina or Gruyere	8	Grilled Chicken Breast	12

VEGETABLES

Fingerling Potatoes Roasted with Rosemary & Garlic	10	Sliced Avocado Drizzled with EVOO & Sea Salt	8
Okra Stew with Onions & Sliced Tomatoes	10	Broccoli Rabe & Red Chilies Sautéed with Garlic & EVOO	10
Brussel Sprouts Sautéed with Pistachios & Garlic	10	Assorted Grilled Vegetables Zucchini, Eggplant, Peppers & Onions	12

❖ DESSERTS ❖

all our desserts are homemade

Cantuccini Homemade Almond Cookies 8 with **Señorío de Sarria** Moscatel '15, Spain 16

Chocolate Cake 14

Served with Toasted Pine Nuts

Crème Brûlée 14

Vanilla Egg Custard

Apple Cake 14

Served with Vanilla Ice Cream

Panna Cotta 14

Served with Blueberries & Vincotto

Kataifi 14

Shredded Filo Dough stuffed with Walnuts & Almonds in Honey-Rosewater Syrup

Sütlaç 14

Rice Pudding with Raisins & Toasted Almonds

COFFEE & TEA

Espresso / Regular Coffee	4	Assorted Teas / Iced Tea	4
Double Espresso	6	Assorted Sodas & Juices	5
Latte / Cappuccino	7	Still / Sparkling Water	9