



❖ BRUSCHETTE ❖

8 each

Fresh Shepherd's Ricotta

Cherry Tomatoes & Fresh Basil

Pan Tumaca

Shaved Tomatoes, Manchego & Jamon Serrano

Sautéed Chicken Liver

Crumbled Goat Cheese,
Caramelized Red Onion & Parsley

BRUSCHETTETRIO (1 of each) ~ 21



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 1/2 W 54th St

giardino54.com | (646) 726-4575



811 9th Avenue New York, NY 10019

Phone: (212) 586-1201 ■ mediwinebar.com

HAPPY HOUR

EVERY DAY

Bar Area Only

Sunday - Thursday

4 - 7pm || 10pm - Closing

Friday - Saturday

3 - 7pm || 10pm - Closing



HAPPY HOUR DRINKS



Stella Artois	6
Well Cocktails	14
Well Mixed Drinks	10
Sparkling & Oyster Special	6
<i>Only with the purchase of 6 oysters</i>	

Sangria (Red or White)

By the Glass	7
By the Pitcher (1 Liter)	29

HAPPY HOUR WINES

By the Glass **7** | By the Bottle **28**

Rosé

Luca Toni Bobal '22 *Tierra de Castilla, Spain*

Stone Castle '21 *Rahovec, Kosova*

White

Abadía Real Verdejo Viura '22 *Castilla y León, Spain*

Stone Castle Chardonnay '22 *Rahovec, Kosova*

Red

Abadía Real Tempranillo '22 *Castilla y León, Spain*

Stone Castle Cabernet Sauvignon '21 *Rahovec, Kosova*

HAPPY HOUR SPARKLING

By the Glass **8** | By the Bottle **28**

Cava Brut **Castellar** NV *Catalonia, Spain*

Cava Demi-Sec Rosé **Castellar** NV *Catalonia, Spain*

Now enjoy **\$3 off All HAPPY HOUR Bottles**
 or Sangria Pitchers with the purchase of
 A DOZEN OYSTERS



RAW BAR

Blue Point Oysters *Connecticut* \$2 per

Little Neck Clams *New York* \$1.50 per

Minimum of 6 per order

❖ BITES ❖

Mixed Olives 6

Medi Fries 7

Seasoned with Paprika, served with Aioli

Risotto Croquettes 9

Saffron, Jamon Serrano & Fontina

Sautéed Brussels Sprouts 9

Date Pincho (4 pcs) 14

Dates stuffed with Goat Cheese & Mint
and wrapped in Speck

Bacalao con Polenta 16

Cod Fish Pâté & Fried Polenta (3)

Fried Calamari & Zucchini 15

Served with Aioli Sauce

Mussels & Chorizo 19

Sautéed with Fresh Tomatoes, Cilantro,
White Wine, Garlic & EVOO

Mediterranean Dipping Tray 19

Hummus, Baba Ganoush, & Roasted Peppers with
Feta & Grilled Pita Bread

Meatballs in Tempranillo Sauce 15

Ground Beef, Pine Nuts, Raisins
& Fresh Parsley in Red Wine Sauce

Hanger Steak Kebab 19

Grilled Cubes of Beef, Eggplant Escalivada,
Roasted Pepper & Feta Purée

Cheese Board 24

Gorgonzola Dolce, Manchego, Cabra al Vino

Cheese & Charcuterie Platter 29

Gorgonzola Dolce & Manchego,
"Sujuk" Beef Salame & Prosciutto di Parma

Please notify our staff of any allergies

*Consuming raw or undercooked meat may increase
your risk of food-borne illness*