

# Welcome to the MBG Family!

Please visit us at our sister locations...



#### **BLUE SEAFOOD BAR**

856 9th Avenue

blueseafoodbar.com | (212) 757-7511



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



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# **OUR MENU**

Individual portions available at the Bar Area Only

# BRUSCHETTE TRIO \* 28

Pan Tumaca ~ 10

Shaved Tomatoes, Manchego Cheese & Prosciutto di Parma

Fresh Shepherd's Ricotta ~ 10

Ricotta, Cherry Tomatoes & Fresh Basil

Sautéed Chicken Liver ~ 12

Sautéed in Red Wine Reduction, served with Crumbled Goat Cheese, Caramelized Red Onions & Parsley

# SPANISH TAPAS TRIO 32

Date Pincho ~ 12

Dates stuffed with Goat Cheese & Mint and wrapped in Speck, served warm

Bacalao ~ 12

Cod Fish Pâté over warm Fried Polenta

## Risotto Croquettes ~ 12

Spanish Jamon Serrano, Fontina Cheese & Saffron

## RAW BAR

Petite Seafood Tower 79

Recommended for One

Oysters (4), Clams (4), Shrimp (4), Half-Lobster Long Island Oysters 3.5

Little Neck Clams 2.5

Mix & Match, min. 6 per order

**Grande Seafood Tower 115** 

Recommended for Two

Oysters (6), Clams (6), Shrimp (6), Whole Lobster

All served in the Half-Shell with Cocktail Sauce, Horseradish & Red Wine Vinegar Mignonette

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



## CHEESE & CHARCUTERIE

Individual portions available at the Bar Area Only

## **CHEESES**

12 Each (Bar Only) Choice of 3 (2oz each) 32

## Manchego

Raw Sheep's Milk (12mo)

#### "Cabra al Vino"

Pasteurized "Drunken" Goat's Milk

#### Brie

Pasteurized Cow's Milk France

#### **Pecorino Crotonese**

Sheep's Milk Italy

## Gorgonzola Dolce

Pasteurized Cow's Milk

#### Grilled Halloumi

Pasteurized Cow's Milk Greece

## **CHARCUTERIE**

Each (Bar Only) Choice of 3

14 34

## Spanish Dry Chorizo

Pork Sausage dry-cured with Paprika

#### Prosciutto di Parma

Dry-cured Ham (18mo)

## Mortadella with Pistachios & Peppercorns

Heat-cured Pork Salami Italy

## **Sweet Soppressata**

Coarsely-ground aged Salami, lightly seasoned Italy

## Grilled "Sujuk"

**Smoked Beef Sausage** Albania

#### **Beef Prosciutto**

Lean Beef air-dried with Sea Salt & Paprika Montenegro

## CHEF'S BOARDS TO SHARE

PICCOLO ~ 38

Gorgonzola Dolce & Manchego "Sujuk" & Prosciutto di Parma

GRANDF ~ 46

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

no substitutions



#### MF7FS \*\*

#### \* Mixed Olives ~ 9

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

## \* Mediterranean Dipping Tray ~ 24

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

#### **★ Braised Artichokes & Pecorino** ~ 22

Onions, Fresh Herbs, EVOO. White Wine & Shaved Pecorino Romano

## \* Roasted Cauliflower & Hummus ~ 25

Toasted Almonds, Fresh Mint, Parsley, Lemon & EVOO

## \* Zucchini Fritters ~ 21

Zucchini Patties, Onions, Mint, Eggs, Parmesan & Tzatziki

## \* "Imam Bayildi" ~ 23

Stuffed Baby Eggplant baked with Fresh Tomatoes, Onion, Garlic, Parsley & Oregano

#### Burrata & Prosciutto ~ 32

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Creamy Home-made Mozzarella served with Prosciutto di Parma & Fresh Basil

#### Lamb Kofte ~ 28

**Grilled Lamb Patties** with Tzatziki Sauce over Warm Pita Bread

## Hanger Steak Kebab ~ 27

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

## Meatballs in Tempranillo Sauce ~ 24

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

## Mussels & Chorizo ~ 28

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

## Grilled Spanish Octopus ~ 32

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



# SALADS

\* Greek Salad ~ 18

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

\* Red Beet Salad ~ 20

Red Beet Carpaccio, Baby Spinach, Goat Cheese & Toasted Almonds

Medi Salad ~ 24

Poached Shrimp (4 pcs), Boston Lettuce, Avocado, Shaved Fennel & Grapefruit with a Honey Mustard Vinaigrette



#### **PASTAS** \*\*

# Ricotta & Egg Raviolo ~ 27

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

## Strozzapreti ~ 24

Sweet Sausage, Broccoli Rabe & Pecorino Romano

## \* Pappardelle "al Limone" ~ 29

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

## \* Homemade Ricotta Gnocchi & Truffles ~ 36

Served with Black Summer Truffle Carpaccio & Butter Sauce

All our pastas are made fresh daily in limited quantities



## FROM THE SFA



## Couscous Seafood Casserole ~ 46

Squid, Prawns, Mussels, Octopus, Clams, Spicy "Merquez" Lamb Sausage & Almonds

## Crispy Skin Atlantic Salmon ~ 34

Pan-roasted and served over Sautéed Fennel with Parsley, Mint & Dill in Lemon EVOO Dressing

#### Swordfish Kebab ~ 44

Grilled Cubes of Swordfish served with Tabbouleh Salad, Lemon Juice & EVOO

## Atlantic Striped Bass ~ 37

Pan-seared Fillet in a Cherry Tomato & Kalamata Olive Sauce with Toasted Almonds & Broccoli Rabe

## Whole Grilled Mediterranean Branzino (1.5-2 lbs) ~ 52

Marinated in Garlic, Lemon, Parsley, Sea Salt & EVOO served Grilled with one Side of Choice



## FROM THE LAND



#### Duck Confit ~ 42

Slow-braised Half Duck in a Grand Marnier Orange Reduction Sauce served with Blueberry Barley Risotto

## Pollo Piemontese ~ 34

Chicken Cutlet encrusted with Herbed Breadsticks served with Baby Arugula, Watermelon, Scallions, Gorgonzola Cheese & Toasted Pumpkin Seeds

## Angus Beef Strip Loin Steak ~ 55

14 oz. Grass-fed Angus Beef served with Grilled Asparagus, Aromatic Butter & Fingerling Potatoes

## Grilled Lamb Chops ~ 56

Four chops marinated in Rosemary & Garlic grilled, and served with Okra Stew, Tzatziki Sauce & Fresh Mint

# FORTWO OR MORE

#### Grilled Mixed Seafood ~ 120

Two Fillets of Atlantic Striped Bass, Prawns, Octopus, Calamari & Whole Lobster on the Shell with side of Salmoriglio Sauce

#### Grilled Mixed Meats ~ 120

Half-Duck Confit, Two Lamb Chops, Lamb Kofte, Sweet & Hot Sausage, Merguez Lamb Sausage, 8oz Skirt Steak with side of Chimichurri Sauce

## SIDES

**Fingerling Potatoes** 

# Okra Stew

Roasted with Rosemary & Garlic with Onions & Sliced Tomatoes

#### **Broccoli Rabe & Red Chilies**

Sautéed with Garlic & EVOO

#### Medi Fries

Seasoned with Paprika, served with Aioli Sauce

## **Brussel Sprouts**

Sautéed with Pistachios & Garlic

## **Assorted Grilled Vegetables**

Zucchini, Eggplant, Peppers, **Tomatoes & Onions** 



## PRE-THEATRE PRIX FIXE ~ 49

Available 4-7pm & 10pm-Closing



#### CHOICE OF APPETIZER

#### **Zucchini Fritters**

Zucchini Patties, Onions, Mint, Eggs, Parmesan & Tzatziki

#### **Greek Salad**

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

## Meatballs in Tempranillo Sauce

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

## CHOICE OF ENTRÉE

## Pappardelle "Al Limone"

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

## **Crispy Skin Atlantic Salmon**

Pan-roasted and served over Sautéed Fennel with Parsley, Mint, & Dill in Lemon EVOO Dressing

#### **Pollo Piemontese**

Chicken Cutlet encrusted with Herbed Breadsticks served with Baby Arugula, Watermelon, Scallions, Gorgonzola Cheese, & Toasted Pumpkin Seeds

CHOICE OF DESSERT

Panna Cotta

Sütlac

With Blueberries & Vincotto

Rice pudding with Raisins & Toasted Almonds

No substitutions



## MAIN DINNER PRIX FIXE ~ 79

Available All Day | Recommended for Large Groups



#### CHOICE OF APPETIZER

#### Lamb Kofte

Grilled Lamb Patties with Tzatziki Sauce over Warm Pita Bread

#### **Red Beet Salad**

Red Beet Carpaccio, Baby Spinach, Goat Cheese & Toasted Almonds

#### **Grilled Spanish Octopus**

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

## CHOICE OF ENTRÉE

#### Homemade Ricotta Gnocchi & Truffles

With Black Summer Truffle Carpaccio & Butter Sauce

## **Atlantic Striped Bass**

Pan-seared Fillet in a Cherry Tomato & Kalamata Olive Sauce with Toasted Almonds & Broccoli Rabe

#### Skirt Steak

8 oz. Sliced Skirt Steak with Baby Arugula & Shaved Parmesan

CHOICE OF DESSERT

Panna Cotta

**Chocolate Cake** 

With Blueberries & Vincotto

With Toasted Pine Nuts

No substitutions