



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



MEDI

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

OUR MENU

Individual portions available at the Bar Area Only

❖ **BRUSCHETTE TRIO** ❖
24

Pan Tumaca ~ 8
Shaved Tomatoes, Manchego Cheese
& Prosciutto di Parma

Fresh Shepherd's Ricotta ~ 8
Ricotta, Cherry Tomatoes & Fresh Basil

Sautéed Chicken Liver ~ 10
Sautéed in Red Wine Reduction, served with Crumbled
Goat Cheese, Caramelized Red Onions & Parsley

❖ **SPANISH TAPAS TRIO** ❖
26

Date Pincho ~ 10
Dates stuffed with Goat Cheese & Mint
and wrapped in Speck, served warm

Bacalao ~ 10
Cod Fish Pâté over warm Fried Polenta

Risotto Croquettes ~ 9
Spanish Jamon Serrano,
Fontina Cheese & Saffron

RAW BAR

Petite Seafood Tower 38
Recommended for One

Oysters (3), Clams (3),
Shrimp (3), Branzino Ceviche

Long Island Oysters 3.5 pc

Little Neck Clams 2.5 pc

Mix & Match, min. 6 per order

Grande Seafood Tower 69
Recommended for Two

Oysters (6), Clams (6),
Shrimp (6), Branzino Ceviche

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

Each (Bar Only) 8
Choice of 3 (2oz each) 21

Manchego

Raw Sheep's Milk (12mo)
Spain

“Cabra al Vino”

Pasteurized “Drunken” Goat's Milk
Spain

Brie

Pasteurized Cow's Milk
France

Pecorino Crotonese

Sheep's Milk
Italy

Gorgonzola Dolce

Pasteurized Cow's Milk
Italy

Grilled Halloumi

Pasteurized Cow's Milk
Greece

CHARCUTERIE

Each (Bar Only) 9
Choice of 3 24

Spanish Dry Chorizo

Pork Sausage dry-cured with Paprika
Spain

Prosciutto di Parma

Dry-cured Ham (18mo)
Italy

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 ~ 29

Gorgonzola Dolce & Manchego
“Sujuk” & Prosciutto di Parma

GRANDE ~ 39

Gorgonzola Dolce, Halloumi & Manchego
Mortadella, “Sujuk” & Prosciutto di Parma

no substitutions



MAIN DINNER PRIX FIXE ~ 69

Available All Day | Recommended for Large Groups



CHOICE OF APPETIZER

Lamb Kofte

Grilled Lamb Patties with Tzatziki Sauce over Warm Pita Bread

Greek Salad

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

Branzino Ceviche

Diced Fillet of Branzino marinated with Jalapeño Peppers, Avocado, Pickled Red Onions, Cilantro & Cherry Tomatoes
in a Lemon Olive Oil Dressing (mildly spicy)

CHOICE OF ENTRÉE

Barley Risotto

With Blueberry & Mixed Mushrooms

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

With Blueberries & Vincotto

Chocolate Cake

With Toasted Pine Nuts

No substitutions



PRE-THEATRE PRIX FIXE ~ 39

Available 4-7pm & 10pm-Closing



CHOICE OF APPETIZER

* **Roasted Cauliflower & Hummus**

Toasted Almonds, Fresh Mint, Parsley,
Lemon & EVOO

* **Green Summer Salad ~ 14**

Chopped Romaine, Scallions, Dill & Black Olives, Red Vinegar & EVOO Dressing

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

With Blueberries & Vincotto

Sütlac

Rice pudding with Raisins & Toasted Almonds

Happy hour drinks available with this menu

No substitutions



* = Vegetarian

❖ MEZES ❖

* **Mixed Olives ~ 6**

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

* **Mediterranean Dipping Tray ~ 22**

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

* **Roasted Cauliflower & Hummus ~ 21**

Toasted Almonds, Fresh Mint, Parsley, Lemon & EVOO

Branzino Ceviche ~ 22

Diced Fillet of Branzino marinated with Jalapeño Peppers, Avocado, Pickled Red Onions, Cilantro & Cherry Tomatoes
in a Lemon Olive Oil Dressing (mildly spicy)

Burrata & Prosciutto ~ 28

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

Lamb Kofte ~ 22

Grilled Lamb Patties with Tzatziki Sauce over Warm Pita Bread

Meatballs in Tempranillo Sauce ~ 19

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

Mussels & Clams ~ 25

Sautéed with Leeks, Fresh Tomatoes, Merguez Lamb Sausage, White Wine, Garlic & EVOO



❖ SALADS ❖

* **Greek Salad ~ 16**

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

* **Green Summer Salad ~ 14**

Chopped Romaine, Scallions, Dill & Black Olives, Red Vinegar & EVOO Dressing

Medi Salad ~ 22

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



❖ PASTAS ❖

Ricotta & Egg Raviolo ~ 19

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

Orecchiette ~ 24

Spicy Sausage, Broccoli Rabe & Pecorino Romano

* Pappardelle "al Limone" ~ 22

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

Seafood Tagliolini ~ 32

Mussels, Clams, Shrimp, Calamari & Octopus, Fresh Tomato, Basil, Garlic & EVOO

All our pastas are made fresh daily in limited quantities



FROM THE SEA



Crispy Skin Atlantic Salmon ~ 28

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

Swordfish Kebab ~ 26

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

Whole Butterfly Mediterranean Branzino (1.5-2 lbs) ~ 44

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

Atlantic Striped Bass ~ 31

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

Due to rising costs, an Operating Fee of 3.35% is applied on all orders. This is unrelated to any form of payment. Get a 3.25% discount on your order when you pay with Cash.



FROM THE LAND



Duck Confit ~ 26

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

Pollo Piemontese ~ 29

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

Skirt Steak ~ 36

8 oz. Grass-fed Angus Beef served with Brussels Sprouts, Salsa Verde & Fingerling Potatoes

Grilled Lamb ~ 42

Two T-bone Loin Chops marinated in Rosemary & Garlic & One Lamb Patty grilled, and served with Okra Stew, Tzatziki Sauce & Fresh Mint

Medi's Truffle Cheese Burger ~ 24

8 oz. Grass-fed Ground Angus Beef served with Caramelized Red Onions, sliced Tomato, Baby Arugula, melted Gruyère Cheese & sliced Black Summer Truffles on a Brioche Bread with Medi's Fries & Aioli

FOR TWO OR MORE

Grilled Mixed Seafood ~ 96

Butterflied Branzino, Prawns, Octopus, Calamari & Salmon Fillet with side of Salmoriglio Sauce

Grilled Mixed Meats ~ 82

Lamb Kofte, Sweet & Hot Sausage, Merguez Lamb Sausage, Chicken Kebab, 8oz Skirt Steak with side of Salsa Verde

❖ SIDES ❖

Fingerling Potatoes

9
Roasted with Rosemary & Garlic

Okra Stew

9
with Onions & Sliced Tomatoes

Broccoli Rabe & Red Chilies

10
Sautéed with Garlic & EVOO

Medi Fries

8
Seasoned with Paprika, served with Aioli Sauce

Brussel Sprouts

10
Sautéed with Pistachios & Garlic