



mediwinebar.com

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



**BLUE SEAFOOD BAR**  
856 9th Avenue  
[blueseasfoodbar.com](http://blueseasfoodbar.com) | (212) 757-7511

**GIARDINO 54**  
400 ½ W 54th St  
[giardino54.com](http://giardino54.com) | (646) 726-4575



## OUR MENU

*Individual portions available at the Bar Area Only*

❖ **BRUSCHETTE TRIO** ❖  
28

**Pan Tumaca ~ 12**  
Shaved Tomatoes, Manchego Cheese  
& Prosciutto di Parma

**Fresh Shepherd's Ricotta ~ 9**  
Ricotta, Cherry Tomatoes & Fresh Basil

**Sautéed Chicken Liver ~ 14**  
Sautéed in Red Wine Reduction, served with Crumbled  
Goat Cheese, Caramelized Red Onions & Parsley

❖ **SPANISH TAPAS TRIO** ❖  
32

**Date Pincho ~ 14**  
Dates stuffed with Goat Cheese & Mint  
and wrapped in Speck, served warm

**Bacalao ~ 12**  
Cod Fish Pâté over warm Fried Polenta

**Risotto Croquettes ~ 10**  
Spanish Jamon Serrano,  
Fontina Cheese & Saffron

### RAW BAR

**Petite Seafood Tower 38**  
*Recommended for One*

Oysters (3), Clams (3),  
Mussels (3)  
Shrimp (3), Octopus

**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),  
Mussels (6)  
Shrimp (6), Octopus

*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 Soppresata

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

#### Mussels & Clams

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

### 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 4-6pm & 10pm-Closing



### CHOICE OF APPETIZER

#### \* **Roasted Cauliflower & Hummus**

Toasted Almonds, Fresh Mint, Parsley,  
Lemon & EVOO

#### \* **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, Fresh Crimini Mushrooms, Scallions & Parmesan Cheese Salad

#### **Panna Cotta**

With Blueberries & Vincotto

### CHOICE OF DESSERT

#### **Sütlac**

Rice pudding with Raisins & Toasted Almonds

*No substitutions*



## MEZES

#### \* **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

#### \* **Roasted Cauliflower & Hummus ~ 26**

Toasted Almonds, Fresh Mint, Parsley,  
Lemon & EVOO

#### **Seared Spanish Octopus ~ 29**

Cherry Tomato Confit & Fresh Herbs over Chickpeas Pure with Garlic lemon dressing

#### **Burrata & Prosciutto ~ 32**

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

#### **Lamb Kofte ~ 26**

Grilled Lamb Patties with Tzatziki Sauce over Warm Pita Bread

#### **Meatballs in Tempranillo Sauce ~ 24**

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

#### **Mussels & Clams ~ 28**

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



## SALADS

#### \* **Greek Salad ~ 19**

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

#### \* **Roasted Red Beet Salad ~ 21**

Watercress, Blood Oranges, Grilled Halloumi Cheese & Pistachios with Balsamic Vinegar Dressing

#### **Medi Salad ~ 26**

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

\* = Vegetarian



## ❖ PASTAS ❖

### Ricotta & Egg Raviolo ~ 22

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

### Orecchiette ~ 29

Spicy Sausage, Broccoli Rabe & Pecorino Romano

### \* Pappardelle "al Limone" ~ 27

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

### Homemade Ricotta Gnocchi ~ 38

Black Summer Truffle & Butter Sauce

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



## FROM THE SEA



### Crispy Skin Atlantic Salmon ~ 36

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

### Swordfish Kebab ~ 42

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

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

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

### Atlantic Striped Bass ~ 36

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 ~ 29

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

### Pollo Piemontese ~ 32

Chicken Cutlet encrusted with Herbed Breadsticks served with Baby Arugula, Fresh Crimini Mushrooms, Scallions & Parmesan Cheese Salad

### Skirt Steak ~ 42

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

### Grilled Lamb Combo ~ 49

Two T-bone Loin Chops marinated in Rosemary & Garlic, Two Lamb Patties, One Merguez Sausage served with Okra Stew, Tzatziki Sauce & Fresh Mint

### Medi's Truffle Cheese Burger ~ 26

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 ~ 109

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

### Grilled Mixed Meats ~ 98

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

## ❖ SIDES ❖

### Fingerling Potatoes

10  
Roasted with Rosemary & Garlic

### Okra Stew

9  
with Onions & Sliced Tomatoes

### Broccoli Rabe & Red Chilies

12  
Sautéed with Garlic & EVOO

### Medi Fries

8  
Seasoned with Paprika, served with Aioli Sauce

### Brussel Sprouts

12  
Sautéed with Pistachios & Garlic