



# BRUNCH

## \*STARTER

<b>Crespelle</b>	<b>12</b>
Italian Crepes: Filled with Nutella, served with Fresh Berries and Whipped Cream	
<b>Fresh Fruit Salad</b>	<b>16</b>
Seasonal Fruits, Walnuts, Honey with Mascarpone and Fresh Mint	

## \*BRUNCH SALADS

<b>Greek Salad</b>	<b>19</b>
Diced Cucumbers, Peppers, Kalamata Olives, Onions, Feta Cheese & Cherry Tomatoes <i>Add Grilled Chicken \$9, Add Shrimp \$12 (4pcs)</i>	
<b>Green Summer Salad</b>	<b>16</b>
Scallions, Dill & Black Olives, Red Vinegar & EVOO <i>Add Grilled Chicken \$9, Add Shrimp \$12 (4pc)</i>	
<b>Octopus Salad</b>	<b>29</b>
Fingerling Potatoes, Cherry Tomatoes, Red Onion, Parsley, Red Wine Vinegar, EVOO Dressing	
<b>Burrata Caprese &amp; Prosciutto</b>	<b>27</b>
Creamy Mozzarella, Prosciutto di Parma, Fresh Basil, Sliced Tomatoes & Baby Arugula	

## \*BRUNCH PASTAS

<b>Single Egg Raviolo</b>	<b>24</b>
Large Raviolo Filled with Ricotta & Egg yolk served with Grilled Speck in Butter & Sage Sauce	
<b>Pappardelle "al Limone"</b>	<b>26</b>
Hand cut Long Noodle Pasta with Meyer Lemon, Almond, Fresh Basil & Parmesan	
<b>Orecchiette</b>	<b>28</b>
Spicy Sausage, Broccoli Rabe & Pecorino Romano	

*~All pastas are made fresh daily in limited quantities.*

## \*WAFFLE OR FRENCH TOAST

<b>Soft Vanilla Waffles</b>	<b>20</b>
With Strawberries, Banana, Maple Syrup & Whipped Cream <b>Or</b> Crispy Bacon	
<b>French Toast</b>	<b>20</b>
With Strawberries, Banana, Maple Syrup & Whipped Cream <b>Or</b> Crispy Bacon	

### CHEESES & SIDES

Feta, Goat, Fontina, Gruyere	8 (each)
Medi Fries	8
Sweet or Hot Sausage or Bacon	9
Avocado	8
Smoked Salmon	12
Bacon	8
Grilled Chicken Breast	12

## \*EGGS & OMELETS

<b>Medi Omelet</b>	<b>17/19</b>
Mushrooms, Spinach, Cherry Tomatoes, Onions & Feta Cheese ( <i>Egg Whites</i> )	
<b>Two Eggs Any Style</b>	<b>16</b>
With Fingerling Potatoes and Mixed Greens	
<b>Shakshouka</b>	<b>22</b>
Two baked Eggs in Spicy Tomato, Bell Peppers & Onion Sauce <i>Add ground Beef \$5</i>	
<b>Turkish Benedict</b>	<b>24</b>
Poached Eggs served over Spicy Lemon Yogurt, Chili Peppers, Lemon, EVOO	
<b>Poached Eggs Benedict</b>	<b>22/29</b>
Served with Baby Arugula Choice of <b>Mortadella</b> or <b>Smoked Salmon</b>	
<b>Two baked Eggs &amp; Hot Sausage</b>	<b>28</b>
Sweet & Hot Italian Sausage, Spinach, Mushroom Cream Sauce on Toasted Bread with Gruyere Cheese	
<b>Steak &amp; Eggs</b>	<b>37</b>
Grilled Skirt Steak, Scrambled Eggs with Arugula & Shaved Parmesan Cheese	
<b>Scrambled Eggs, Avocado &amp; Smoked Salmon</b>	<b>34</b>
Scrambled Eggs, half Avocado with Cream Cheese, Nova Scotia Smoked Salmon, Chives & Fresh Dill <i>(No Substitution on all the above items)</i>	

## \*SANDWICH & PANINI

<b>Tuna Burger</b>	<b>24</b>
Guacamole, Arugula, Radish, Aioli & Mixed Greens	
<b>Medi Angus Beef Burger</b>	<b>20</b>
Red Onions, Tomato, Lettuce & Medi Fries <i>Add Fontina Cheese \$4</i>	
<b>Medi's Truffle Cheese Burger</b>	<b>28</b>
Grass-fed Angus Beef, Caramelized Red Onions, Tomato, Arugula, Gruyere Cheese & Black Summer Truffles	
<b>Chicken Paillard Panino</b>	<b>19</b>
Grilled Chicken Breast, Tomatoes, Avocado & Manchego Cheese, served with Mixed Greens	
<b>Grilled Merguez Sausage</b>	<b>22</b>
Moroccan Spicy Lamb Sausage, Gruyere Cheese, Roasted Red Pepper, Mustard & Medi Fries	

### COFFE/TEA/JUICES

Espresso/ Regular Coffee	5
Double Espresso	7
Latte/ Cappuccino/Macchiato	8
Assorted Teas/Iced Tea/ Sodas	5
Tomato Juice, Cranberry	8
Fresh OJ, Peach Juice	8
Flat/Sparkling Water	10



## BRUNCH



### MEDI RAW BAR

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

Oysters (3), Clams (3), Shrimp (3)  
Mussels (3) and Sliced Marinated  
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), Shrimp (6)  
Mussels (6) and Sliced Marinated  
Octopus

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

### BRUNCH SPECIAL DRINKS

Cocktails \$14

1L Pitchers \$29

Mimosa / Bellini / Bloody Mary / Screwdriver

1L Pitcher of Sangria \$29 / \$14 GL  
(red or white)

### BRUNCH SPECIAL OFFER

**\$28 Bottle of Wine**

**\$12 Glass of Wine**

#### SPARKLING

Poema Cava Extra Dry NV *Catalonia* Spain  
Segura Brut Rose NV *Catalonia* Spain

#### ROSE

Luca Toni '23 *Vino de la Tierra de Castilla* Spain  
Stone Castle '24 *Rahovec*, Kosova

#### WHITE

Abadia Real Verdejo Viura '23 *Castilla Y Leon* Spain  
Stone Castle Chardonnay '22 *Rahovec* Kosova

#### RED

Abadia Real Tempranillo '22 *Castilla Y Leon* Spain  
Stone Castle Cabernet Sauvignon '21 *Rahovec* Kosova

### BOTTOMLESS BRUNCH DRINKS \$27 PER PERSON

CHOICE OF:

MIMOSA, BELLINI, BLOODYMARY, SCREWDRIVER,  
SPARKLING WINE AND SANGRIA

ALL TABLE MUST PARTICIPATE ~ NOT AVAILABLE INDIVIDUALLY  
AVAILABLE ONLY WITH FOOD

BOTTOMLESS DRINKS AVAILABLE FOR 90 MINUTES

*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.*

MEDI  
WINE BAR

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