



❖ BRUSCHETTE ❖

Fresh Shepherd's Ricotta ~ 10

Cherry Tomatoes & Fresh Basil

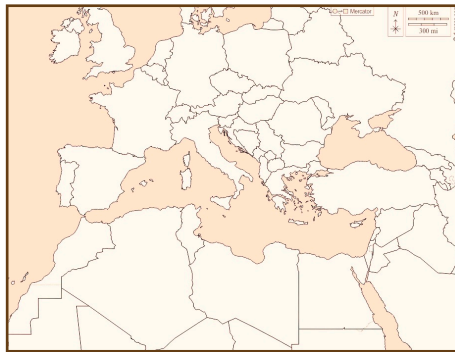
Pan Tumaca ~ 14

Shaved Tomatoes, Manchego & Jamon Serrano

Sautéed Chicken Liver ~ 16

Crumbled Goat Cheese,
Caramelized Red Onion & Parsley

BRUSCHETTE TRIO (1 of each) ~ 29



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

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 3.2% discount on your order when you pay with Cash.



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	7
Well Cocktails	14
Well Mixed Drinks	12
Sparkling & Oyster Special	8
<i>Only with the purchase of 6 oysters</i>	

Sangria (Red or White)

By the Glass	10
By the Pitcher (1 Liter)	29

HAPPY HOUR WINES

By the Glass **9** | By the Bottle **29**

Rosé

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

Stone Castle '24 *Rahovec, Kosova*

White

Abadía Real Verdejo Viura '23 *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 **10** | By the Bottle **34**

Poema Cava Extra Dry NV *Catalonia, Spain*

Cune Cava Brut Rosé NV *Catalonia, Spain*

RAW BAR

Blue Point Oysters *Connecticut* \$2 per

Little Neck Clams *New York* \$1.50 per

Minimum of 6 per order



❖ HAPPY HOUR OFFERINGS ❖

Mixed Olives	9
Medi Fries	8
<i>Seasoned with Paprika, served with Aioli</i>	
Risotto Croquettes (4 pcs)	12
<i>Saffron, Jamon Serrano & Fontina</i>	
Sautéed Brussels Sprouts	12
<i>Sautéed with Pistachios & Garlic</i>	
Date Pincho (4 pcs)	16
<i>Dates stuffed with Goat Cheese & Mint and wrapped in Speck</i>	
Bacalao con Polenta (3 pcs)	24
<i>Cod Fish Pâté & Fried Polenta</i>	
Fried Calamari & Zucchini	18
<i>Served with Aioli Sauce</i>	
Mussels, Clams & Merguez Sausage	26
<i>Sautéed with Leeks, Fresh Tomatoes, Merguez Lamb Sausage, White Wine, Garlic & EVOO</i>	
Mediterranean Dipping Tray	24
<i>Hummus, Baba Ganoush, & Roasted Peppers with Feta & Grilled Pita Bread</i>	
Meatballs in Tempranillo Sauce	24
<i>Ground Beef, Pine Nuts, Raisins & Fresh Parsley in Red Wine Sauce</i>	
Medi's Truffle Cheese Burger	28
<i>Grass-fed Angus Beef, Caramelized Red Onions, Tomato, Arugula, Gruyere Cheese & Black Summer Truffles</i>	
Lamb Kofte	26
<i>Grilled Lamb Patties with Tzatziki Sauce over Warm Pita</i>	

CHEESE & CHARCUTERIE

Piccolo	29
<i>Gorgonzola Dolce & Manchego, "Sujuk" Beef Salame & Prosciutto di Parma</i>	
Grande	39
<i>Gorgonzola Dolce, Halloumi & Manchego, Mortadella, "Sujuk" Beef Salame & Prosciutto di Parma</i>	

Please notify our staff of any allergies

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