



Medi Prix Fixe 3 Courses \$39

*This price is available every day for the parties that start 4-5 pm
For parties that start after 5 pm the price for this menu is \$49*

Family Style Appetizers

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"

Hand cut Pasta with Meyer Lemon, Almond, Basil, and Parmesan

Crispy Skin Atlantic Salmon

Pan Roasted over Sautéed Fennels with Parsley and Fresh Mint

Pollo Piemontese

*Chicken Cutlet encrusted with Herbed Breadsticks served with baby Arugula,
Watermelon, Scallions, Gorgonzola Cheese, and Toasted Pumpkin Seeds*

Choice of Dessert

Panna Cotta

Served with Blueberries & Vincotto

Sütlaç

Rice pudding with Raisins & Toasted Almonds

MEDI

WINEBAR

811 9TH AVE NEW YORK, NY 10019 • PHONE: 212 586 1201 • WWW.MEDIWINEBAR.COM



Medi Prix Fixe 3 Courses \$65

Appetizer Family Style

Ricotta Bruschetta

Fresh Albanian Shepard's Ricotta Bruschetta with Cherry Tomatoes & Fresh Basil

Stuffed Zucchini

Roasted Zucchini stuffed with Roasted Garlic Hummus & Scallions

Greek Salad

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

Bacalao Fritters

Cod Fish with potatoes, Scallions & Parsley

Choice of Entrée

Pollo Piemontese

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

Pappardelle "al Limone"

Hand cut Pasta with Meyer Lemon, Almond, Basil, and Parmesan

Crispy Skin Atlantic Salmon

Pan Roasted over Sautéed Fennels with Parsley and Fresh Mint

Skirt Steak

Grilled Skirt Steak with Baby Arugula, Cherry Tomatoes & Parmesan

Choice of Dessert

Panna Cotta

Served with Blueberries & Vincotto

Chocolate Cake

Served with Toasted Pine Nuts

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Medi Prix Fixe 3 Courses \$75

Family Style Appetizers

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

Meatballs in Tempranillo Sauce

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

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

Angus Beef Skirt Steak

Grilled Skirt Steak served with Arugula and Cherry Tomatoes Salad, shaved
Parmesan, EVOV & Fingerling Roasted Potatoes

Choice of Dessert

Panna Cotta

Served with Blueberries & Vincotto

Chocolate Cake

With Toasted Pine Nuts





Medi Prix Fixe 3 Courses \$85

Choice of Appetizer

Roasted Red Beet Salad

Baby Spinach, Roasted Garlic, Goat Cheese & Pistachios with EVOO and Aged Balsamic Vinegar Dressing

Seared Spanish Octopus

Cherry Tomato Confit, Fresh Herbs over Chickpeas Pure with Garlic Lemon Dressing

Burrata and Prosciutto

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

Choice of Entrée

Homemade Ricotta Gnocchi & Truffles

With Black Summer Truffle Carpaccio & Butter Sauce

Swordfish Kebab

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

Couscous Casserole

Squid, Prawns, Mussels, Octopus, Clams, Merguez Lamb Sausage & Almonds

Grilled Lamb Combo

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

Choice of Dessert

Panna Cotta

Served with Blueberries & Vincotto

Chocolate Cake

With Toasted Pine Nuts

Kataifi

Shredded Filo Dough stuffed with Walnuts & Almonds in Honey-Rosewater Syrup



Medi Prix Fixe 4 Courses \$95

Family style Medi Bites/Bruschetta

Date's Pincho

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

Risotto Croquettes

Spanish Jamon Serrano, Fontina Cheese & Saffron

Roasted Zucchini & Hummus

Green Squash stuffed with Scallions & Roasted Garlic Hummus

Fresh Shepherd's Ricotta

Albanian Fresh Sheppard's Ricotta Bruschetta with Cherry Tomatoes & Fresh Basil

Family style Appetizer

Grilled Spanish Octopus

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

Arugula Salad

Baby Arugula with Apple, Walnuts, Shaved Parmesan & Balsamic Reduction

Meatballs in Tempranillo Sauce

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

Choice of Entrée

Pappardelle "al Limone"

Hand cut Pasta with Meyer Lemon, Almond, Basil & Parmesan Cheese

Atlantic Striped Bass

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

Pollo Piemontese

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

Angus Beef Strip Loin Steak

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

Choice of Homemade Dessert

Panna Cotta

With Blueberries & Vincotto

Chocolate Cake

Toasted Pine Nuts Chocolate Cake

Sütlac

Rice pudding with Raisins & Toasted Almonds





Medi Prix Fixe 3 Courses \$109

Family Style Bites/ Bruschetta

Date Pincho

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

Risotto Croquettes

Spanish Jamon Serrano, Fontina Cheese & Saffron

Fresh Shepherd's Ricotta

Albanian Fresh Sheppard's Ricotta Bruschetta with Cherry Tomatoes & Fresh Basil

Roasted Zucchini & Hummus

Green Squash stuffed with Scallions & Roasted Garlic Hummus

Bacalao

Cod Fish pate over warm Fried Polenta

Family Style Appetizer

Grilled Spanish Octopus

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

Meatballs in Tempranillo Sauce

Ground beef, Pine nuts, Raisins & Fresh Parsley in Red Wine Sauce

Lamb Kofte

Grilled Lamb Patties with Pita Bread & Tzatziki

Greek Salad

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

Braised Artichokes & Pecorino

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

Choice of Entrée

Homemade Ricotta Gnocchi & Truffles

With Black Summer Truffle Carpaccio & Butter Sauce

Halibut Fish

Pan Seared Halibut Filet, Capers, and Lemon Sauce with Sauteed Broccoli Rabe

Duck Confit

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

Angus Beef Strip Loin Steak

Grass-fed Angus Beef Served with Grilled Asparagus, Aromatic Butter & Fingerling Potatoes

Choice of Dessert

Panna Cotta

Served with Blueberries & Vincotto

Chocolate Cake

Served with Toasted Pine Nuts

Apple Tart

Served with Vanilla Ice Cream





Available with all menus

Add Meat & Cheese platter \$10 pp

*Add chilled Seafood tower \$85
(good for up to 4 people)
(Oysters, Clams, Shrimp, 2 lb lobster)*

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