



mediwinebar.com

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



OUR MENU

Individual portions available at the Bar Area Only

❖ BRUSCHETTE TRIO ❖
29

Pan Tumaca ~ 15
Shaved Tomatoes, Manchego Cheese
& Prosciutto di Parma

Fresh Shepherd's Ricotta ~ 12
Ricotta, Cherry Tomatoes & Fresh Basil

Sautéed Chicken Liver ~ 16
Sautéed in Red Wine Reduction, served with Crumbled
Goat Cheese, Caramelized Red Onions & Parsley

❖ SPANISH TAPAS TRIO ❖
36

Date Pincho ~ 17
Dates stuffed with Goat Cheese & Mint
and wrapped in Speck, served warm

Bacalao ~ 15
Cod Fish Pâté over warm Fried Polenta

Risotto Croquettes ~ 14
Spanish Jamon Serrano,
Fontina Cheese & Saffron

RAW BAR

Petite Seafood Tower \$38

Recommended for One

Oysters (3), Clams (3),
Mussels (3)

Shrimp (3), Octopus

add 1/2 Lobster - \$28

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

Long Island Oysters 3.5

Little Neck Clams 2.5

Mix & Match, min. 6 per order

Grande Seafood Tower \$69

Recommended for Two

Oysters (6), Clams (6),
Mussels (6)

Shrimp (6), Octopus

add Full Lobster - \$49

*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) 12
Choice of 3 (2oz each) 29

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) 14
Choice of 3 32

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

Marulo Salad

Romaine, Scallions, Dill, Black Olives Red Vinegar and EVOO

Burrata & Prosciutto

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

CHOICE OF ENTRÉE

Barley Risotto

With Blueberry & Mixed Wild Mushrooms

Couscous Casserole

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

Hanger Steak Kebabs

2 Kebabs, Eggplant Escalivada, Roasted Peppers, Crumbled Feta Cheese with Harissa Sauce, served with French Fries Basket

CHOICE OF DESSERT

Panna Cotta

With Blueberries & Vincotto

Chocolate Cake

With Toasted Pine Nuts

No substitutions



PRE-THEATRE PRIX FIXE ~ 45

Available 4-6:30 pm & 9pm-Closing



CHOICE OF APPETIZER

* **Roasted Cauliflower & Hummuss**

Toasted Almonds, Fresh Mint, Parsley,
Lemon & EVOO

* **Greek Salad**

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

Mussels & Clams

Sautéed with Leeks, Fresh Cherry Tomatoes, White Wine, Garlic & EVOO

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

Panna Cotta

With Blueberries & Vincotto

CHOICE OF DESSERT

Sütlac

Rice pudding with Raisins & Toasted Almonds

No substitutions



MEZES

* **Mixed Olives ~ 10**

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

* **Mediterranean Dipping Tray ~ 28**

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

* **Roasted Cauliflower & Hummus ~ 29**

Toasted Almonds, Fresh Mint, Parsley, Lemon & EVOO

Octopus Carpaccio ~ 31

Cherry Tomato Confit, Avocado, Diced Cucumber, Red Onion, Cilantro, Lime Juice and EVOO

Burrata & Prosciutto ~ 34

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

Lamb Kofte ~ 27

Grilled Lamb Patties with Tzatziki Sauce over Warm Pita Bread

Hanger Steak Kebab ~ 26

Grilled Cubes of Beef, Eggplant Escalivada, Roasted Pepper, Crumbled Feta Cheese with Harissa Sauce

Mussels, Clams & Merguez Sausage ~ 29

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

Fritto Misto \$32

Crispy Calamari, Shrimp, Octopus, Zucchini, Fresh Lemon and Herbs (gluten-free)

SALADS

* **Greek Salad ~ 19**

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

* **Marulo Salad ~ 22**

Romaine, Scallions, Dill, Black Olives Red Vinegar and EVOO

Medi Salad ~ 28

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

* = vegetarian



❖ PASTAS ❖

Ricotta & Egg Raviolo ~ 28

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

Orecchiette ~ 32

Spicy Sausage, Broccoli Rabe & Pecorino Romano

*** Pappardelle “al Limone” ~ 29**

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

All our pastas are made fresh daily in limited quantities.



FROM THE SEA



Crispy Skin Atlantic Salmon ~ 39

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

Couscous Casserole ~ 46

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

Whole Butterfly Mediterranean Branzino (1.5-2 lbs) ~ 58

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

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 ~ 34

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

Pollo Piemontese ~ 37

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

Grilled Lamb Combo ~ 56

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 ~ 29

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 ~ 96/144

Prawns, Octopus, Mussels, Clams, Calamari & Salmon Fillet with side of Salmoriglio Sauce **(add Full Branzino)**

Grilled Mixed Meats ~ 94/119

Lamb Kofte, Sweet & Hot Sausage, Merguez Lamb Sausage, Chicken Kebab, Hanger Steak Kebab with side of Salsa Verde **(add 2 Lamb Loins)**

No substitutions

❖ SIDES ❖

Fingerling Potatoes

10

Roasted with Rosemary & Garlic

Medi Fries

8

Seasoned with Paprika, served with Aioli Sauce

Okra Stew

10

with Onions & Sliced Tomatoes

Broccoli Rabe & Red Chilies

14

Sautéed with Garlic & EVOO

Brussel Sprouts

14

Sautéed with Pistachios & Garlic