

MIEDI

TO SHARE OR NOT TO SHARE

MEDI CHARCUTERIE

Signature Aperitivo board with Jamon Iberico, Salchichón Iberico a beautiful truffle Manchego, blue goat cheese, Home-made aioli & Queen Gordal Olives served with rustic baguette 19,5

MEDI MEZZE

Beetroot hummus, Tzaziki, Artichoke tapenade and Muhammara served with sourdough pita bread 15,5

PAN CON AIOLI

Rustic baguette with our signature home-made aioli 6,5

GREEN GODDESS AUBERGINE

MEDI's day 1 signature dish with roasted aubergine, our secret herb mix (maybe we will tell you) and roasted pine nuts and pistachio 14,5

MACKEREL MOSAIQUE

Sous-vide mackerel rolled in algae then rolled in courgette creating a beautiful mosaique with beurre monte, pine nut crumble & salmon roe 15,5

WINTER MUSHROOMS

Roasted winter mushrooms with rich, earthy notes, paired with a smooth condensed almond cream. Smoked almond foam adds aromatic depth, while toasted almonds bring a delicate crunch and nutty finish. 16,5

TACCHINA SGOMBRO

Sous-vide turkey filet with a smoked mackerel sauce and balsamic pearls, a twist on the classic vitello tonnato 16,5

CARCIOFI ALLA ROMANA

Italian traditional Confit artichokes served on vegan Feta and sautéed spinach 14,5

CRISPY CAULIFLOWER

MEDIteranean fried cauliflower served on a crème of pistachio with a home-made hot sauce on top and herb oil 14,5

SEAFOOD ARROZ CALDOSA

with she-crab soup, coquilles, cod and gambas, served in a coquille shell 19,5

PULPO

Grilled pulpo with sauce meunière on a traditional French tomato compote an a non spicy jalapeño foam 19,5

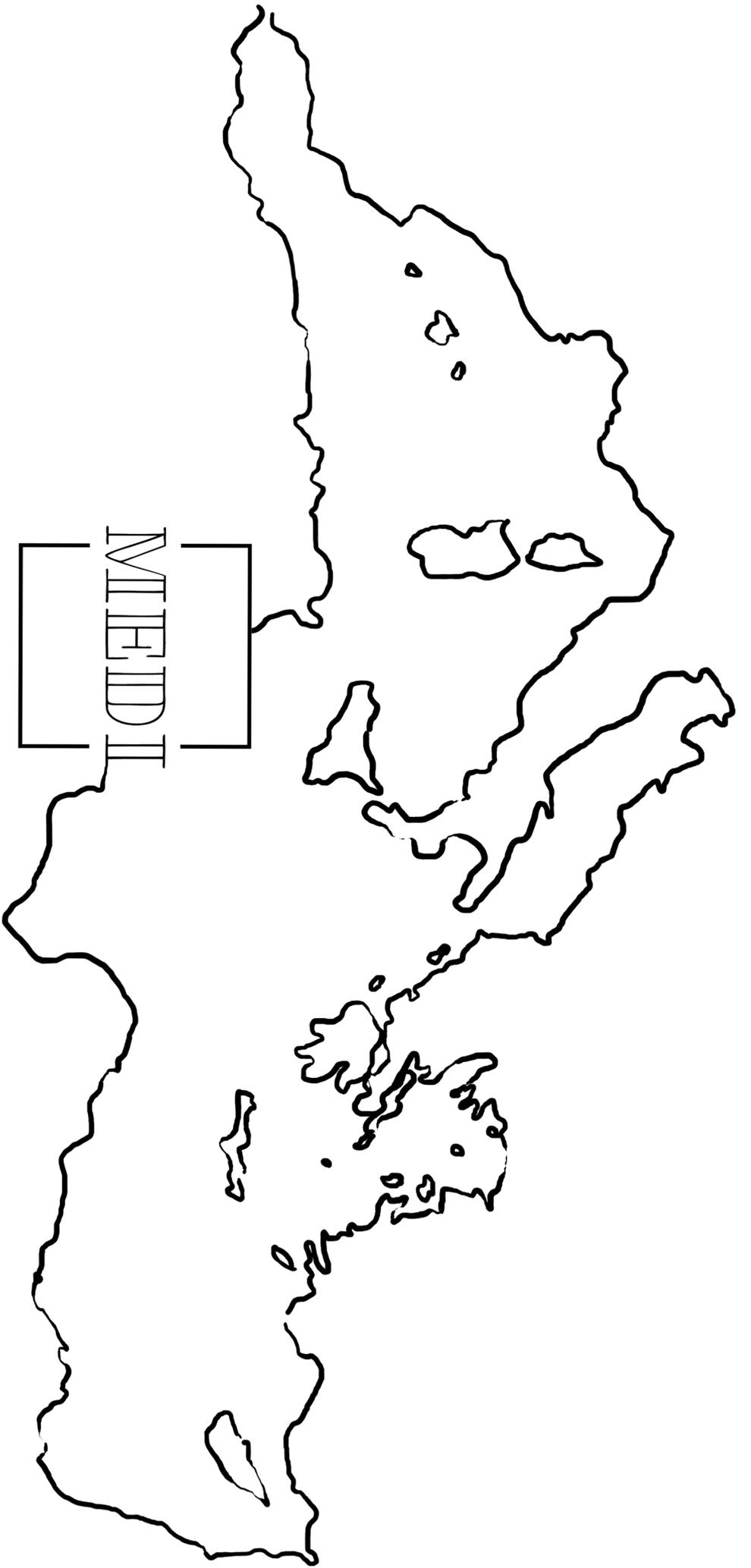
RIBEYE 200 G R

Juicy grilled ribeye on a herbaceous yogurt pesto, served with blistered Padrón peppers for a smoky finish 21,5

MAROCCAN KEBAB

Gently grilled Moroccan lamb kebab, glazed with home-made harissa to release warm spice and smoky heat. Paired with cactus fig couscous, feta, and crisp green pepper 18,5

*MEDI recommends 3 dishes per person excl. dessert for a full meal
Mezze & Antipasto counts as two dishes*



Veronika
Petuchová