MEDI

TO SHARE OR NOT TO SHARE

MEDI MEZZE
Pita Sourdough Bread | Piquillo peppers | Spicy carrots | Gremolada | Hummus Chilly Jam
15,5

MEDI ANTIPASTO
Baguette | Variety of Premium Salumi | Spanish Cheese | Olives |Black Aioli
20,5

PAN CON AIOLI
Roast Baguette | Black Aioli
6,5

GREEN GODDESS AUBERGINE
Roasted Aubergine | Secret Herb Mix | Maple Syrup | Pine Nuts and Pistachio
13,5

CEVICHE RAINBOW
Burnt Mango Leche de Tigre | Tapioca | Papaya | Fava Beans
12,5

VITELLO TONNATO
Sous vide Veal | Capers |Salmon Roe | Cherry Tomatoes
16,5

COD MANTECATO
Cod | Lemon | Buckwheat Polenta
12,5

CARROTS AU YAOURT
Roasted carrots | Yoghurt Tahini Citrus | Zaatar
12,5

HISPI CABBAGE
Hispi Cabbage | Tahini Sauce | Miso Caramelized | Green Oil
13

ARTICHOKES
Confit artichokes | Spinach | Vegan Feta
13

ASPARAGUS KOSHARI
Asparagus | Lentil | Rice | Chellie Jam | Black Aioli
13

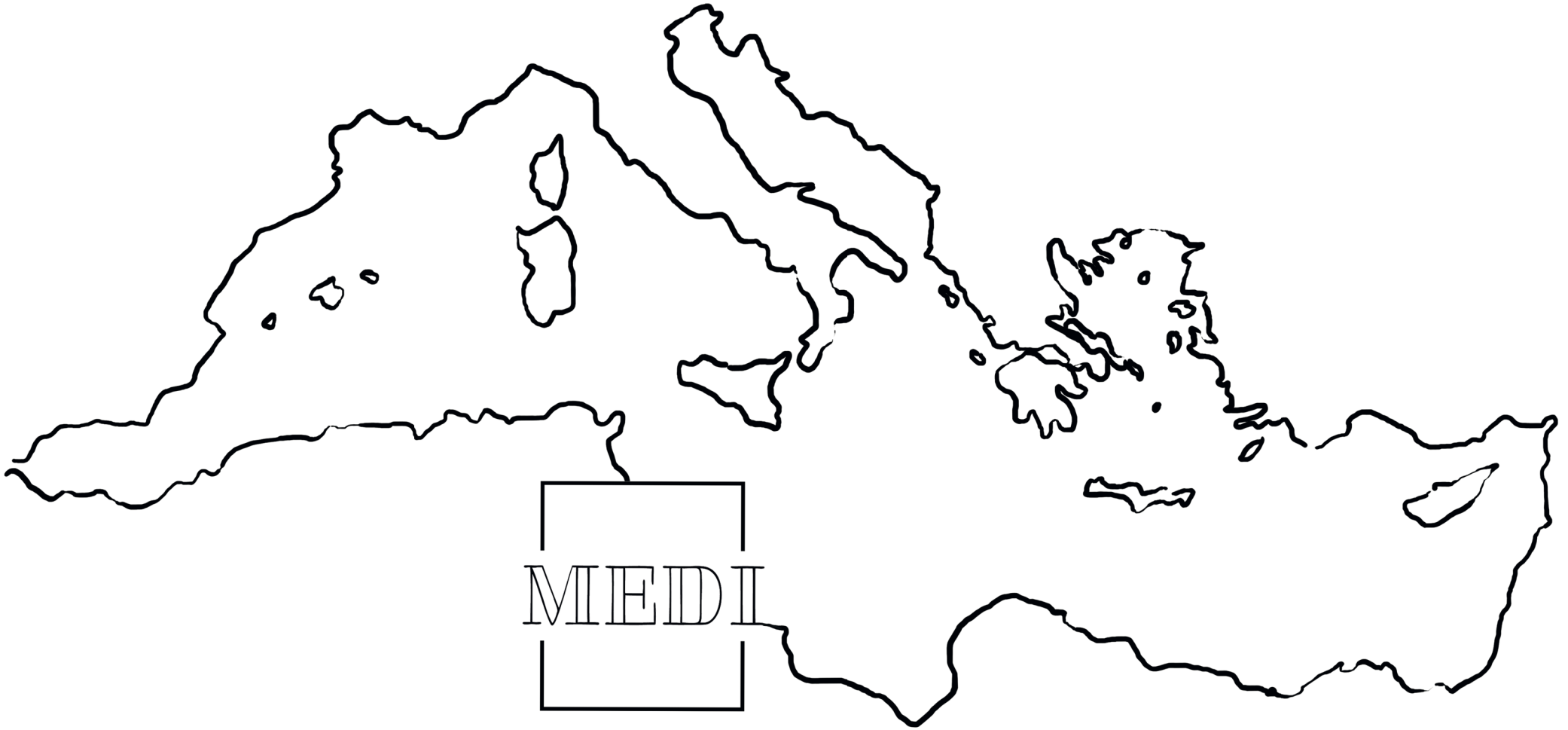
SEABASS ALLA MEDI
Seabass | Cherry tomato | Kalamata olives | Orange
16,5

PULPO
Pulpo Glaze | Celeriac Foam | Black garlic anchovy puree | Lime
18,5

BRASATO
Braised Beef | Red wine sauce | Roast Potato | Crispy Rosemary
19,5

LAMB PITA
Lamb & Beef | Sourdough Pita | Chimichurri Tahini Sauce
15,5

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



Veronika
Petuchova