Inspired by the Latin name for ‘Middle of the earth’, Meda celebrates the iconic Med vibe. It’s a flavourful melange of the best of the East and West. A flamboyant destination for the best meals, drinks and atmosphere that truly reflects the exuberant Mediterranean spirit.
Raw and Caviar

**Tuna Tartare Cones**  82
Filo pastry cones, lime, avocado cream

**Seabass Carpaccio**  96
Tangy raspberries and stracciatella

**Wagyu Beef Tartare**  88
Piment d’Espelette emulsion, sourdough toast

**Seabream Ceviche**  90
Lime, crispy corn, piquillo, olives, pickled red onion

**Caviar 30g**  390
Served with rice crackers and condiments
Cold Tapas

Liquid Olives  49
Cherry tomato

Pan Con Tomato  59
Served with crystal bread

Cured Cold Cuts  105
Chicken chorizo, beef chorizo, bresaola

Selection of Cheeses and Cured Meats  145
Chicken chorizo, beef chorizo, bresaola, manchego semi-cured, iberico mix milk, smoked scamorza, parmesan

Smoked Burrata from Puglia  89
Datterino confit tomato, taggiasca olives crumble, basil pesto, toasted hazelnut

The Meda Salad  65
Asparagus, zucchini, avocado, artichokes, parmesan chips, truffle vinaigrette

Greek Tria  50
Taramasalata, smoked eggplant, tzatziki, pita bread

Mediterranean Olives  45
Spicy marinated gordal olives with orange and fresh herbs
Hot Tapas

Patatas Bravas 62
Aioli, spicy tomato

Spanish Mushrooms Croquettes Confit Chicken 65
Aioli

Confit Chicken Croquettes 65
Piquillo aioli

Semolina & Corn Mix Crispy Calamari 65
Tartare sauce

Padron Peppers 63
Creamy manchego dip

Huevos Rotos 89
Black truffle, crispy potato, veal jus, shaved parmesan

Gambas A La Plancha 80
Garlic chili prawn with focaccia bread

Homemade Lamb Polpette 89
Tomato sauce, parmesan cheese

Hand Crafted Beef Sliders 80
Passendale cheese, piquillo and braised onions in a potato bun

Italian Pizette − Margherita 60
Tomato sauce, fior di latte cheese, basil

Italian Pizette − Truffle 105
Truffle paste, fior di latte cheese, portobello mushrooms
Mains

**Truffle Raviolo**  98
Ricotta, egg yolk, butter, crispy sage

**Lobster Calamarata Napolitan Pasta**  185
Confit tomato, bisque, fresh basil

**Merluzzo Pan-Seared**  155
Cod fish in a Mediterranean sauce

**Grilled Calamari**  89
Datterino tomato, taggiasca olives and lemon dressing

**Organic Baby Chicken**  130
Grape jus, confit artichoke

**Lamb Rack in Herbs**  140
Green mojo sauce, truffle mash potato

**Spanish Paella**  165
Saffron, porcini mushrooms, artichokes and green peas
Pork Delicatessen

Mediterranean Cured Selection 155
Pork loin, chorizo, bellota, porchetta

Mediterranean Cured Selection with Cheese 165
Pork loin, chorizo, bellota, porchetta, manchego semi-cured, iberico mix milk, smoked scamorza, parmesan

100% Bellota Ham 210
50g

Iberico Croquettes 82
Piquillo aioli

Smoked Chistorra 85
Pan-fried sausage on sourdough

Traditional Focaccia 85
Porchetta, stracciatella and rocket leaves

Truffle Croque 98
Ham, black truffle, bechamel, emmental cheese

Suckling Pig 145
Cauliflower puree and grilled baby gem
Sides

Truffle Fries and Parmesan Cheese 65
Creamy Mash Potato 45
Saute Artichokes and Herbs 60
Grilled Broccolini with Feta Cheese and Pine Nuts 50
Chips (Salt, Paprika, Truffle) 35

Dessert

Loukoumades 45
Deep fried dough with gianduia chocolate dip

Tiramisu 55
Modern way hot and cold

Chilled Pineapple Crunch 50
Greek yoghurt crema and vanilla crumble

Fresh Seasonal Fruit Platter 58
Chef selection of the day

Ice Cream and Sorbet 20
Assorted selection