



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





