



Med
Lunch



Soup

Gazpacho Soup 🌿 🍄 22
bell peppers | cucumber | garlic & oregano croutons

Sopa Marinera 🌿 🦀 26
seafood soup | daily catch | calamari | prawns | galician mussels | cannellini beans

Appetizers

Prosciutto & Carciofi 🌿 🍄 🧀 🐷 28
parma ham | parmesan cheese | ricotta pesto | walnuts | artichoke

Crab 🌿 🦀 🧀 35
endives | green apple | fennel | pomegranate | creamy mayo dill dressing | croutons

Niçoise 28
homemade conserved local tuna | potatoes | green beans | olives | cherry tomatoes | lemon herbs dressing

Punta d'anca Bresaola 🌿 🍄 🧀 28
dry aged beef | fregola sarda | pecorino romano | pepper coulis | rocket & dried mustard vinaigrette

Burrata 🍄 🧀 🌿 28
basil and eggplant dip | cherry tomato | confit pepper | pine nuts | honey & thyme dressing

Caprese 🧀 28
buffalo mozzarella | selection of colorful tomatoes | fresh basil | extra virgin olive oi



Appetizers



Tartare of The Day 🌿 28

fresh citrus | capers | mustard | semi dried tomato | avocado mousse | crispy spiced pops

Calamares A La Andaluza 🌿 🥛 26

crispy polenta fried calamari | aioli

Grilled Octopus 🌿 🥛 🍄 30

nutty romesco sauce | black olives dust | potato | smoked paprika | dried cherry tomato.

To Share

To share menu" is specially curated for 2 people.

Trio of Mezzeh 🌿 🥛 🍄 🍷 32

muhammara | hummus | mutabal | pita bread

Greek Salad 🥛 30

green salad leaves | tomato | cucumber | bell peppers | red onion | kalamata olives & feta cheese | oregano vinaigrette




















Pizza Gourmet

The oven burns over 400 degrees celsius and creates perfectly blistered, neapolitan-inspired pizzas in 2 minutes. We make our dough using unenriched flours that are naturally leavened using an old-world yeast culture.



We offer two sizes - one individual and one to share

Margherita   		
tomato passata mozzarella basil	21	30
Authentic Frutti Di Mare   	28	40
tomato passata seafood mozzarella cherry tomato		
Diavolo  	25	36
beef chorizo olives chili		
Garden   	21	30
artichokes mushrooms zucchini eggplant bell pepper		
Pollo con Funghi  	25	36
tomato passata wild mushroom spiced chicken		
Quattro Formaggi  	25	36
four kinds of cheese oregano		



 Vegan  Vegetarian  Nuts  Spicy  Alcohol  Pork  Dairy  Gluten  Shellfish

All prices are in US Dollars and subject to 10% service charge and 16% GST



Pasta

We use the best Italian Rummo brand, traditional Lenta Lavorazione process is used to make consistently high-quality pasta.

Spaghetti 🌿 🦀 (*Supplement \$35) **60**

Maldivian lobster | cherry tomato | lightly spiced tomato sauce, fresh basil

Penne 🌿 🧀 🍄 **30**

Pomodoro sauce | basil

Orecchiette ala Genovese 🌿 🧀 **34**

Pulled lamb ragu | charred artichoke | tomato

Homemade Pasta

Made fresh from scratch using 100% natural ingredients such as semolina, durum, fresh whole eggs. To ensure the highest quality, no preservatives or artificial flavors are added. We preserve the Italian flavors in our artisan pasta.

Gnocchi di barbabietola 🌿 🧀 **32**

beetroot gnocchi | slow braised mushroom spinach sauce

Fettuccine 🌿 🧀 🦀 **35**

prawn tartare | creamy lemon sauce | chives | pink pepper

Tortelloni 🌿 🧀 🥜 **33**

ricotta | mozzarella & walnut | asparagus sauce

Risotto Octopus 🧀 🦀 **36**

chopped fresh tomato | crunchy shallots

Risotto ai funghi 🧀 🍄 **34**

oyster and morel mushroom | wild mushroom sauce | truffle oil





Fish & Meat

- Yellowfin Tuna** 43
grilled tuna loin | sicilian caponata | fennel bouquet
salad | balsamic reduction
- Daily catch** 🍷 43
fish of the day | seasonal vegetables | potato
- Salmon** 🍷 🥑 45
pan seared salmon | beans | creamy dill
caper sauce
- Tagliata** 🍷 70
black angus beef striploin | mesclun salad |
potato wedge
- Lamb** 🍷 🌿 52
slow braised lamb shank | creamy polenta
- Corn Fed Chicken** 🍷 45
slow cooked chicken | sauteed vegetables | potato

Sandwiches

- Med Burger** 🍷 🌿 45
black angus | BBQ beef bacon | manchego cheese |
smoked gherkins mayo | crispy onion
- Chicken shawarma** 🍷 🌿 40
marinated corn-fed chicken breast | pickles |
garlic sauce
- La Ciabatta** 🍷 🌿 🥑 🍷 38
grilled provolone | roasted vegetables |
fresh tomato | pesto



Desserts

Sicilian Cannoli 🌿 🥛 🥜 22
ricotta | candied fruit | orange | pistachio

Citrus 🌿 🥛 22
lime cream | lemon curd trifle | grapefruit

Gianduja Chocolate 🥛 🥜 🌿 22
hazelnut praline | chocolate cake | whipped ganache

Crema catalana 🥛 🥜 🌿 22
orange baked custard | pistachio biscotti

Tiramisù 🌿 🥛 22
classic Italian style tiramisù

Seasonal Cut Fruit Platter 22

Homemade Ice Cream & Sorbets 8

