

*Med*  
YACHT CLUB

DINNER MENU



*A relaxed celebration of the flavours, **ambiance**  
and **la dolce vita** of the Mediterranean.*

Inspired by sailings across *crystal clear* waters, the  
Med Yacht Club is influenced by  
*sophisticated*, beachside Mediterranean  
restaurants, *embracing* the varied cuisines of the  
region *infusing tastes* and *textures*  
of Italy, Spain, Greece, France, and North Africa.

*Plant Based* (PB) *Vegetarian* (VG)

*Gluten Conscious* (GC) *Omega 3 Oily Fish* (O3)

*In case of any food allergy, allergens queries, or dietary requirements,  
please inform our Hosts before ordering.*

## DINNER MENU

### TAPAS TO SHARE

**Patatas Bravas** (VG) (GC)

*Fried baby potatoes, aioli, salsa brava*

**Croquetas**

*Duo of fried Iberico de Bellota ham and porcini-truffle croquetas*

**Pintxos**

*Daily selection of Basque tapas*

**Shrimps saganaki**

*Tiger shrimps baked in rustic tomato sauce, ouzo, feta cheese, village bread*

**Acorn-fed 100% Iberico ham P.D.O Dehesa de Extremadura**

*Plate of finely sliced Spanish Pata Negra from Señorío de Montanera*

**Gran Reserva Manchego Cheese Platter** (VG) (GC)

*Selection of premium flavoured Manchego*

### APPETIZERS

**Fresh local mussels, chorizo de Bellota Iberico, roasted tomato** (GC)

*Freshly prepared upon order* (Subject to market availability)

**Beef carpaccio** \* (GC)

*Thinly sliced premium beef, aged Parmigiano Reggiano, grilled arugula, horseradish cream, Amalfi lemon*

**Grilled octopus** (GC)

*San Marzano tomato sauce, Taggiasca olives, French beans*

**Eggplant involtini**

*Grilled aubergine, roasted veal stuffing, pistachio mortadella, smoked mozzarella, rustic tomato sauce*

**Falafel fritters** (PB) (GC)

*Cucumber spaghetti pickles, caper berries, plant-based harissa mayo*

### SALADS

**French riviera roasted vegetable salad** (PB) (GC)

*Tian of tomatoes, butternut, zucchini, sweet red onions over arugula, Niçoise black olives, hazelnut-peperoncino vinaigrette*

**Grilled halloumi cheese salad** (VG) (GC)

*Roasted peppers, marinated zucchini, cherry tomatoes, arugula, Kalamata olives, Greek yoghurt-lemon sauce*

*\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions*

## DINNER MENU

### SOUPS

Minestrone (VG) (GC)

*Hearty vegetable soup, potato, Tarbais beans, pesto, aged Parmigiano Reggiano*

Soupe de poisson Marseillaise

*Rock fish soup, Emmental, rouille sauce, garlic croutons*

### PASTA AND RISOTTO

Pietro Massi calaramata pasta n°25 alla carbonara

*Tube pasta, pancetta Guanciale di Cinta, pecorino Romano D.O.P.*

Risotto ai porcini (VG) (GC)

*Arborio rice, roasted porcini mushrooms, burrata espuma*

Tortelloni di ricotta e spinaci (VG)

*Handmade tortelloni, ricotta cheese, spinach, tomato-sage butter*

### PLANT-BASED SPECIALITY

Roasted pumpkin ballotine (PB) (GC)

*Roscoff pink onions, Spanish almond cream, za'atar, lemon confit*

### FISH AND SEAFOOD

Fresh local fish

*Ask your Host (Subject to market availability)*

Grilled yellowfin tuna Provençal (O3)

*Thousand flower honey vegetable confit, fried chickpea panisse*

Dover sole "alla puttanesca"

*Roasted cherry tomatoes, olives, capers, lemon sauce, chive potatoes*

Tyrrhenian seabass (GC)

*Fennel saffron, Piedmont hazelnut, capers, Amalfi lemon confit, herb salad*

### MEAT ENTREES

Organic free-range chicken tajine Moroccan-style

*Saffron, lemon confit, green olives, couscous*

Amarone beef fillet \* (GC)

*Grilled beef filet, gorgonzola, spinach, summer corn polenta, Amarone wine reduction*

Cochinillo "El Asador de Segovia" (GC)

*Crispy roasted Spanish suckling pig, rosemary fingerling potatoes*

Osso buco Milanese

*Braised veal shank, Lombardia Collina d'Oro saffron risotto*

### SIDE DISHES

Franck's mashed potatoes / Vegetables casserole / French fries / Corn polenta / Sautéed spinach

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### DESSERTS

Freshly-baked tart of the day

*Ask your host*

Piedmont hazelnut semifreddo

*Salted caramel*

Floating island <sup>GC</sup>

*Pink pralines, Bronte pistachio*

— MED YACHT CLUB *Signature* —

Sweet Caprese <sup>GC</sup>

*Cherry tomato confit, strawberries, pistou*

Signature dessert 60% Weiss chocolate

*Crunchy base, chocolate sorbet*

Ice creams and sorbets of the day <sup>GC</sup>

*Ask your host*

### PETITS FOURS

Homemade biscotti