APPETIZERS

MEZZE

Choice of 3 dips, comes with pita bread [G] : Hummus [N VG] | Caponata [N VG] | Tzatziki [D V]
Sundried tomato tapenade [VG]
Roasted bell pepper paté [N VG]

$16

CHILI-LIME GRILLED CORN [D V]

Local corn, lime, tajin cream, Parmesan cheese

$8

SPANAKOPITA ROLLS [D G V]

Feta and spinach filling, fillo dough, garlic honey

$12

FALAFEL PLATE [N VG]

Sweet potato pureée, quinoa, tahini dressing, pickled onions

$12

TOSTON WITH SICILIAN CRUDO [G]

Cured fish, citrus zest, caper, plantain chip, avocado

VEGETARIAN VERSION AVAILABLE

$12

CEVICHE GAZPACHO

Aguachile, papaya granita

$14

TUNA TARTARE [D N]

Raw tuna, caper sauce, seed cracker

$12

MEDITERRANEAN CROQUETTE [D G]

Prosciutto, Manchego cheese, wild chicken, leek sauce

$11

SAFFRON & CORN ARANCINI [D G V]

Saffron risotto balls, parmesan & corn filling

$11

SHRIMP PIL PIL [D SF]

Shrimp, feta, tomato, olives

$19

LAMB MEATBALLS [D]

Manchego polenta, gremolata

$15

Contains **D** dairy • **G** gluten • **N** nuts
SF shellfish • **V** vegetarian • **VG** vegan

All prices in US Dollars, exclusive of 13% VAT & 10% Service charge

SALADS & SIDES

FETA, AVOCADO,
WATERMELON SALAD [D V]
$12

MESO GREEN SALAD [G VG]
$10

LABNEH CAPRESE [D V]
$14

GOAT CHEESE & BEETS [D V]
$12

ROASTED VEGETABLES, NUTS &
BALSAMIC [N VG]
$7

PAPAS BRAVAS [VG]
$8

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MAINS

AMALFI PASTA [D G V]
Handmade pasta, sun dried tomato sauce, Manchego cheese, kale
$24

QUATTRO GNOCCHI [D G V]
4 different gnocchi, cheese fonduta, cilantro pesto, roasted cherry tomato
$26

ROASTED EGGPLANT [N VG]
Tomato sauce, ajo blanco, chimichurri
$26

MUSHROOMS RISOTTO [VG]
Quinoa, mushrooms chicharron, cherry tomato
$25

PISTACHIO CRUSTED MAHI MAHI [D N]
Pistachio, mahi-mahi filet, passion fruit sauce, sweet potato puree
$25

OCTOPUS "A LA GALLEGA" [N SF]
Roasted octopus, potato, paprika, romesco sauce
VEGETARIAN VERSION AVAILABLE
$30

ADOBO GRILLED CORVINA
Mediterranean adobo, sea bass, greens & citrus salad
$28

CHICKEN TAGINE [G N]
Maroccan couscous, vegetables, chickpea, almond
$23

PORCHETTA RAVIOLI [D G]
Porchetta filling, guajillo cream sauce, grill corn
$25

PORK MILANESE [D G]
Breaded pork chop, arugula salad, parmesan
$26

OSSOBUCO & CORN RICE [D]
Slow cooked ossobuco, creamy achiote corn, gremolata
$28

BEEF TAGLIATA
Skirt steak, arugula salad, garlic roasted potato, chermoula sauce
$30

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DESSERTS

CREMA CATALANA [D]

Spanish vanilla custard, lemon, orange, cinnamon

$10

GIANDUIA BOUCHE [D G N]

Chocolate mousse, hazelnut ganache, chocolate sponge cake

$10

TORTA VASCA [D]

Spanish cheese cake, tangerine compote

$10

BANANA TART [D G N]

Goat cheese ice cream, crispy olive

$10

ARTISAN ICE CREAM [D] OR SORBET [VG]

One scoop **$3**

Two scoops **$5**

Three scoops **$7**

MESO

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