

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

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

DINNER MENU

TAPAS TO SHARE

Patatas Bravas (VEG) (GC)

Fried baby potatoes, aioli, salsa brava

Pintxos

Daily selection of Basque tapas

Shrimps saganaki

Tiger shrimps 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 Senorio de la Montanera

Gran Reserva Manchego Cheese Platter (VEG) (GC)

Curado / Pimento / Vino / Romero

APPETIZERS

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

Freshly prepared upon order (Subject to 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

Aubergine 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 (VEG) (GC)

Roasted peppers, grilled 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*

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SOUPS

Minestrone (VEG) (GC)

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

Soupe de poisson Marseillaise

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 DOP

Risotto ai porcini (VEG) (GC)

Arborio rice, roasted porcini mushrooms, burrata espuma

Tortelloni di ricotta e spinaci (VEG)

Handmade large stuffed tortelloni, ricotta cheese, spinach, tomato-sage butter

PLANT-BASED SPECIALITY

Quinoa vegetable couscous (PB) (GC)

Roasted sweet potatoes, lime leaves, Loire valley quinoa, onion pickles, harissa, cilantro

FISH AND SEAFOOD

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 roasted chicken, herbes de Provence (GC)

Franck's mashed potatoes, jus de rotî

Amarone beef fillet * (GC)

Grilled beef fillet, 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 ^{GC}

Pink pralines, Bronte pistachio

— MED YACHT CLUB *Signature* —

Sweet Caprese ^{GC}

Cherry tomato confit, strawberries, pistou

Signature dessert 60% Weiss chocolate

Crunchy pallet, chocolate sorbet

Ice creams and sorbets of the day ^{GC}

Ask your host

PETIT FOURS

Homemade biscotti

To complement your dining experience, our sommelier recommends:

Nebbiolo, Fabio Perrone, Langhe, 2020

Pinot Grigio, Sorgente, Tuo, 2020
