



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

Iberico de Bellota ham croquetas (3pcs)

Gorgonzola-spinach-pine nuts croquetas (VG) (3pcs)

Pintxos

Daily selection of Basque tapas

Patatas Bravas (VG) (GC)

Fried baby potatoes, aioli, salsa brava

Acorn-fed Iberico de Bellota ham “Cinco Jotas” D.P.O Jabugo

Plate of finely sliced premium Spanish Pata Negra

Tapioca & Manchego cheese fritters (VG) (GC)

Sweet Espelette pepper jelly-dip

Traditional warm potato-onion Spanish tortilla (GC)

A la minute baked individual potato omelet

APPETIZERS

Beef carpaccio \* (GC)

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

Caprese (VG) (GC)

Fresh Burrata, tomatoes, basil, Arduino Fructus olive oil

Grilled octopus (GC)

San Marzano tomato sauce, Taggiasca olives, French beans

Goat cheese soufflé Monte-Carlo (VG)

Duo of tomato & Parmegiano Reggiano sauce

Coral lentils & Mediterranean vegetable Kefta (PB)

Cucumber spaghetti, plant-based Harissa mayo

Crispy fried baby calamari

Pimentón de la vera-aioli dip

SALADS

Spanish tuna salad, bonito del Cantábrico "Don Bocarte" (GC)

Galician preserved tuna, lettuce, tomato, spring onions, bell pepper, carrots, asparagus, soft boiled eggs\*, lemon 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

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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

Stuffed homemade pasta of the day

Ask your Host

Pietro Massi calaramata pasta n°25 alla carbonara

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

Roasted butternut, Aquarello risotto (VG) (GC)

Mascarpone cheese, black truffle, pumpkin seeds

Tortelloni di ricotta e spinaci (VG)

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

FISH AND SEAFOOD

Fresh local fish

Ask your Host (Subject to market availability)

Grilled swordfish alla palermitana (GC)

Red bliss potatoes, eggplant caviar

Mediterranean Sea bass Provençale (GC)

Chickpea gnocchis, ratatouille, tomato petals

Dover sole “alla puttanesca”

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

MEAT ENTREES

Lebanese roasted lemon and yoghurt chicken, batata Harra

Lebanese Zaatar crispy bread, labneh dip, Harra potatoes

Amarone beef fillet \* (GC)

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

Pan-fried breaded Iberico de Bellota pork chop Parmigiana

Tomato, mozzarella di buffala, basil, arugula salad

Osso buco Milanese

Braised veal shank, Lombardia Collina d'Oro saffron risotto

PLANT-BASED SPECIALITY

Roasted pumpkin ballotine (PB) (GC)

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

SIDE DISHES

Franck’s mashed potatoes / Vegetables casserole / French fries / Corn polenta / Sautéed spinach  
Harra roasted potatoes

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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*

Chocolate & Praliné Mogador cake

*Toasted cocoa nibs ice cream*

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

*Ask your host*

### PETITS FOURS

Homemade biscotti