



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 dietary requirements or food allergy,
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*

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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

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

Pan-fried breaded pork scaloppine

Crispy-fried breaded pork, Parmigiano Reggiano, Prosciutto, tomato and green leaf salad served with lemon vinaigrette

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 base, chocolate sorbet

Ice creams and sorbets of the day ^{GC}
Ask your host

PETITS FOURS

Homemade biscotti