

# MEDEO

AT THE PALAZZO

## STARTERS & SALADS

SOUP OF THE DAY - Served with toasted ciabatta	R125
PALAZZO SALAD - Cajun chicken breast, cucumber, cherry tomato, carrots, beets, pine kernels, cranberry, avocado (seasonal)	R220
CAESAR SALAD - Coz lettuce, Parma ham, croutons, poached egg, white anchovy, Caesar dressing (add Cajun chicken breast R95)	R215
MEDEO SALAD - Smoked salmon, cucumber, cherry tomato, red onion, candy beetroots, pickled fennel, tobiko orange caviar, avocado (seasonal)	R285
MUSHROOM WELLINGTON - Spinach, roasted red pepper purée, whipped goat cheese, cherry tomato & red onion salsa (V)	R175
TRIO OF PORK - Crumbed pork cheek, slow-roasted pork belly cubes, pulled mustard pork shoulder, carrot & harissa purée, aromatic apple gel, pickles	R185
LINE FISH & PRAWN BOUILLABAISSSE - Roasted red pepper rouille, seafood tortellini	Starter R255   Main course R350
PAN-FRIED CAMEMBERT - Mixed berry purée, chilli pineapple gel, pinotage & red onion marmalade, sesame & pumpkin seed cracker	R175
COCONUT & LIME CRUMBED PRAWNS - Paprika aioli, pineapple & peppadew salsa	R195
ROASTED CHICKPEAS & QUINOA BOWL - Red onions, cocktail tomatoes, edamame beans, avocado (seasonal), Asian greens, tofu (VG)	R185

## MAINS

PUMPKIN & SAGE RISOTTO - Sundried tomato, mascarpone cream, pumpkin seed cracker, parmesan (V)	R265
SPINACH & MOZZARELLA CHEESE RAVIOLI - Tomato fondue, char-grilled leeks, herb olive oil, parmesan (V)	R245
SPICY SEAFOOD LINGUINI - White wine, onion & garlic, prawns, calamari, mussels, clams, cherry tomatoes, parmesan	R325
LAMB CURRY - Deboned lamb cubes, naan, aromatic rice, sambals	R345
BRAISED LAMB SHANK - Root vegetables, mash potato, gremolata	R430
LEMON & HERB PAN-FRIED SOLE - Capers, rocket salad, garlic & butter sauce, Cajun baby potatoes	R420
BUTTER CHICKEN CURRY - Deboned chicken thighs, aromatic rice, naan, sambals	R265
LINE FISH - Roasted red pepper & peppadew emulsion, tenderstem broccoli, braised fennel, sweet corn & chick pea salsa	R415
BRAISED OXTAIL - Hearty traditional samp & beans, roasted root vegetables	R410
HONEY-GLAZED ROASTED PORK BELLY - Creamy parsnip purée, pulled pork dim sum, sautéed brussel sprouts & root vegetables, glazed baby apples	R270

## FROM THE THE GRILL

PERI-PERI BABY CHICKEN - Includes 1 side	R280
BARBECUE PORK LOIN RIBS (400g) - Includes 1 side	R295
LAMB CHOPS (480g) - Includes 1 sauce and 1 side	R515
All beef cuts served with garlic-roasted bone marrow & include 1 sauce & 1 side	
BEEF FILLET (250g)	R405
RIBEYE (300g) - 21 day dry aged	R395
RIBEYE ON THE BONE (500g) - 21 day dry aged	R495
SAUCES - Mushroom, green peppercorn, red wine jus, peri-peri, chimichuri, BBQ	R60
SIDE DISHES - Creamed or sautéed spinach, honey-glazed roasted butternut, seasonal vegetables, side salad, Cajun baby potatoes, mashed potato, rustic chips	R60

(V) Vegetarian dish | (VG) Vegan dish | All prices are in ZAR and include VAT.

ALLERGY NOTICE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any food or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.