

MEDEO

AT THE PALAZZO

STARTERS & SALADS

MEDEO SHARING STARTER - Antipasti, Parma ham, smoked chicken, beef pastrami, grilled vegetables & artichokes, peppadew, bocconcini, marinated olives, hummus, basil pesto, ciabatta	Chef Refentse	R275
SOUP OF THE DAY - Served with toasted ciabatta		R125
PALAZZO SALAD - Cajun chicken breast, cucumber, cherry tomato, carrots, beets, pine kernels, cranberry, avocado (seasonal)		R230
CAESAR SALAD - Coz lettuce, Parma ham, croutons, poached egg, white anchovy, Caesar dressing (add Cajun chicken breast R95)		R220
MEDEO SALAD - Smoked salmon, cucumber, cherry tomato, red onion, candy beetroots, pickled fennel, tobiko orange caviar, avocado (seasonal)		R285
SPINACH & FETA WONTONS - Caramelised onions, roasted tomato & peppadew purée, chive cream, cherry tomato & red onion salsa	(V) Chef Masego	R155
BRAISED BEEF CHEEK AGNOLOTTI - Creamy cauliflower & garlic purée, roasted leeks with parmesan	Chef Lwandile	R175
BUFFALO MOZZARELLA - Pickled cucumber, heirloom tomatoes, baby spinach, balsamic reduction, avocado (seasonal)	Chef Masego	R185
STICKY TERIYAKI PRAWNS - Rice noodles, edamame beans, sesame seeds, Japanese mayo, coriander	Chef Refentse	R195
FALAFEL - Corn custard, spicy tomato & onion salsa, avocado, Asian greens, coconut, olive & herb dressing	(VG) Chef Masego	R155

MAINS

SWEET CORN RISOTTO - Peas, edamame beans, snow peas, buffalo mozzarella, fine herbs, parmesan	(V) Chef Bokamoso	R265
FETTUCCINE ALLA CARBONARA - Pecorino, soft herbs, herb olive oil	Chef Martha	R175
Add guanciale (cured pork cheeks) R95		
Add smoked salmon R145		
Add chicken R95		
SPICY SEAFOOD LINGUINI - White wine, onion & garlic, prawns, calamari, mussels, clams, cherry tomatoes, parmesan		R335
LAMB CURRY - Deboned lamb cubes, roti, aromatic rice, sambals		R355
BRAISED LAMB NECK - Root veg, aromatic rice, tomato chili & chutney salsa	Chef Thokozani	R385
KINGKLIP PICCATA - Saffron fumet, crushed green peas, broccoli stems, baby spinach, caper berries, yuzu pearls	Chef Karabo	R385
BUTTER CHICKEN CURRY - Deboned chicken thighs, aromatic rice, roti, sambals		R285
LINE FISH - Coconut and crème fraîche purée, baby bok choy, artichokes, pineapple & peppadew salsa	Chef Collen	R415
BRAISED OXTAIL - Mashed potato, roasted root vegetables		R410
CRANBERRY GLAZED ROAST PORK BELLY - Apricot & onion purée, confit potato, bok choy, root vegetables, cherries	Chef Lefa	R285

FROM THE GRILL

LEMON & HERB BABY CHICKEN - Includes 1 side		R280
BARBECUE PORK LOIN RIBS (400g) - Includes 1 side		R255
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		R65
SIDE DISHES - Creamed or sautéed spinach, honey-glazed roasted butternut, seasonal vegetables, side salad, Cajun baby potatoes, mashed potato, rustic chips		R65

(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.