

# MEDEO

AT THE PALAZZO

## ALL DAY MENU

Available from 11h00 to 22h30 daily

### STARTERS & SALADS

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, parmesan, 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
PAN-FRIED CAMEMBERT - Mixed berry purée, chilli pineapple gel, pinotage & red onion marmalade, sesame & pumpkin seed cracker	R175
MUSHROOM WELLINGTON - Spinach, roasted red pepper purée, whipped goat cheese, cherry tomato & red onion salsa (V)	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

### LIGHT MEALS

(Served with chips or side salad)

CHICKEN TRAMEZZINI - Pulled chicken, mayonnaise, spring onion, mozzarella	R185
PALAZZO BURGER - 200g beef patty, chakalaka, egg, cheddar cheese, onion rings, chips	R210
CHICKEN PREGO - Chicken breast, caramelized onion, spicy prego sauce	R165
CLUB SANDWICH - Bacon, egg, pulled chicken & mayonnaise, tomato, cheddar cheese, chips on (brown, white, health or rye bread)	R175
MARGHERITA PIZZA - Cherry tomato, mozzarella (V)	R230
PALAZZO PIZZA - Pulled beef short rib, mushroom, caramelized onions, mustard mayo, mozzarella	R195
CAJUN CHICKEN PIZZA - Peppadew relish, avocado (seasonal), peppers, mozzarella	R165
QUESADILLA - Toasted tortilla, sautéed mushrooms, caramelized onions, cheddar cheese, guacamole, sour cream, tomato salsa (V)	R205
CHICKEN QUESADILLA - Toasted tortilla, pulled chicken, cheddar cheese, guacamole, sour cream, tomato salsa	R225
FISH 'N CHIPS - Tempura battered Hake, chips, jalapeno mayo	R225
DRY SNACK - Roasted mixed nuts, beef biltong sliced, beef dry wors	R225

### MAINS

SPICY SEAFOOD LINGUINI - White wine, onion & garlic, prawns, calamari, mussels, clams, cherry tomatoes, parmesan	R325
PUMPKIN & SAGE RISOTTO - Sundried tomato, mascarpone cream, pumpkin seed cracker, parmesan (V)	R265
BRAISED LAMB SHANK - Root vegetables, mash potato, gremolata	R430
BUTTER CHICKEN CURRY - Deboned chicken thighs, aromatic rice, naan, sambal	R265
LEMON & HERB PAN-FRIED SOLE - Capers, rocket salad, garlic & butter sauce, Cajun baby potatoes	R420
BRAISED OXTAIL - Hearty traditional samp & beans, roasted root vegetables	R410

### FROM 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	
RIBEYE ON THE BONE (500g) - 21 day dry aged	R495
RIBEYE (300g) - 21 day dry aged	R395
BEEF FILLET (250g)	R405
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

### DESSERTS

BURNT BASQUE CHEESE CAKE - Mascarpone, berries, caramel	R140
CHOCOLATE MOUSSE CAKE	R145
FRAMBOISE - Jaconde sponge, berry gel, ruby ganache, fresh berries	R155
APPLE TART TATIN - Vanilla bean custard, caramel fudge ice cream, almond praline, apple gel	R145
DARK CHOCOLATE TART - Milk chocolate rocher dip, crème quenelle	R245
CRÈME BRÛLÉE - Honey tuile, lemon texture	R145
TIRAMISU - Bailey mascarpone cream, cocoa nib biscotti	R155
SELECTION OF LOCAL CHEESES - Red wine reduction, preservatives, marinated olives, assorted crackers	R260

(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 foods 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.