

MEDEO

AT THE PALAZZO

ALL DAY MENU

Available from 11h00 to 22h30 daily

STARTERS & SALADS

MEDEO SHARING STARTER - Antipasti, Parma ham, smoked chicken, beef pastrami, grilled vegetables & artichokes, peppadew, bocconcini, marinated olives, hummus, basil pesto, ciabatta	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, parmesan, white anchovy, Caesar dressing (Add Cajun chicken R95)	R220
SPINACH & FETA WONTONS - Caramelized onions, roasted tomato & peppadew purée, chive cream, cherry tomato & red onion salsa (V)	R155
MEDEO SALAD - Smoked salmon, cucumber, cherry tomato, red onion, candy beetroots, pickled fennel, tobiko orange caviar, avocado (seasonal)	R285
STICKY TERIYAKI PRAWNS - Rice noodles, edamame beans, sesame seeds, Japanese mayo, coriander	R195
FALAFEL - Corn custard, spicy tomato & onion salsa, avocado, Asian greens, coconut, olive & herb dressing (VG)	R155

LIGHT MEALS

CRISPY CHICKEN BAO BUN - Red cabbage & onion slaw, spring onion, hoisin sauce, sesame seeds	R185
PALAZZO MIXED PLATTER - Marinated beef kebabs, spicy wings, BBQ pork ribs, crumbed fish goujons, halloumi & avocado wrap, chips, paprika mayo, sweet chilli, BBQ	R550
PALAZZO BURGER - 200g beef patty, Macon & tomato relish, cheddar cheese, onion rings, brioche bun, chips	R210
CHICKEN PREGO - Chicken breast, caramelized onion, spicy Prego sauce, chips	R165
CLUB SANDWICH - Bacon, egg, pulled chicken & mayo, tomato, lettuce, cheddar cheese, chips (Served on brioche brown or white, health or rye bread)	R185
MARGARITA PIZZA - Cherry tomato, mozzarella (V)	R185
PALAZZO PIZZA - Pulled lamb shoulder, chili tomato & chutney salsa, tzatsiki, mozzarella	R255
TUSCAN CHICKEN PIZZA - Peppers, avocado (seasonal), red onion, garlic, olives, mozzarella	R205
HALLOUMI WRAP - Roasted peppers, avocado, peppadew relish, chips (V)	R175
MOROCCAN LAMB SHAWARMA - Hummus, fried vegetables, pickled vegetables, spicy tomato & onion salsa, tzatsiki	R255
CHEESE CORN DOG - Served with paprika mayo, tomato & chili jam, chutney	R165
EXTRAS - Avocado, feta, anchovy, ham, mushrooms	R75
DRY SNACK - Roasted mixed nuts, beef biltong sliced, beef dry wors	R235

MAINS

SWEET CORN RISOTTO - Peas, edamame beans, snow peas, buffalo mozzarella, fine herbs, parmesan (V)	R265
FETTUCCINE ALLA CARBONARA - Pecorino, soft herbs, herb olive oil	R175
Add Guanciale (cured pork cheeks) R95	
Add smoked salmon R145	
Add chicken R95	
SPICY SEAFOOD LINGUINI - Onion & garlic, prawns, calamari, mussels, clams, cherry tomatoes, white wine, parmesan	R335
KINGKLIP PICCATA - Saffron fumet, crushed green peas, broccoli stems, baby spinach, caper berries, yuzu pearls	R385
BRAISED OXTAIL - Mashed potato, roasted root vegetables	R410
BUTTER CHICKEN CURRY - Deboned chicken thighs, aromatic rice, roti, sambal	R285
FISH 'N CHIPS - Tempura battered hake, chips, jalapeno mayo	R235

FROM THE GRILL

LEMON & HERB BABY CHICKEN - Includes 1 side	R280
BARBECUE PORK LOIN RIBS (400g) - Includes 1 side	R255
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
LAMB CHOPS (480g)	R515
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

DESSERTS

BURNT BASQUE CHEESE CAKE - Mascarpone, berries, caramel	R140
CHOCOLATE MOUSSE CAKE	R145
PISTACHIO PANNA COTTA - Meringue, raspberry sorbet, vanilla crumble, white chocolate ganache	R145
TROPICAL DELIGHT - Mango mousse, pineapple cream, charred pineapple, peach gel, crisp meringue cloud, coconut sorbet	R145
MADAGASCAR DARK CHOCOLATE FONDANT - Mixed berry & mint ice cream	R180
CRÈME BRÛLÉE - Honey tuile, lemon texture	R145
TIRAMISU - Bailey mascarpone cream, Tonka ice cream, cocoa nib biscotti	R155
SELECTION OF LOCAL CHEESES - Red wine reduction, preservatives, marinated olives, assorted crackers	R265

(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.