MEDEO

AT THE PALAZZO

ANTI PASTI

INSALATA DI PALAZZO	– Cajun chicken, cucumber, cherry tomato, carrots, beetroot, pine kernels, cranberry, radish, avocado	R130
INSALATA CAESAR	– croutons, pancetta, poached egg, baby gem lettuce, white anchovy, Caesar dressing (add chicken R20)	R120
TRICALORE	– baby spinach, buffalo mozzarella, marinated plum tomato, avocado, olive oil, balsamic vinegar (V)	R120
INSALATA INVERNALE	– hummus, roasted cauliflower, fine beans, brinjal, pomegranate, baby gem, halloumi, roasted chick peas, tahini dressing (V)	R100
INSALATA DI PARMA	– parma ham, wild rocket, caramelized pears, gorgonzola, red wine vinaigrette	R155
ZUPPA DEL GIORNO	– soup of the day served with bread	R95
TERRINE DI POLLO E ANATRA	– chicken & duck terrine, apple gel, pickled carrot, charred orange segment, orange biscotti	R120
SAUTÉED PERI-PERI CALAMARI	– prawns stuffed calamari, labnah, pickled cucumber, avocado purée	R170
OSTRICHE	– ½ doz Knysna oysters, traditional accompaniments	R200

IL SECONDO

LINGUINI	– cherry tomato, garlic, chilli, capers, parsley, parmesan (V) (add shrimps R50)	R140
CURRY DI POLLO AL BURRO	– butter chicken curry, de-boned chicken thigh, aromatic rice, roti, sambals	R195
CURRY DI VERDURA	– Thai peanut vegetable curry, stir-fry vegetables, coconut milk, peanut butter, toasted peanuts, basmati rice	R150
PATATINE E PESCE	– tempura battered line fish, rosemary salted pepper chips, tartare sauce	R190
RISOTTO AI GAMBERI	– risotto, grilled prawns, Napolitano, butter emulsion	R265
RISOTTO AI FUNGHI	– risotto, wild mushrooms, parmesan foam (V)	R160
TAGLIATELLE	– mushrooms, parmesan cream, fine herbs (V)	R180
PARMIGIANA DI POLLO	– garlic butter grilled baby chicken legs, Napolitano, chili, red pepper purée, samp, parmesan	R220
OXTAIL RIGATONI	– braised oxtail, Napolitano, gremolata, concasse, parmesan	R200
PANCETTA DI MAIALE	– pork belly, parsnip & chorizo purée, root veg, pork skin soil, bokchoi, baby apple	R180
AGNELLO	– herb crusted lamb rack, babaganoush, charred baby onion, baby turnip, brussel sprouts, pomme anna	R365
PESCE DI LINEA	– line fish, potato fondant, shell fish and wild mushroom broth, mussels & clams	R315
SALMONE	– pan fried salmon, tomato purée, prawn tortellini, charred baby fennel, parmesan cream	R340

PIATTO

PIATTO DI AGNELLO E POLLO	– lamb & chicken platter – 500g grilled lamb loin cutlets, grilled baby chicken served with chips for two, peri peri sauce and red wine jus	R675
PIATTO DI GAMBERI E RIBEYE	– 450g ribeye steak, 10 garlic butter prawns served with chips for two, peri peri sauce and red wine jus	R800

GRIGLIA

Includes a choice of sauce

FILLET	– 220g				R280
AGED RIBEYE	– 300g				R300
DRY AGED T-BONE STEAK	– 500g				R280
GAMBERI AL BURRO D'AGLIO	- garlic butter prawns	6	R320	12	R540
PICAÑHA	– 450g				R400
SALSE	– mushroom, pepper, béarnaise, red wine jus, lemon butter, tomato chilli sauce				R40
CONTRONO	– creamed or sautéed spinach, seasonal veg, roast pumpkin wedge, garlic & herb duck fat potatoes, mashed potato, rustic chips				R45

DESSERTS

TORTA AL FORMAGGIO	– burnt basque cheese cake, mascarpone, berries	R100
AMARULA BRÛLÉE	– stewed apple, amarula mousse, cinnamon amarula macaroon	R105
TORTA DI MELE E RHUBARB	– apple & rhubarb crumble, caramel mousse, vanilla ice cream	R115
MOUSSE DI FRUITI DELLA PASSION AL CIOCCOLATO	– chocolate passionfruit mousse, dark chocolate ganache, passionfruit purée, mango sorbet	R100
FONDENTE AL CIOCCOLATO	– chocolate fondant served with vanilla ice cream (takes 15 minutes to bake)	R110
IL FORMAGGIO	– selection of local cheeses served with preserves, fruit, nuts & crackers	R195

(V) Vegetarian dish | (VG) Vegan dish | Signature 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.