

# 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)
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
	PICANHA – 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.