



*A relaxed celebration of the flavours, **ambiance**  
and **la dolce vita** of the Mediterranean.*

Inspired by sailings across *crystal clear* waters, the  
Med Yacht Club is influenced by  
*sophisticated*, beachside Mediterranean  
restaurants, *embracing* the varied cuisines of the  
region *infusing tastes* and *textures*  
of Italy, Spain, Greece, France, and North Africa.

*Plant Based* (PB) *Vegetarian* (VG)  
*Gluten Conscious* (GC) *Omega 3 Oily Fish* (O3)

*In case of any dietary requirements or food allergy,  
please inform our hosts before ordering.*

## DINNER MENU

### TAPAS TO SHARE

Patatas Bravas (VG) (GC)

*Fried baby potatoes, aioli, salsa brava*

Pintxos

*Daily selection of Basque tapas*

Shrimps saganaki

*Tiger shrimps in rustic tomato sauce, ouzo, feta cheese, village bread*

Acorn-fed 100% Iberico ham P.D.O Dehesa de Extremadura

*Plate of finely sliced Spanish Pata Negra from Senorio de la Montanera*

Gran Reserva Manchego Cheese Platter (VG) (GC)

*Curado / Pimento / Vino / Romero*

### APPETIZERS

Fresh local mussels, chorizo de Bellota Iberico, roasted tomato (GC)

*Freshly prepared upon order* (Subject to availability)

Beef carpaccio \* (GC)

*Thinly sliced premium beef, aged Parmigiano Reggiano, grilled arugula, horseradish cream, Amalfi lemon*

Grilled octopus (GC)

*San Marzano tomato sauce, Taggiasca olives, French beans*

Aubergine involtini

*Grilled aubergine, roasted veal stuffing, pistachio mortadella, smoked mozzarella, rustic tomato sauce*

Falafel fritters (PB) (GC)

*Cucumber spaghetti pickles, caper berries, plant-based harissa mayo*

### SALADS

French riviera roasted vegetable salad (PB) (GC)

*Tian of tomatoes, butternut, zucchini, sweet red onions over arugula, Niçoise black olives, hazelnut-peperoncino vinaigrette*

## DINNER MENU

### SOUPS

Minestrone (VG) (GC)

*Hearty vegetable soup, potato, Tarbais beans, pesto, aged Parmigiano Reggiano*

Soupe de poisson Marseillaise

*Fish soup, Emmental, rouille sauce, garlic croutons*

### PASTA AND RISOTTO

Pietro Massi calaramata pasta n°25 alla carbonara

*Tube pasta, pancetta Guanciale di Cinta, pecorino Romano DOP*

Risotto ai porcini (VG) (GC)

*Arborio rice, roasted porcini mushrooms, burrata espuma*

Tortelloni di ricotta e spinaci (VG)

*Handmade large stuffed tortelloni, ricotta cheese, spinach, tomato-sage butter*

### PLANT-BASED SPECIALITY

Quinoa vegetable couscous (PB) (GC)

*Roasted sweet potatoes, lime leaves, Loire valley quinoa, onion pickles, harissa, cilantro*

### FISH AND SEAFOOD

Dover sole “alla puttanesca”

*Roasted cherry tomatoes, olives, capers, lemon sauce, chive potatoes*

Tyrrhenian seabass (GC)

*Fennel saffron, Piedmont hazelnut, capers, Amalfi lemon confit, herb salad*

### MEAT ENTREES

Organic free range roasted chicken, herbes de Provence (GC)

*Roasted potatoes, jus de rotî*

Amarone beef fillet \* (GC)

*Grilled beef fillet, gorgonzola, spinach, summer corn polenta, Amarone wine reduction*

Roasted Iberico pork rack (GC)

*Marinated with piment d'Espelette, rosemary fingerling potatoes*

Osso buco Milanese

*Braised veal shank, Lombardia Collina d'Oro saffron risotto*

### SIDE DISHES

Franck's mashed potatoes / Vegetables casserole / French fries / Corn polenta / Sautéed spinach

*\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions*

## DINNER MENU

### DESSERTS

Freshly-baked tart of the day

Ask your host

Piedmont hazelnut semifreddo

*Salted caramel*

Floating island (GC)

*Pink pralines, Bronte pistachio*

— MED YACHT CLUB *Signature* —

Sweet Caprese (GC)

*Cherry tomato confit, strawberries, pistou*

Signature dessert 60% Weiss chocolate

*Crunchy pallet, chocolate sorbet*

Ice creams and sorbets of the day (GC)

Ask your host

### PETIT FOURS

Homemade biscotti

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To complement your dining experience, our sommelier recommends:

*Nebbiolo*

*Pinot Grigio*

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