



DINNER MENU



A relaxed celebration of the flavours, *ambience*
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 V (G)

Gluten Conscious (GC) Omega 3 Oily Fish (O3)

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

DINNER MENU

TAPAS TO SHARE

Iberico de Bellota ham croquetas (3pcs)

Gorgonzola-spinach-pine nuts croquetas^{VG} (3pcs)

Pintxos

Daily selection of Basque tapas

Patatas Bravas^{VG} ^{GC}

Friedbabypotatoes, aioli, salsa brava

Acorn-fed Iberico de Bellota ham “Cinco Jotas” D.P.O Jabugo

Plate of finely sliced premium Spanish Pata Negra

Tapioca & Manchego cheese fritters ^{VG} ^{GC}

Sweet Espelette pepper jelly-dip

Traditional warm potato-onion Spanish tortilla

A la minute baked individual potato omelet ^{GC}

APPETIZERS

Beef carpaccio * ^{GC}

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

Caprese ^{VG} ^{GC}

FreshBurrata, tomatoes, basil, Arduino Fructus olive oil

Grilled octopus ^{GC}

SanMarzanotomato sauce, Taggiasca olives, French beans

Goat cheese soufflé Monte-Carlo ^{VG}

Duo of tomato & Parmegiano Reggiano sauce

Coral lentils & Mediterranean vegetable Kefta ^{PB}

Cucumber spaghetti, plant-based Harissa mayo

Crispy fried baby calamari

Pimentón de la vera-aioli dip

SALADS

Spanish tuna salad, bonito del Cantábrico "Don Bocarte" ^{GC}

Galicianpreservedtuna,lettuce,tomato,springonions,bellpepper, carrots, asparagus, soft boiled eggs*, lemon vinaigrette

Grilled halloumi cheese salad ^{VG} ^{GC}

Roastedpeppers,marinatedzucchini, cherry tomatoes, arugula, Kalamata olives, Greek yoghurt-lemon sauce

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DINNER MENU

SOUPS

Minestrone ^{VG} ^{GC}

Heartyvegetable soup, potato, Tarbais beans, pesto, aged Parmigiano Reggiano

Soupe de poisson Marseillaise

Rockfishsoup,Emmental,rouillesauce, garlic croutons

PASTA AND RISOTTO

Stuffed homemade pasta of the day

AskyourHost

Pietro Massi calaramata pasta n°25 alla carbonara

Tube pasta,pancetta,GuancialediCinta, pecorinoRomano D.O.P.

Roasted butternut, Aquarello risotto

Mascarponecheese,blacktruffle,pumpkin seeds ^{VG} ^{GC}

Tortelloni di ricotta e spinaci ^{VG}

Handmadetortelloni,ricottacheese, spinach, tomato-sage butter

FISH AND SEAFOOD

Fresh local fish

Ask your Host (Subject to market availability)

Grilled swordfish alla palermitana ^{GC}

Red bliss potatoes, eggplant caviar

Mediterranean Sea bass Provençale^{GC}

Chickpea gnocchis, ratatouille, tomato petals

Dover sole “alla puttanesca”

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

MEAT ENTREES

Lebanese roasted lemon and yoghurt chicken, batata Harra

Lebanese Zaatar crispy bread, labneh dip, Harra potatoes

Amarone beef fillet * ^{GC}

Grilled beef filet,gorgonzola, spinach, summer corn polenta, Amarone wine reduction

Pan-fried breaded Iberico de Bellota pork chop Parmigiana

Tomato, mozzarella di buffala, basil, arugula salad

Osso buco Milanese

Braised vealshank,Lombardia Collina d'Oro saffron risotto

PLANT-BASED SPECIALITY

Roasted pumpkin ballotine^{PB} ^{GC}

Roscoff pink onions,Spanish almond cream, za'atar, lemon confit

SIDE DISHES

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

Harra roasted potatoes

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DESSERTS

Freshly-baked tart of the day
Ask your host

Piedmont hazelnut semifreddo
Salted caramel

Floating island 
Pinkpralines, Bronte pistachio

MED YACHT CLUB *Signature*

Sweet Caprese 
Cherry tomato confit, strawberries, pistou

Chocolate & Praliné Mogador cake
Toasted cocoa nibs ice cream

Ice creams and sorbets of the day 
Ask your host

PETITS FOURS

Homemade biscotti



LUNCH MENU



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LUNCH MENU

TAPAS TO SHARE

Iberico de Bellota ham croquetas (3pcs)

Patatas Bravas  

Fried baby potatoes, aioli, salsa brava

Acorn-fed Iberico de Bellota ham "Cinco Jotas" D.P.O Jabugo
Plate of finely sliced premium Spanish Pata Negra

Tapioca & Manchego cheese fritters  
Sweet Espelette pepper jelly-dip

APPETIZERS

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

Caprese  
*Fresh Burrata, tomatoes, basil, Arduino Fructus olive oil
(Subject to market availability)*

Coral lentils & Mediterranean vegetable Kefta 
Cucumber spaghetti, plant-based Harissa mayo

Crispy fried baby calamari
Pimentón de la vera-aioli dip

SALADS

Spanish tuna salad, bonito del Cantábrico "Don Bocarte"
*Galician preserved tuna, lettuce, tomato, spring onions, bell pepper, carrots,
asparagus, soft boiled eggs, lemon vinaigrette*

Grilled halloumi cheese salad  
*Roasted peppers, marinated zucchini, cherry tomatoes, arugula,
Kalamata olives over Greek yoghurt-lemon sauce*

LUNCH MENU

SOUPS

Minestrone (VG) (GC)

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

Gazpacho "My Way" (PB)

Healthy version of tomato soup, peppers, pepino, sweet onion, garlic, chives

PASTA AND RISOTTO

Roasted butternut, Aquarello risotto (VG) (GC)

Mascarpone cheese, black truffle, pumpkin seeds

Tortelloni di ricotta e spinaci (VG)

Handmade tortelloni, ricotta cheese, spinach, tomato-sage butter

MAIN COURSES

Fresh local fish

Ask your Host (Subject to market availability)

Grilled swordfish alla palermitana* (GC)

Red bliss potatoes, eggplant caviar

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

Pan-fried breaded Iberico de Bellota pork chop Parmigiana

Tomato, mozzarella di buffala, basil, arugula salad

PLANT-BASED SPECIALITY

Roasted pumpkin ballotine (PB) (GC)

Roscoff pink onions, Spanish almond cream, za'atar, lemon confit

SIDE DISHES

Franck's mashed potatoes/ Vegetable casserole/ French fries/ corn polenta
sautéed spinach/ roasted potatoes

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