

*Med*  
YACHT CLUB

LUNCH MENU



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

## LUNCH MENU

### TAPAS TO SHARE

Patatas Bravas (VG) (GC)

*Fried baby potatoes, aioli, salsa brava*

Shrimps saganaki

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

Mezze platter (VG)

*Hummus, tzatziki, falafel, aubergine baba ghanoush, marinated olives, pita bread*

Gran Reserva Manchego Cheese Platter (VG) (GC)

*Selection of premium flavoured Manchego*

### APPETIZERS

Beef carpaccio \* (GC)

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

Crispy fried baby calamari

*Pimenton de la Vera aioli dip*

Burrata, tomato carpaccio (VG) (GC)

*Tomato, fresh basil, Ardoino Fructus olive oil  
(Subject to availability)*

Santorini tomato kefte fritters (PB)

*Plant-based mint-lemon sauce*

### 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 (VG) (GC)

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

*\*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*

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### 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

Pasta of the Day / Ask your host

*Handmade fresh pasta*

Gnocchi al Pesto (VG)

*Handmade fresh potato gnocchi, Genovese pesto*

### MAIN COURSES

Roasted bacalao de Galicia (GC)

*Galician salted cod fish, piquillos peppers, Tarbais bean cassoulet, Serrano ham*

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

*Roasted potatoes, jus de rotî*

Veal scaloppine, Sorrento lemon sauce

*Aubergine stiletto, stuffed artichokes, French beans*

Rhodes-Style lamb shank kritharaki

*Orzo pasta, feta cheese*

Black angus de Castille, beef chunks \*

*Grilled and slowly roasted, garlic herb butter crusted, French fries, Provençale tomato*

Roasted pumpkin ballotine (PB) (GC)

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

### SIDE DISHES

Vegetables casserole / Roasted potatoes / French fries / French beans / Orzo pasta  
/ Tarbais bean cassoulet

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### DESSERTS

Freshly-baked tart of the day

Ask your host

Floating island <sup>GC</sup>

*Pink pralines, Bronte pistachio*

Piemonte hazelnut semifreddo

*Salted caramel*

Ice creams and sorbets of the day <sup>GC</sup>

Ask your host