

APPETISERS

OLIVE MARINE	7	GRILLED PADRON PEPPERS	9
RAINBOW CHERRY WITH BOCCONCINI MOZZARELLA	11	HAND CARVED JAMON ILBERICO DE BELLOTA -50gr	20

ULTIMARE MEZE EXPERIENCE

OLIVES - HOMEMADE BUTTER - AUBERGINE PATE - AVOCADO HUMUS
BEEF PASTRAMI - CHEESE SELECTION - OLIVYE SALAD
19

RAW BAR

SALMON TARTARE	15
AVOCADO CAPERS, CORNICHONS AND SHALLOTS	
SEABASS CEVICHE	17
SEABASS CURED IN CITRUS JUICES COMBINED WITH FRESH HERBS	
BEEF CARPACCIO	17
HAND CUT THINLY SLICED RAW BEEF STRIPLOIN	
TUNA CARPACCIO	15
MARINATED RAW TUNA, LEMON, OLIVE OIL & SEA SALT	

LET'S BEGIN WITH

SICILIAN ARANCINI STUFFED WITH SLOW-COOKED BEEF RAGÙ	11	BURRATA WITH MIXED RAINBOW HERILUMA TOMATO AND BASIL	12
ZUCCHINI FRITTERS SERVED WITH HARISSA YOGURT SAUCE	12	GRILLED KING PRAWNS MARINATED WITH GARLIC AND GINGER	14
THIN FLAKY PHYLO DOUGH FILLED WITH MOZZARELLA AND PASTRAM	11	BATTER-COATED SAUTEED SQUID RINGS, WITH TARTARE SAUCE	12
GRILLED ASPARAGUS BEDDED ON MIXED LEAVES, PARMESAN	14	TENDERIZED GRILLED OCTOPUS DRIZZLE WITH OLIVE OIL, BALSAMIC	20
ROASTED AUBERGINE GREEN DOUGH RAVIOLI IN CREAMY SAUCE	12	PAN-FRIED JUICY SCALLOPS SERVED WITH PUMPKIN PUREE	22

FROM THE LAND

HOME-MADE LASAGNA IN SPECIAL TOMATO & BASIL SAUCE	23
GRILLED CHICKEN FILLET BEDDED ON QUINOA SALAD	22
CORN-FED GRILLED CHICKEN SKEWERED WITH ROSEMARY, GARLIC	24
CREAMY TARRAGON GRILLED CHICKEN WITH ASPARAGUS	26
MEDITERRANEAN STYLE SLOW COOKED LAMB SHANK	29
GRILLED LAMB CHOPS WITH POMEGRANATE GLAZE	34

FROM THE SEA

BAKED SALMON PAPRIKA CRUST AND BRAISED GREEN BEANS	26
SQUID INK LINGUINI COOKED WITH SCALLOPS AND PRAWNS	26
GRILLED SEABASS BUTTERFLIED , LEMON AND HERB SAUCE	28
LOBSTER RAVIOLI WITH BISQUE	36
GRILLED BLACK COD, GREEN ASPARAGUS & BLOOD ORANGE SAUCE	42

SIDES

HAND CUT CHIPS	6	GARLIC MUSHROOMS	6	ROASTED POTATOES	6	SAUTED GREEN BEANS	6
BROCCOLI	7	SPINACH	7	GREEK SALAD	9	INSALATA DI RUCOLA	8

STEAKS

BEEF FILLET MIGNON – 300 G	48
Prime tenderloin, chargrilled and served with red wine jus	
RIB-EYE STEAK – 320 G	40
Marbled and grilled for rich, buttery flavor — Mielo's favorite	
MIELO BURGER	22
Scotch beef, caramelised onion & tomato	

FROM THE GARDEN

BEET GOAT CHEESE MIXED LEAVES WITH WALNUT AND FIG	18
CAULIFLOWER STEAK AND PUREE WITH WALNUT CAPER SALSA	24
GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES	22
ASPARAGUS MUSHROOM RISOTTO	22
CARAMELIZED ZUCCHINI, ONION, SPINACH PENNE WITH BLUE CHEESE	22