

MEJA

lounge-bistrot

*"Tradition is not such
if it is not continually challenged."*

*Our project was born precisely
from this concept:
Maintain the roots of the gastronomic culture
of the area without ever taking them for
granted.*

*Research, audacity and passion
are Meja's foundations.*

Tasting Menu

A path to guide you in discovering our cuisine

FRIED DOUGHNUT WITH RICOTTA CHEESE AND NETTLE (3,7)

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ASPARAGUS AND SANT ELISEO FARM'S EGG (3,12)

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CEPHALUS, CLEMENTINE AND ORANGE (4,12)

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PAPPARDELLE WITH CAULIFLOWERS AND TAMARIND (1,3,7,10)

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DUCK, AGRETTI AND LICIA'S MUSHROOM (7,9)

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JOGURT FOAM AND KARKADÉ (7)

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BREAD ICECREAM AND MILK SAUCE (1)

60€

WINE PAIRING

30€

The tasting menu is meant for the whole table
The restaurant's cover and beverages are not included

Please inform our staff if you have dietary or food restrictions; they will help you best.

Starters

The Croaker ⁽⁴⁾

Served raw with wild garlic broth and almond flower oil

14€

The Beef tartare ⁽¹²⁾

Marinated with forest fruits. Served with apple, kren and polenta chips

16€

The asparagus ^(3,12)

White, green, and wild asparagus with the Sant Eliseo farm's egg

16€

First courses

Spaghettoni and mantis shrimps ^(1,3,4,7)

Crustaceans bisque, taralli crumble and fennel

16€

Homemade Ravioli ^(1,3,7,9,12)

Filled with deer and served with roasted potato broth

18€

Burnt grain dumplings ^(1,3,7)

Turnip greens, preserved apricots and pecorino cheese

16€

Main courses

The Red Snapper ^(4,12)

Served with bell pepper cream, sweet potatoes and leche de tigre ceviche

26€

The chuck steak ^(1,9)

Strawberries and rosemary sauce and dandelion leaves

24€

The Fennel ⁽⁹⁾

Glazed with Borgnano's honey, apple foam and Jerusalem artichoke sauce

18€

Desserts

Strawberries tart ^(1,3,7)

Lemon curd and meringue

8€

White chocolate and lavender mousse ^(3,7)

Liquirice meringue and candied kumquat

8€

Cheeses selection ⁽⁷⁾

12€

The restaurant's cover 3€

ALLERGEN LIST:

1. Cereals containing gluten (wheat, spelt, Khorasan wheat, rye, barley, oats)
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and dairy products (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland's nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites (if in concentrations higher than 10 mg/kg or 10 mg/litre)
13. Lupine
14. Molluscs

Dear customer, we kindly inform you that some products may be frozen at the origin or frozen on site (by rapid temperature drop), respecting the self-control procedures pursuant to reg. CE 852/04

Therefore, we invite you to contact the floor manager to get all the information about the product you may want.