

MEJA

OLTRE I CONFINI DEL GUSTO

Tasting Menu

Small producers... Great products

BREAD & TOMATOES SOUP WITH BURRATA CHEESE

-

WATERMELON & STRAWBERRY GAZPACHO

-

POTATO DUMPLINGS, RIBWORT PLANTAIN & SCALLOPS

-

FREGOLA WITH SAFFRON, COURGETTES & CAMOMILE

-

MULLET, PLUM VINAIGRETTE & FRESH BASIL

-

DUCK, BEETROOT & ITALIAN STRAWFLOWER

-

PEACH SORBET & ROSEMARY

-

BREAD GELATO, RHUBARB & MILK SAUCE

75€

FRIULIAN WINE PAIRING

40€

A WALK THROUGH THE ITALIAN VINEYARDS

50€

The tasting menu is meant for the whole table

Per-head cover charge and water are included in the Tasting Menu's price

Starters

Red Drum fish Served raw with bell pepper glaze and nasturtium	14€
Beef tartare Smoked with cherry wood, candied radishes and tomatoes	16€
Gazpacho Made with tomatoes, watermelon, and strawberries	16€

First courses

“Spaghettoni” and mantis shrimps Crustaceans bisque, taralli crumble and fennel	18€
Homemade “Ravioli” Stuffed with quail and served with honey yogurt sauce	18€
“Mezze maniche” Pasta with roasted corn, mushroom jus and Tagliamento River's peanuts	16€

Main courses

Red Scorpionfish Grilled over open fire, peach sauce and lettuce	24€
Chuck steak Pomegranate sauce, mashed potatoes and charred leek	24€
Black fig In foil, grapes baked in ashes and almond cheese	18€

Black truffle In addition to our dishes	8€
---	----

Desserts

Thyme gelato Dark chocolate biscuit and cocoa nibs	8€
White chocolate and lavender mousse Liquirice meringue and candied kumquat	8€
Cheeses selection	12€

Per-head cover charge 5€

ALLERGEN LIST

Tasting Menù

Bread & tomatoes soup with burrata cheese (1,7)
Watermelon & strawberry gazpacho (12)
Potato dumplings, ribwort plantain & scallops (1,3,8,14)
Fregola with saffron, courgettes & camomile (1,3,7,12)
Mullet, plum vinaigrette & fresh basil (4,12)
Duck, beetroot & italian strawflower (7,9)
Peach sorbet & rosemary (3)
Bread gelato, rhubarb & milk sauce (1)

Starters

Red Drum fish (4)
Beef tartare (12)
Gaspacho (12)

First Courses

Spaghettoni and mantis shrimps (1,3,4,7)
Homemade Ravioli (1,3,7,12)
"Mezze maniche" (1,5)

Main Courses

Red Scorpionfish (4,9,12)
Chuck steak (1,3,9)
Black fig (8)

Desserts

Thyme gelato (1,3,7)
White chocolate and lavender mousse (3,7)
Cheeses selection (7)


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



Good things should be shared,
tell us about your experience.

www.ristorantemeja.com

 [@meja_restaurant](https://www.instagram.com/meja_restaurant)