



MEOTerra
Southern Italian Cuisine

MENU

All prices are in Thai Baht, subject to 7% Vat and 10% Service Charge



Vegetarian Dish



Spicy Dish

raw

RAW CORNER

01. CRUDO (for 2 or 4) 1490/2690
raw selection of premium seafood imported from Italy: mazara del vallo red prawns, sea urchin, oysters, cuttlefish and hamachi tartare
02. TONNO 490
raw tuna loin tartare, cherry tomatoes, olives, capers, anchovies, celery cream, lemon
03. GAMBERO 690
raw mazara del vallo red prawns, fresh burrata cheese, semolina crumble, parsley sauce



Did you know?

The Red Prawn of Mazara del Vallo, a small picturesque fishermen's town on the West coast of Sicily, is a true delicacy and a must-try for seafood lovers. Its delicate and incredibly sweet meat make it one of the most demanded premium ingredients around the world.



04. RICCIOLA 480
hamachi carpaccio, mediterranean salad, citrus, capers dust



05. OSTRICHE (3/6/12 pcs) 280/480/920
live imported premium oysters with condiments

cured



MEATS & CHEESES

06. SALUMI (for 2) 🌶️ 520
capocollo di martina franca, parma ham 24 months, 'nduja fresh spicy salami, ventricina piccante, salame aquilano, condiments
07. FORMAGGI (for 2) 520
pecorino roncione (sheep), cacioricotta (sheep), parmesan 24 months (cow), caciocavallo (cow), piacentinu ennese (cow)
08. MISTO APERITIVO (for 2) 🌶️ 580
a selection of cold cuts, cheese and condiments

SEAFOOD

Imported directly from the heart of the Mediterranean, seafood cold cuts are a true delicacy.

09. SMALL SELECTION (for 2) 890
Smoked tuna heart, cured squid lard, smoked swordfish and condiments
10. LARGE SELECTION (for 4) 1640
Smoked tuna heart, cured squid lard, cuttlefish black ink salami, smoked swordfish, cured tuna salami, fish mortadella and condiments



FRISELLE

This traditional rusk bread from Puglia, made of durum wheat semolina classically into a donut like shape, is over a thousand years old. To ensure a bread supply to face wheat scarcity and long travels, bread was cooked twice, until dry. When needed, friselle were soaked in water until soft, topped with locally available ingredients such as tomatoes, extra virgin olive oil, oregano, marine salt and enjoyed.

11. CLASSICA (2pcs) 🌿 240
tomatoes, garlic, oregano, marine salt
12. ALICI (2pcs) 290
white anchovies, red onion, organic tomatoes, vinegar
13. BURBOT (2pcs) 350
fresh burrata cheese, dried tuna roe bottarga, organic tomatoes, semolina crumbs
14. TRITTICO (3pcs) 460
the 3 of them, all at once!

cold starters

cold starters



SALADS

- 15. ANDRIA 480
Burrata cheese 125gr, heirloom tomatoes, anchovies, oregano
- 16. CAPRI 620
Buffalo mozzarella cheese 125gr, Parma ham 24 months, tomatoes, wild rocket, basil
- 17. SASSARI 520
Grilled octopus warm salad, roasted potatoes, cherry tomatoes, olives, capers, wild rocket
- 18. TROPEA 🌶️ 440
Grilled pork sausage, pecorino cheese, tomatoes, mixed leaves, red onions, spicy 'Nduja dressing



SOUPS

- 20. MINISTRONE 🌿 290
garden vegetables, beans, tomato
- 21. BRODETTO 🌶️ 580
mixed seafood, white wine, mediterranean herbs, light tomato, chili, crostini



FROM THE OVEN

- 22. PARMIGIANA 🌿 280
Traditional eggplant parmigiana with tomato sauce, mozzarella cheese, parmesan cheese, pecorino cheese, basil



hot starters

At Mediterra all the pastas are hand made, following the ancient traditions of the Southern Italian regions, using a variety of quality imported wheat flours and semolina.

We invite you to enjoy the pastas as we do back home, very "al dente", with a nice bite, for an enhanced taste and a healthier digestion.

SEMOLINA PASTA

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|---------------------------------------------------------------------------------------------|-----|
| 30. BROCCOLETTI 🌶️ | 330 |
| orecchiette, wild broccoli, anchovies, garlic, extra virgin olive oil, chili | |
| 31. POMODORO 🌿 | 280 |
| orecchiette, tomato, basil, cacioricotta cheese | |
| 32. NANTESE | 790 |
| orecchiette, mixed seafood, king crab, garlic, olive oil chili, herbs | |
| 33. PANTESCA | 340 |
| casarecce, sicilian pesto with almonds, ricotta cheese, anchovies, fresh tomatoes, basil | |
| 34. MARE 🌶️ | 520 |
| fregola pasta, mixed seafood, light tomato, white wine, herbs, chili | |
| 35. MONTI | 520 |
| gnocchetti sardi, italian pork sausage, porcini mushrooms, red wine, parmesan cheese, herbs | |
| 36. NORMA 🌿 | 320 |
| casarecce pasta, egg plant, fresh tomatoes, cacioricotta cheese | |
| 37. COZZE 🌶️ | 420 |
| maccheroncini, imported mussels, fresh tomato sauce, potatoes, white wine, herbs, chili | |



EGG & SEMOLINA PASTA

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| 38. AGLIO E OLIO 🌿🌶️ | 260 |
| chitarra spaghetti, extra virgin olive oil, garlic, chili | |
| 39. PUTTANESCA | 320 |
| chitarra spaghetti, capers, anchovies, olives, fresh and sundried tomatoes | |
| 40. BRONTE 🌿 | 440 |
| chitarra spaghetti, sicilian pistachio pesto, pecorino cheese, sun dried tomatoes | |
| 41. VONGOLE 🌶️ | 580 |
| black ink tonnarelli, imported clams, yellow tomatoes sauce, white wine, basil oil, chili, herbs | |
| 42. SARDE | 460 |
| chitarra spaghetti, fresh sardines, dill, onion, raisins, pine nuts, saffron, almonds | |
| 43. RICCI 🌶️ | 890 |
| chitarra spaghetti, premium sea urchin, garlic, extra virgin olive oil, chili, parsley | |
| 44. RAVIOLI 🌶️ | 640 |
| double ricotta ravioli, seafood brodetto, light tomato, herbs, white wine, chili | |
| 45. GRANCHIO 🌶️ | 980 |
| chitarra spaghetti, king crab meat, blue crab essence with organic cherry tomatoes, white wine, herbs, chili | |
| 46. ASTICE (half/whole) | 1190/2180 |
| chitarra spaghetti, live canadian lobster, organic cherry tomatoes, white wine, herbs | |

pasta

SEAFOOD

50. POLIPO 980
grilled octopus, baby broccoli, smashed potato, spicy tomato coulis
51. GRIGLIATA (for 2) 1080
grilled sea bass, grouper and red snapper, prawns, baby squid, cuttlefish, vegetables
52. DENTICE 650
wild red snapper roasted in foil, cherry tomatoes, olives, capers, potatoes, lemon, white wine, herbs
53. SPADA 890
grilled mediterranean swordfish, sicilian sweet & sour vegetables, tomatoes, lemon
54. PARANZA 620
deep fried shrimps, calamari, sardines, zucchini with dipping sauces



MEAT

56. TAGLIATA 1480
grilled wagyu ribeye marble 5 (300gr), grilled vegetables, oven backed potato, red wine sauce
57. TOMAHAWK (minimum 1kg) 580/100gr
grilled 350-day graind fed wagyu marble 5+, sautéed vegetables, roasted rosemary potatoes, red wine sauce
58. AGNELLO 890
grilled, new zealand lamb rack, pistacchio crust, caponata, potatoes, lamb jus
59. GALLETTO 🌶️ 680
grilled organic baby chicken spicy diavola style, chili, mediterranean herbs, oven baked potatoes, baby roots



mains

CLASSIC PIZZA

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| 60. BIANCA  | 260 |
| white pizza, olive oil, salt, oregano | |
| 61. MARINARA | 290 |
| tomato sauce, mozzarella cheese, cherry tomatoes, anchovies, garlic, oregano | |
| 62. MARGHERITA  | 290 |
| tomato sauce, mozzarella cheese, basil | |
| 63. ORTOLANA  | 320 |
| tomato sauce, mozzarella cheese, mixed vegetables, wild rocket | |
| 64. CAPRICCIOSA | 360 |
| tomato sauce, mozzarella cheese, champignons, ham, artichokes, parmesan | |
| 65. DIAVOLA  | 360 |
| tomato sauce, mozzarella cheese, spicy salami, olives, oregano | |
| 66. FORMAGGI  | 400 |
| mozzarella, ricotta, gorgonzola, smoked scamorza parmesan cheese, wild rocket | |
| 67. SFIZIO | 490 |
| mozzarella cheese, ricotta cheese, champignons, pork sausage, truffle sauce, thyme, parmesan | |
| 68. BUFALA  | 520 |
| tomato sauce, fresh tomatoes, buffalo mozzarella cheese, basil | |
| 69. PROSCIUTTO | 540 |
| Tomato sauce, mozzarella cheese, parma ham 24 months, wild rocket, cherry tomatoes, shaved parmesan cheese | |



Our pizza dough is made with genuine ingredients. Quality imported flour, mineral water, salt and fresh yeast are kneaded, shaped and left to rest for 48 hours. The slow fermentation enhances the flavours and make the pizza lighter and crispier.



GOURMET PIZZA

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| 70. PUREZZA  | 580 |
| fresh tomatoes, basil, burrata cheese, ventricina spicy salami, wild rocket | |
| 71. RICCA | 420 |
| tomato sauce, mozzarella cheese, pork sausage, bell peppers, olives, shaved garlic, oregano | |
| 72. NAZIONALE | 500 |
| mozzarella cheese, sicilian pistachio pesto, mortadella, shaved pecorino cheese | |
| 73. SPLENDIDA | 550 |
| mozzarella cheese, porcini mushrooms, truffle sauce, parma ham 24 months, cherry tomatoes, wild rocket | |
| 74. TARTUFELLA  | 460 |
| mozzarella cheese, potatoes, mushrooms, truffle paste, smoked scamorza cheese, egg, rosemary | |
| 75. MEDITERRA  | 490 |
| mozzarella cheese, scamorza cheese, imported mussels, 'nduja spicy salami, yellow tomato coulis, toasted almonds, parsley | |
| 76. MAREMOTO | 860 |
| mozzarella cheese, cherry tomatoes, white anchovies, bottarga tuna roe, sea urchin, red onions, parsley, dill, basil, lemon zest | |

pizza