



MEOTerra  
Southern Italian Cuisine

MENU

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

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



### 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.*



## CURED CORNER

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

# cured



## 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.

- |  |     |
|--|-----|
| 10. CLASSICA (2pcs) 🌿  | 240 |
| tomatoes, garlic, oregano, marine salt                         |     |
| 11. ALICI (2pcs)   | 290 |
| yellow tomatoes, white anchovies, red onion, vinegar           |     |
| 12. BURBOT (2pcs)  | 350 |
| fresh burrata cheese, dried tuna roe bottarga, semolina crumbs |     |
| 13. TRITTICO (3pcs)  | 460 |
| the 3 of them, all at once!                                    |     |



## SALADS



- |   |     |
|---|-----|
| 14. ANDRIA 🌿  | 480 |
| Burrata cheese 125gr, heirloom tomatoes, anchovies, oregano                                     |     |
| 15. CAPRI   | 590 |
| Buffalo mozzarella cheese 125gr, Parma ham 24 months, tomatoes, wild rocket, basil              |     |
| 16. SASSARI   | 520 |
| Grilled octopus, roasted potatoes, cherry tomatoes, olives, capers, wild rocket                 |     |
| 18. MESSINA   | 360 |
| Poached mackerel, roasted bell peppers, olives, mixed leafs, semolina garlic, croutons, lemon   |     |
| 19. TROPEA 🌶️   | 440 |
| Grilled pork sausage, pecorino cheese, tomatoes, mixed leafs, red onions, spicy 'Nduja dressing |     |



# cold starters




## SOUPS

- 20. MINISTRONE  290  
garden vegetables, beans, tomato
- 21. RUSTICA 320  
slow braised organic beans and cereals,  
crispy pork cheek, herbs
- 22. BRODETTO  580  
mixed seafood, white wine, mediterranean  
herbs, light tomato, chili, crostini



## FROM THE OVEN & GRILL

- 23. PARMIGIANA  280  
Traditional eggplant parmigiana with tomato  
sauce, mozzarella cheese, parmesan cheese,  
pecorino cheese, basil
- 24. ARROSTICINI (3 or 6 pcs) 320/590  
imported grilled goat meat skewers,  
summer salad



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

- |   |     |
|---|-----|
| 30. BROCCOLETTI 🌶️  | 330 |
| orecchiette, wild broccoli, anchovies, garlic, extra virgin olive oil, chili                |     |
| 31. POMODORO 🌿  | 280 |
| orecchiette, tomato, basil, dried sheep ricotta   |     |
| 32. PANTESCA 🌿  | 340 |
| casarecce, sicilian pesto, ricotta cheese, basil  |     |
| 33. MARE 🌶️   | 480 |
| fregola pasta, mixed seafood, light tomato, white wine, herbs, chili                        |     |
| 34. MONTI   | 520 |
| gnocchetti sardi, italian pork sausage, porcini mushrooms, red wine, parmesan cheese, herbs |     |
| 35. NORMA 🌿   | 320 |
| casarecce pasta, egg plant, fresh tomatoes, cacioricatto ricotta                            |     |
| 36. COZZE 🌶️  | 380 |
| maccheroncini, imported mussels, fresh tomatoes, potatoes, white wine, herbs, chili         |     |



*Since the oldest customs, every sauce is usually enjoyed with one specific shape of pasta, as they pair better.*

*Should you like to change the pasta shape please let us know and we'll be happy to assist.*



### EGG & SEMOLINA PASTA

- |  |     |
|--|-----|
| 37. AGLIO E OLIO 🌿🌶️   | 260 |
| chitarra spaghetti, extra virgin olive oil, garlic, chili  |     |
| 38. PUTTANESCA   | 320 |
| chitarra spaghetti, capers, anchovies, olives, fresh and sundried tomatoes                       |     |
| 39. BRONTE 🌿   | 440 |
| chitarra spaghetti, sicilian pistachio pesto, pecorino cheese, sun dried tomatoes                |     |
| 40. VONGOLE 🌶️   | 580 |
| black ink tonnanelli, imported clams, yellow tomatoes sauce, white wine, basil oil, chili, herbs |     |
| 41. SARDE  | 430 |
| chitarra spaghetti, fresh sardines, dill, onion, raisins, pine nuts, saffron, almonds            |     |
| 42. RICCI  | 890 |
| tonnanelli, premium sea urchin, garlic, extra virgin olive oil, chili, parsley                   |     |
| 43. RAVIOLI 🌶️   | 640 |
| double ricotta ravioli, seafood brodetto, light tomato, herbs, white wine, chili                 |     |

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. PARANZA 620  
deep fried shrimps, calamari, sardines,  
zucchini with dipping sauces



## MEAT

54. TAGLIATA 1480  
grilled wagyu ribeye marbled 5 (300gr),  
grilled vegetables, oven backed potato,  
red wine jus
55. AGNELLO 890  
grilled, new zealand lamb rack, pistacchio crust,  
caponata, potatoes, lamb jus
56. GALLETTO 🌶️ 680  
grilled organic baby chicken spicy diavola style,  
chili, mediterranean herbs, oven baked potatoes,  
baby roots



# mains

## CLASSIC PIZZA

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 🌿 420  
tomato sauce, fresh tomatoes, buffalo mozzarella cheese, basil
69. CRUDO 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

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