

TABLE SERVICE

Table service is served with a plate of orange, lime, or lemon slices and includes two mixers of your choice: Cranberry Juice, Orange Juice, Tonic Water or Club Soda

Tequila

Don Julio 1942 | 300

Don Julio 70 | 150

Don Julio Reposado | 140

Don Julio Anejo | 140

Don Julio Blanco | 130

Clase Azul Reposado | 300

Casa Dragones Blanco | 150

Casa Dragones Joven | 600

Aguasol Blanco | 140

Aguasol Reposado | 140

Reserva de la Familia by Jose Cuervo | 400

Casamigos Blanco | 130

Casamigos Reposado | 130

Casamigos Anejo | 130

Rum

Ron Zacapa 23 | 130

Ron Zacapa XO | 150

Malibu | 120

Vodka

Grey Goose | 150

Absolut Vodka | 150

Tito's Vodka | 130

Gin

Condesa | 120

Gray Whale | 120

Hendrick's | 120

Tanqueray | 120

Bombay | 120

Mezcal

Casamigos Mezcal | 130

Monte Lobos | 130

400 Conejos | 130

Rosaluna | 130

Premium Mixers

(each)

Topo Chico | 12

Ginger Ale | 6

Redbull | 5

Whiskey

Johnnie Walker Blue | 400

Johnnie Walker Black | 150

Johnnie Walker Red | 130

Crown Royal | 150

Chivas 12 | 130

Chivas 18 | 175

Jameson | 150

Jack Daniels | 150

Makers Mark | 150

Woodford Reserve | 150

Macallan Highland Single Malt 12 | 175

Macallan Highland Single Malt 18 | 600

Glenlivet Single Malt Scotch 12 | 130

Glenlivet Single Malt Scotch 18 | 350

Cognac

Remy VSOP | 150

Remy Martin XO | 130

Hennessy VS | 150

GIRLS' NIGHT

Wednesdays

5pm - Close

\$10 Martinis | \$10 Wine Pours



HAPPY HOUR

Monday - Thursday

2pm-5pm

\$3 Draft Beer

LUNCH

MONDAY - FRIDAY
11AM - 3PM

Gyro Sandwich | 15

Grilled lamb wrapped in warm pita with tomato, onion, feta cheese & creamy tzatziki.
Served with a side of fries.

Tricolor Quinoa Bowl | 16

A vibrant and nourishing blend of red, white, and black quinoa tossed with fresh seasonal vegetables, & crisp greens.

Add Protein: 6 Shrimp | 10 Steak | 6 Chicken

Meduza Burger | 16

A seasoned beef patty topped with ripe tomatoes, red onions, fresh lettuce and tangy tzatziki sauce, all served on a toasted brioche bun.

Served with a side of roasted potatoes.

Greek Tacos | 16

(Pick 3)

Veggie | Shrimp | Chicken | Lamb | +2 Steak

Prepared on the griddle with Mediterranean chop salad mix, tzatziki, and feta cheese; served on pita bread.

Chicken Prosciutto Panini | 15

Grilled chicken breast layered with thinly sliced prosciutto, mozzarella cheese, basil pesto, and tomatoes pressed between rustic artisan bread.

Spaghetti | 12

Handcrafted daily, our fresh spaghetti is cooked al dente and tossed in our house marinara sauce.

Mediterranean Arugula Salad | 13

A fresh and vibrant mix of arugula and spinach, tossed with tomatoes, olives, and feta cheese in our signature vinaigrette.

Add Protein: 6 Shrimp | 10 Steak | 6 Chicken

SIDES



Rosemary Fries | 6

Rainbow Carrots | 7

Roasted Asparagus | 9

Feta & Honey Fries | 7

Butter Candle Bread | 10

Feta & Greek Olive Mix | 10

Roasted Rosemary Potatoes | 7



STARTERS

Oysters (Rockefeller 19 | Raw 16)

Six baked oysters nestled on sea salt, finished with a silky Dijon butter, fresh garden herbs, crispy bacon crumbles, and a blanket of Parmesan.
Six raw half-shucked oysters on a bed of crushed ice, served with lemon, classic mignonette, and a mini Tabasco.

Grilled Octopus Risotto | 24

Char-grilled octopus over creamy parmigiano risotto, finished with fresh herbs and extra virgin olive oil.

Lamb Chops | 23

Tender, juicy lamb chops seared to perfection with a side of velvety goat cheese beurre blanc sauce.

Hummus & Tzatziki | 18

House-made hummus & tzatziki served with warm pita bread, Mediterranean olives, cucumber & feta cheese.

Gyros | 17

Grilled lamb wrapped in warm pita with tomato, onion, feta & creamy tzatziki. Served with a side of potatoes.

Beef Tartare | 34

Hand-cut top sirloin with fresh herbs, capers, and a hint of truffle, topped with a quail egg. Served with toasted sourdough.

Mussels with Chorizo | 25

Steamed mussels in a rich tomato sauces with a white wine reduction, Spanish chorizo, garlic & herbs. Served with toasted sourdough.

Paella | 23 (Serves 2-3)

A traditional Spanish rice dish with chorizo, shrimp, chicken, and mussels, simmered with saffron, peppers, and herbs.

Jamon Iberico | 20

Spain's prized cured ham, hand-carved and aged to perfection.

Charcuterie Board | 18

A savory selection of cured meats and cheeses, served with toasted pita bread slices and a sweet fig jam.

Escargot | 18

Six tender escargots baked in garlic-herb butter. Served with toasted sourdough.

Tiraditos | 15

Your choice of salmon, hamachi, or scallops, thinly sliced and served with your choice of any of our house-made sauces.

Vibrant Green Citrus | Traditional Aji | Classic Leche de Tigre.

GREENS

Seasonal Fruit Salad | 16

Fresh arugula, romaine lettuce, seasonal fruit, creamy goat cheese, toasted hazelnuts, a drizzle of honey & balsamic glaze.

**Ask your server for our current seasonal offering.*

Caprese | 13

Fresh mozzarella and roma tomatoes drizzled with basil infused extra virgin olive oil balsamic glaze.

Mediterranean Chopped | 14

Crisp cucumber, tomatoes, olives, feta cheese, and fresh herbs tossed in a light Mediterranean vinaigrette.

Fennel Orange | 16

Orange supremes, crispy fennel, olives, and pistachios over arugula, finished with orange blossom vinaigrette.

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTE THAT, WHILE INFREQUENT,
THERE COULD BE PIECES OF SHELL OR BONE IN OUR FISH AND SHELLFISH.

SOUPS

Enhance your soup by serving it in a warm, rustic baked bread boule +7

White Bean | 11

Silky white beans gently simmered with aromatic vegetables and herbs, brightened with lemon and finished with extra-virgin olive oil. Served with toasted sourdough.

Tomato Basil | 12

Velvety tomato soup simmered with fresh basil, vegetables, and a touch of cream. Served with parmesan toasted sourdough.

SEA

Pistachio-Crusted Salmon | 28

Our pistachio, panko and parmesan-crusted salmon seared with garlic & fresh herbs served on top of a bed of tricolor quinoa.

Roasted Cod | 30

Roasted cod with cherry tomatoes, garlic, lemon zest finished with a balsamic honey glaze. Served over a bed of arugula.

Branzino | 45

Seared Mediterranean sea bass with shaved fennel, lemon, and fresh herbs.

LAND

All cuts are served with rainbow carrots

New York Strip (12 oz) | 57

Classic New York steak, grilled with herbs, garlic, and a side of cowboy butter.

Rosemary Smoked Ribeye (12 oz) | 58

Juicy ribeye, smoked with rosemary and fresh herbs for a rich, aromatic flavor.

Served with a side of cowboy butter.

Filet Mignon (6 oz) | 45

Tender center-cut filet, seared with herbs, garlic, and cowboy butter.

Surf & Turf | 55

Indulge in the best of land and sea with a tender, 6oz filet mignon paired with succulent, cowboy butter sautéed shrimp.



Tomahawk (32 oz) | 100

Experience the ultimate table-side indulgence: a 32 oz bone-in tomahawk ribeye, perfectly seasoned and seared to lock in a rich, buttery flavor.



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PIZZAS

Greek | 17

Mozzarella, olives, cherry tomatoes, red onions, and baby arugula on our house marinara sauce, finished with oregano & olive oil.

Neapolitan | 19

Authentic Neapolitan-style pizza, on our house marinara sauce, topped with tomatoes, fresh mozzarella, basil & extra virgin olive oil.

Quattro Formaggi | 16

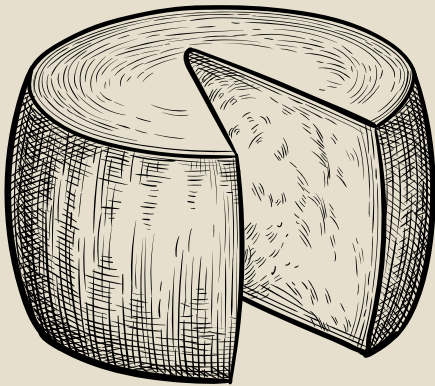
Mozzarella, gorgonzola, taleggio, and Parmigiano Reggiano, on our house marinara sauce finished with rosemary & extra virgin olive oil.

Pepperoni | 18

Italian salami on our house marinara sauce topped with melted mozzarella, basil, and a hint of red pepper flakes.

Lobster & Shrimp | 27

Succulent lobster and shrimp on our house white sauce over melted mozzarella and mascarpone cheeses, finished with garlic, lemon zest & fresh herbs.



PASTAS

Carbonara | 28

Served in our aged-parmesan cheese wheel for an unforgettable experience.

Fresh tagliatelle tossed with pancetta, egg yolk, and pecorino; finished with shaved black truffle & truffle oils.

Bucatini Bolognese | 21

Slow-simmered beef over bucatini with our house marinara sauce, finished with Parmigiano and a touch of olive oil.
A hearty, timeless Italian classic.

Clam Linguini | 25

Linguini tossed with littleneck clams, white wine, garlic, and fresh herbs, finished with lemon and a touch of cream.

Sautéed Shrimp Sacchetti | 33

Sacchetti pasta with sautéed shrimp, garlic, white wine, our house marinara sauce, finished with Parmigiano and fresh herbs.
Light, elegant, and full of coastal flavor.

Alfredo | 25

Fresh fettuccine tossed with tender chicken, zucchini, taleggio cheese, and a hint of lemon zest.
Creamy, comforting, and full of delicate flavor.

GLUTEN-FREE OPTIONS



Elevate any pasta or pizza with our carefully prepared gluten-free alternatives.

Gluten Free Pizza Dough + \$9.5

Gluten Free Pasta + \$6

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DESSERTS

Affogato Espresso Martini | 12

A shot of espresso & Kahlua poured over your choice of ice cream

Vanilla | Butter Pecan | Pistachio

**decaf espresso available upon request*

Baklava Cheesecake | 11

A decadent & creamy cheesecake with spiced honey-walnut baklava layered on a flaky phyllo crust.

Crème Brûlée Cheesecake | 12

A rich and creamy vanilla bean cheesecake layered on a buttery graham cracker crust. Finished with a crisp caramelized sugar topping.

Affogatos | 9

A shot of espresso poured over your choice of ice cream

Vanilla | Butter Pecan | Pistachio

**decaf espresso available upon request*

Belgian Chocolate Cake | 17

Multi-layered buttercream dark chocolate cake served with premium vanilla ice cream.

Pistachio Banana Bread | 15

House-made pistachio banana bread served warm & topped with a scoop of premium vanilla ice cream.

Traditional Spanish Churros | 14

Warm, crispy, cajeta-filled churros coated in our special blend of cinnamon and sugar
Served with a side of dulce de leche.

COFFEE

Hot | Iced

**decaf & milk alternatives available upon request*

Latte	7
Espresso	4
Cortado	5
Americano	5
Capuccino	7



MEDUZA
MEDITERRANEAN
STEAKHOUSE