

MENU

STARTER

BRUSCHETTA 15

Mix with fresh basil, tomato, garlic, lemon & Olive oil.

FRIED CALAMARI 25

House butter and seasoning. Served with spicy meyo.

GARLIC SHRIMP 6PCS 25

Sauté with garlic, green shallot & white onion.

MEDITERRINIAN OCTOPUS 31

Mix with red onion, red pepper, sliced fennel, capers, cherry tomato & homemade Melia sauce.

GRILLED SAUSAGE 17

Mix with onion, red pepper, sliced fennel & homemade Melia sauce.

SALMON TARTARE 4OZ 22

Finely chopped salmon with seasoning ingredients.

FILET MIGNION TARTARE 4OZ 24

Finely chopped filet mignon with seasoning ingredients.

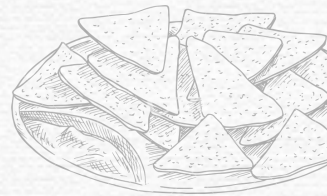
BRIE 18

Melted brie topped with caramelized apples & onions. Served with crotons.

GARLIC BREAD 9 GRATINE 12

MINESTRONE SOUP 10

SOUP OF THE DAY 9



Add-Ons: Chicken 10 Salmon 15 Shrimp-3pcs 15

SALADS

CHEF SALAD P: 7 / G: 15

Italian dressing, cucumber, tomato, carrot & red onion.

CEASER S: 8 / B: 17

Homemade dressing with croutons & parmesan cheese.

ARUGULA 18

Tomato, cucumber, sweet onion, parmesan, avocado.



PIZZA

MARGARITA 22

Fior de latte cheese, olive-oil, fresh basil, & pizza sauce.

VEGETERIAN 24

Roasted vegetable, Kalamata olives, mozzarella cheese & pizza sauce.

PROSCIUTTO DI PARMA E RUCOLA 28

Mozzarella, pizza sauce fresh arugula leaves tossed with sea salt & olive-oil. Topped with thin shavings of prosciutto di Parma & parmesan.

TRADITIONAL 26

Pepperoni, mushroom, green peppers, mozzarella cheese & pizza sauce.



PASTA

PENNE ROMANNOFF 25

Penne sauté with cracked black pepper in Rose sauce flambé with vodka.

PENNE ALLA GIGI 29

Penne sauté with prosciutto, mushroom, shallot, garlic, white wine in Rose sauce.

LINGUINI PASCATORE 41

With tiger shrimp, scallops, calamari, clam, mussels, shallot, fresh basil, with white wine in tomato sauce.

LINGUINI CON POLLO 29

Linguini with chicken, mushroom, broccoli, roasted red pepper, garlic, shallot & cream sauce.



MENU

SEAFOOD

SALMON GRILL 10OZ 39

Salmon grilled with Melia sauce & served with vegetable and mashed potato.

LOBSTER TAIL 2PCS 60

lobster tail broiled with garlic butter served with vegetable and mashed potato.

SEAFOOD PLATTER 95

2Pcs Lobster tail, Calamari, 4Pcs Gaint Shrimp, Octopus.

CATCH OF THE DAY (Market Price)



SCALLOPINE

SCALOPPINE DI PICCATA ALLA LIMONE 31

Scallopine sauté with white wine in lemon sauce.

SCALOPPINE DI VITELLO TRE FUNGHI 33

Veal scaloppine cooked in milk fat, shallots, mushroom 3 types (Button, Oyster & Shiitake), cream demi-glace, flambé with Brandy.

SCALOPPINE DI VITELLO GAMBERONI 38

Scallopine sauté with tiger shrimp, Shallot, capers, fresh basil with white wine in tomato sauce.



>> All our scallopine dishes are served with vegetables & chef choice pasta <<

BURGER

DOUBLE BURGER 25

2 beef patties with double prosciutto, Swiss cheese, sauté onion and BBQ sauce.

BURGER MELIA 19

Served with brie cheese, Sautee of mushroom & onion, lettuce, tomatoes and thousand island sauce.

CHEESEBURGER 15

Served with lettuce, tomatoes and Swiss cheese.

WAGYU BURGER 35

Wagyu beef, carefully raised under strict Japanese traditions, offers a rich and unparalleled flavor, earning its reputation as the world's finest beef. It is cooked to suit each customer's preference.



CHICKEN

CHICKEN NUGGET 3PCS: 10 5PCS: 14

Served with French fry & honey Dijon sauce.

CHICKEN TENDER 3PCS: 14 5PCS: 18

Served with French fry & honey Dijon sauce.

CHICKEN WINGS 6PCS: 16 12PC: 29

Tossed with our homemade BBQ or wing sauce.

ADD-ONS

RICE 6

HOMEMADE FRIES 7

POTATO WEDGE 10

MASHED POTATO 9

SAUTÉED MUSHROOMS 12

EXTRA SAUCE 4



MENU GRILL

STEAK

**** Our meat cuts are certified Canadian AAA products and aged for 35 days ****



TOP SIRLOIN 8OZ 36

Served with vegetables & option of potatoes and sauce.

BAVETTE 8OZ 38

Served with grilled vegetables and mashed potatoes topped with our peppercorn sauce with caramelized apples and onions.

BASEBALL STYLE MELIA 8OZ 39

Sliced top sirloin steak served with mashed potatoes, sauté mushrooms, pepper, onions in brandy and peppercorn sauce.

FILET MIGNION 8OZ 55

No bone, no fat, most tender of all.

NEW YORK STRIPLOIN 12OZ 45

Served with vegetables & option of potatoes and sauce.

SURF & TUF 59

Top sirloin with lobster tail.

CHICKEN AVOCADO 26

Grill chicken filet with honey Dijon sauce, avocado and melted Swiss cheese with bruschetta. Served with rice & salad.

RIB STEAK 16OZ 59

Tender & flavorful bone-in cut.

RIB EYE 18OZ 72

Our 18oz Ribeye is richly marbled, tender, and full of bold, buttery flavor. Grilled to your preference for a perfect steak experience.

PICANHA 10OZ 45

Imported from BRAZIL. Served with grilled vegetables & option of potatoes and sauce.

PORTER HOUSE STEAK 24OZ 85

COWBOY STEAK 32OZ 120

GRILLED LAMB CHOPS 12OZ 59

3 double cuts grilled & seasoned with extra virgin olive oil, Lemon, onion & roasted garlic.

NAGANO TAMAHAWK 14OZ 33

A premium, bone-in pork chop, expertly grilled for rich flavor and tenderness.

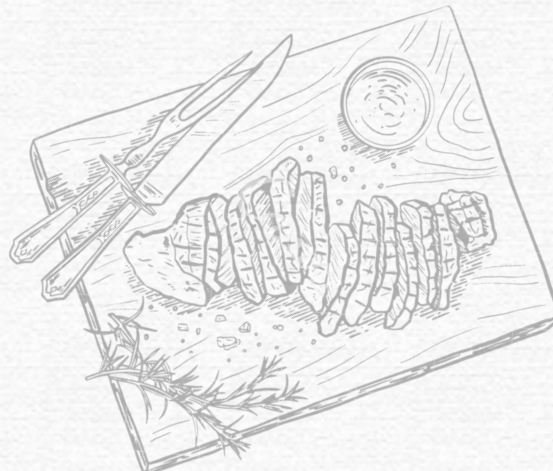
GRILL PIRI PIRI FULL: 45 HALF: 30

Flame-grilled chicken with homemade piri piri sauce. Served with choice of sides.

MEAT PLATER TO SHARE 135

(1) Rib Steak 18oz, (1) New York Striploin 12oz, Grilled Sausage, ½ Piri-Piri Chicken.
Served with peppercorn or red wine sauce.

>> All our steak dishes are served with vegetables and a choice of potatoes. <<



MENU

DESSERTS

NEW YORK CHEESE CAKE 11

TIRAMISU 10

CHOCOLET LAVA CAKE 10

TARTUFO NERO 10

TARTUFO PISTACHIO 10

MOUSSE 8

ICE CREAM MELIA 6

