



GOOD FOOD, NICE PEOPLE, CLOSE TO HOME

FOR THE TABLE

MARINATED OLIVES	3.75
PAN FRIED PADRON PEPPERS	5.00

TO DRINK

PROSECCO 125ML	7.00
HENDRICKS AND CUCUMBER TONIC	6.50
APEROL SPRITZ	7.50

STARTERS

HOMEMADE SOUP OF THE DAY	5.95
AVOCADO BRUSCHETTA WITH MILD RED CHILI, EXTRA VIRGIN OLIVE OIL AND TORN FRESH BASIL	7.50
TIGER PRAWNS PAN FRIED WITH WHITE WINE, CHILI, GARLIC AND LEMON	8.45
SUPER-FOOD SALAD OF QUINOA, AVOCADO, BROCCOLI, POMEGRANATE AND PUMPKIN SEEDS	6.45
HUMMUS AND TARAMASALATA WITH WARM PITTA BREAD	6.75
GRILLED ASPARAGUS WITH HOLLANDAISE SAUCE	7.50
BEETROOT SALAD WITH RAINBOW LEAVES, WALNUTS AND A GOATS CHEESE AND HONEY DRESSING	6.75
CHARGRILLED CALAMARI WITH A SWEET CHILI JAM	7.95
CREAMY BURRATA WITH SWEET SICILIAN DATTERINI TOMATOES AND FRESH TORN BASIL	7.50
CLASSIC JUMBO PRAWN COCKTAIL WITH SHREDDED ICEBERG AND MARIE ROSE SAUCE	7.95

SALADS

GRILLED SALMON SUPER-FOOD SALAD WITH QUINOA, AVOCADO, BROCCOLI, POMEGRANATE AND PUMPKIN SEEDS	16.50
C.M. COBB SALAD WITH CHICKEN, BACON, EGG, TOMATO, AVOCADO AND CHEDDAR	14.00
WARM HALLOUMI SALAD WITH COUS COUS, CHICK PEAS, BROCCOLI AND GREEN BEANS	13.50

MAINS

SEABASS WITH WILTED SPINACH AND BEURRE BLANC	16.50
HOMEMADE SALMON FISHCAKES WITH OUR OWN TARTARE SAUCE AND FRESH CUT FRIES	13.45
ROASTED BUTTERNUT SQUASH RISOTTO WITH PEAS, PARMESAN, WHITE WINE AND ARBORIO RICE	12.50
STICKY MARMALADE DUCK WITH MANGE TOUT AND WHITE WINE RISOTTO	17.50
FISH OF THE DAY PLEASE ASK YOUR SERVER	P.V.
FILLET OF BEEF STROGANOFF WITH CREAM, MUSHROOMS, BRANDY AND STEAMED RICE	16.50
PARMESAN CRUSTED CHICKEN WITH LINGUINE, CHERRY TOMATOES AND SPRING ONION	14.50
DUTCH CALVES LIVER WITH CARAMELISED ONION, CRISPY SAGE AND SERIOUSLY CREAMY MASH	16.50
HALF ROASTED CHICKEN MARINATED IN ROSEMARY AND LEMON AND FRESH CUT FRIES	14.50
LINGUINE WITH TIGER PRAWNS, CHILI, SPRING ONION, WHITE WINE, GARLIC AND LEMON	13.95
MOROCCAN LAMB STEW WITH RAS EL HANOUT, CRUMBLLED FETA AND APRICOT COUS COUS	15.50
GRILLED SALMON WITH GREEN BEANS, CRUSHED NEW POTATOES AND HOLLANDAISE SAUCE	16.50
HOME MADE 8OZ BURGER WITH MONTEREY JACK CHEDDAR AND FRESH CUT FRIES	13.50
HOME MADE 8OZ AMERICAN BURGER WITH MONTEREY JACK CHEDDAR, FRENCHY'S MUSTARD, DILL PICKLE AND FRESH CUT FRIES	14.50
200G DONALD RUSSELL PRIME RIB-EYE STEAK WITH FRESH CUT FRIES	25.00
190G DONALD RUSSELL PRIME FILLET STEAK WITH FRESH CUT FRIES	29.00
625G DONALD RUSSELL PRIME RIB OF BEEF ON THE BONE (FOR TWO) WITH FRESH CUT FRIES	49.00
BEARNAISE OR PEPPERCORN SAUCE	1.75

SIDES

FRESH CUT FRIES	3.75
GREEN BEANS	3.95
STEAMED BROCCOLI	3.95
WILTED SPINACH	3.95
SERIOUSLY CREAMY MASH	3.75
MIXED SALAD	3.95

THERE IS A COVER CHARGE OF £1.00 WHICH INCLUDES FRESHLY BAKED ITALIAN BREAD AND EXTRA VIRGIN OLIVE OIL. CAFÉ MED SEAFOOD IS RESPONSIBLY SOURCED FROM SUSTAINABLE SUPPLIES. GUESTS WITH ALLERGIES OR INTOLERANCES PLEASE MAKE YOUR SERVER AWARE BEFORE PLACING YOUR ORDER SO WE MAY PROVIDE YOU WITH OUR ALLERGY INFORMATION SHEET. ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY 12.5% GRATUITY WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES TO OUR STAFF

PRIVATE ROOMS

CAFÉ MED HAS TWO PRIVATE ROOMS UPSTAIRS AVAILABLE FOR PARTIES. PLEASE ASK THE MANAGER WHO WILL BE DELIGHTED TO SHOW YOU THE ROOMS AND DISCUSS YOUR REQUIREMENTS



BUBBLES

	125ML	750ML
PROSECCO NV	7.00	27.50
BERNARD REMY, BRUT CARTE BLANCHE	9.00	40.00
BOLLINGER NV		50.00
LAURENT-PERRIER ROSÉ NV		75.00

WHITE WINE

EASY DRINKING	175ML	750ML
CHARDONNAY, PIERRE LACASSE, FRANCE. 2016	6.50	23.00
PINOT GRIGIO, PASQUA, ITALY. 2017	6.95	25.00
SAUVIGNON BLANC, TIERRA ANTICA, CHILI. 2018	6.75	23.50
VIIGNIER, LOS HAROLDOS, ARGENTINA. 2017	5.95	20.00

WE LIKE

RIOJA BLANCO, BODEGAS MARTINEZ LA ORDEN, SPAIN. 2016/17		22.00
SAUVIGNON BLANC, BISHOP'S LEAP, NZ 2016	7.75	32.00
COTES DU RHONE BLANC, GUILLAUME GONNET, FRANCE. 2016		37.50
SANCERRE, DOMAINE BONNARD, FRANCE. 2017		32.00
CHABLIS, BRIGITTE CERVEAU FRANCE. 2016	7.75	32.00
ALBARINO PAZO SERANTELLOS, SPAIN. 2016		29.50

TREAT YOURSELF

GAVI DI GAVI D.O.C. SAN SILVESTRO, ITALY. 2017		32.50
MONTAGNY 1ER CRU, LES PLATIERES, FRANCE. 2016		40.00
CHARDONNAY, FAR NIENTE, NAPA VALLEY, USA 2016		75.00
CONDRIEU, DOMAINE GEORGES VERNAY, FR. 2015		60.00
RIESLING, SIGNATURE EDITION, QBA, WEINGUT MAX FERDINAND RICHTER, GERMANY. 2016		37.50
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 2016		45.00

ROSÉ WINE

	175ML	750ML
PINOT GRIGIO, PASQUA, IT. 2017	6.75	25.50
GRIS BLANC, GÉRARD BERTRAND, FR. 2017/18	6.95	27.50
CÔTES DE PROVENCE ROSÉ, DOMAINE DE LA GRANDE BAUQUIERE, FRANCE 2017		29.00

COCKTAILS

	GLASS
BELLINI PROSECCO, WHITE PEACH PURÉE	8.50
KIR ROYALE PROSECCO, CREME DE CASSIS	7.50
NEGRONI, BOMBAY SAPPHIRE, CAMPARI, SWEET VERMOUTH	8.50
HOT TODDY: FAMOUS GROUSE, HONEY, LEMON, HOT WATER	7.50
ESPRESSO MARTINI ABSOLUT, KAHLUA, GOMME, ESPRESSO	8.00
APEROL SPRITZ	7.00
BLOODY MARY ABSOLUT, SHERRY, TOMATO JUICE, SPICES	8.00
ROSE PETAL MARTINI ABSOLUT, ROSE LIQUER, FRESH LIME	8.50

RED WINE

EASY DRINKING

	175ML	750ML
MERLOT, PIERRE LACASSE, FRANCE 2016	6.50	23.00
MALBEC, LOS ANDES MENDOZA, ARGENTINA 2018	6.95	25.00
RIOJA SIGLO, SPAIN 2015	7.50	29.50
SANGIOVESE I.G.T. CIELO E TERRA, IT. 2015	5.95	19.00
CABERNET SAUVIGNON, PIERRE LACASSE FRANCE. 2016	6.50	22.00

WE LIKE

CABERNET SAUVIGNON, ANTIGUAS RESERVAS COUSINO MACUL, CHILE. 2014		27.50
MALBEC, THE APPLE DOESN'T FALL FAR FROM THE TREE, ARGENTIA 2016		42.50
CARIGNAN, VIEILLES VIGNES, IGP PAYS D'HERAULT, MONT ROCHER, FRANCE. 2016		27.50
SHIRAZ, THE OPPORTUNIST, ONE CHAIN VINEYARDS SOUTH AUSTRALIA. 2015		30.00
RIPASSO DELLA VALPOLICELLA, VILLALTA ITALY. 2014	7.50	29.50

TREAT YOURSELF

PINOT NOIR, OMEMO, OREGON, USA 2015		40.00
AMARONE, CA'RUGATE, ITALY T.D.C 2015		60.00
RIOJA, SIGLO GRAN RESERVA, SPAIN 2009		42.50
ZINFANDEL, NAPA CELLARS, NAPA VALLEY, USA 2014		35.00
CORTON, GRAND CRU, DOMAINE LATOUR, FRANCE 2011		65.00

CRAFT BEERS* & CIDER

*BREWED LOCALLY IN SOUTH LONDON TO PRODUCE FRESH, NATURAL, UNFILTERED BEERS

NICO 33CL (4.8% ABV) LIGHT, CRISP AND FRAGRANT, BASED ON THE TRADITIONAL BEERS OF COLOGNE		5.50
IVO: 33CL (4.5% ABV) ELEGANT, AROMATIC AND SLIGHTLY CITRUS WITH A TOUCH OF HONEY FROM THE MALT		5.50
PERONI 33CL (4.7% ABV)		4.50
SAVANNA DRY CIDER 33CL (6% ABV)		4.50

SOFT DRINKS

COCA COLA, DIET COKE AND COKE ZERO IN THE ICONIC 330ML BOTTLES		2.95
LEMONADE, SODA WATER, TONIC WATER, GINGER ALE, BITTER LEMON, SLIMLINE TONIC		2.50
APPLETIZER		2.95
FENTIMANS GINGER BEER		3.25
FENTIMANS VICTORIAN LEMONADE		3.25
BELVOIR ELDERFLOWER PRESSE		3.25

JUICES

PINEAPPLE, CRANBERRY, TOMATO, PRESSED APPLE, FRESH ORANGE		2.95
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WATER

HILDON STILL MINERAL WATER (750ML)		3.95
HILDON SPARKLING MINERAL WATER (750ML)		3.95

VINTAGES AND ABV MAY BE SUBJECT TO CHANGE.
ALL WINES BY THE GLASS ARE ALSO AVAILABLE AS 125ML UPON REQUEST.
SPIRITS (25ML) WITH MIXER FROM 6.50