



GOOD FOOD • GOOD DRINKS • GOOD MUSIC • GREAT VIEW
THE BAR & RESTAURANT ABOVE ABERDEEN

CHRISTMAS AT MEZZO

festive feasting menus • for tables of 10 or more • served to share

MENU ONE

£39.50 per person

THE MEZZO DELI

Mezzo focaccia

rosemary, tomato, rock salt (v)

Romesco & sun-dried tomato dip

smoked almond, sweet red pepper (v, gf)

Gordal olives & smoked almonds

clementine zest, rosemary salt (ve, gf, df)

Jamón de Teruel & melon

D.O.P., aged 14months, sweet and delicate • 40g

SMALL PLATES

Smoked salmon taramasalata

chicory leaves, trout roe, dill (df)

Buttermilk chicken wings

cranberry, clementine & chilli glaze

Roast piquillo peppers

pine nuts, aged sherry vinegar (v, gf)

Burrata

honey grilled figs, roasted pistachios, rocket (v, gf)

SHOWCASE SHARING

Grilled turkey porchetta

chestnut & sage stuffing, pigs in blankets, green peppercorn sauce

Upgrade the whole table to 45-day dry-aged club sirloin • +£10 per person • whole table only

SIDES & SALADS

Fried Brussels sprouts

spiced vincotto, pangrattato (ve, df)

Duck-fat roast potatoes

rosemary, garlic (gf, df)

The Winter Waldorf

celeriac, green apple, candied walnut, aged parmesan, chicory (v, gf)

TO FINISH

Almond nougat soft scoop

whipped daily (v, gf)

Mezzo deli cheese

chutney, olive oil biscuits (v)

Add on • Nanna Pat's Christmas pudding • brandy butter, flamed at the table • one to every eight • +£6 per person • whole table only

MENU TWO

£49.50 per person

THE MEZZO DELI

Mezzo focaccia & white bean dip

Ibérico de bellota selection

jamón carved on the bone, lomo, chorizo & salchichón, membrillo (gf, df)

SMALL PLATES

Steak tartare

burger relish, long crisps (gf, df)

Diver scallop

chestnut & smoked bacon jam (v)

Mezzo prawn toast

saffron aioli (df)

Burrata

honey grilled figs, roasted pistachios, rocket (v, gf)

SHOWCASE SHARING

Grilled turkey porchetta

chesnut & sage stuffing, pigs in blankets, green peppercorn sauce

Upgrade the whole table to 45-day dry-aged club sirloin • +£10 per person • whole table only

SIDES & SALADS

Fried Brussels sprouts

spiced vincotto, pangrattato (ve, df)

Hash brown

truffle, aged parmesan (v, gf)

The Winter Waldorf

celeriac, green apple, candied walnut, aged parmesan, chicory (v, gf)

TO FINISH

Cinnamon burnt Basque cheesecake

blackcurrant compote (v)

Almond nougat soft scoop

whipped daily (v, gf)

Add on • Nanna Pat's Christmas pudding • brandy butter, flamed at the table • one to every eight • +£6 per person • whole table only

Full venue & private room hire with a complimentary DJ



festive feasting menus • for tables of ten or more • served to share

One menu chosen for the whole table - please pre order - advise us of any allergies or dietary requirements

A discretionary 10% service charge will be added to your bill

(v) vegetarian • (ve) vegan • (gf) gluten free • (df) dairy free
our dishes are prepared in a kitchen where allergens are present.

mezzo-aberdeen.com