



mediterraneo

PRIVATE EVENTS

32037 AGOURA ROAD, WESTLAKE VILLAGE
818.889.9105



WELCOME TO MEDITERRANEO

Mediterraneo brings the culinary excellence and stylish atmosphere of a European bistro to beautiful Westlake Village. The restaurant captures the beauty and warmth of the Mediterranean region with its diverse menu, featuring California favorites, Italian dishes and Mediterranean staples. Med offers a unique high end dining experience with interactive service and personalized touches. Its fare is fresh, locally sourced, nutritious and wonderfully delicious.

Inspired by a passion for fresh, seasonal cuisine that showcases the best of local produce, our menu tantalizes guests with classic and contemporary favorites, fusing sunny Mediterranean and Californian influences. We specialize in serving Mediterranean dishes in a sexy and romantic setting.

Surrounded by lush gardens, vineyards and a private lake, Mediterraneo is the best venue to provide you and your guests with the most unforgettable private dining experience in Westlake Village. Our location provides a unique setting for your next special occasion. We combine atmosphere, exceptional service and modern elegance to create the perfect setting for your next corporate or social event. With our luxurious private and semi-private dining rooms, each venue offers a variety of dining options to accommodate both seated parties and cocktail receptions.

VENUES

SORRENTO TERRACE 800 SQ FT

Styled after an open air villa Sorrento Terrace is filled with charm complete with a cozy stone fireplace. Our front patio is the perfect location for small intimate events.

Capacity: 25

FIRESIDE ROOM 850 SQ FT

Enjoy elegant fine dining overlooking the lake in our semi-private venue featuring two glowing chandeliers, an intimate fireplace and beautiful wrought iron candlelit alcoves

Capacity: 25

To schedule a private event, please contact us with any questions or make reservations by calling us at 818.889.9105 or via email at MedHost@wvinn.com

We look forward to creating a memorable experience for you and your guests.

PRE-SET BRUNCH MENU

\$32 PER PERSON

MAIN ENTREES

Breakfast Wrap

scrambled eggs, cheddar cheese, applewood smoked bacon, avocado and potatoes in a spinach flour tortilla, served with fresh fruit

Wild Mushroom Omelet

wild mushrooms, caramelized onions, mozzarella cheese, baby spinach, served with fresh fruits and breakfast potatoes

Grilled Salmon and Quinoa

baby spinach, quinoa, cucumber, avocado, tomatoes, fresh herbs, preserved lemon vinaigrette

Mediterraneo Salad

butter lettuce, grilled chicken, candied pecans, apples, dried cranberries, blue cheese, scallions, citrus dressing

Pan Plano

thin crispy flat bread with a salad of tomatoes, black olives, caper berries, pesto, chile flakes, ricotta cheese and arugula

The Burger

with aged cheddar, diced tomatoes, red onions, pickles, lettuce and aioli on brioche bun. served with fries.

DESSERTS

Flourless Chocolate Cake

with whipped cream

or

Coconut Passion Fruit Panna Cotta

We kindly decline substitutions



PREFIX LUNCH MENU

\$35 PER PERSON

MAIN ENTREES

Med Salad

butter lettuce, chicken, candied pecans, Fuji apples, dried cranberries,
blue cheese, scallions, citrus vinaigrette

Grilled Salmon Salad

baby spinach, frisee, seasonal fruit, avocado, citrus dressing

Kale and Quinoa Bowl

black kale, organic quinoa, beets, apples, grapes, pistachios and goat cheese
with citrus vinaigrette

The Greek Bowl

hummus, quinoa, cucumber, red onion, Kalamata, feta, tomato,
bell pepper, red wine vinaigrette

Turkey Sandwich

fresh roast turkey, lettuce, tomato, avocado, mustard aioli,
fresh rosemary focaccia

Tonnarelli alla Checca

Fresh spaghetti, garlic, baby tomatoes, basil, olive oil

Grilled Salmon Piccata

Sautéed greens, lemon caper sauce

DESSERTS

French Macarons

whipped cream and fresh berries

or

Flourless Chocolate Cake

whipped creams and berries

We kindly decline substitutions



PREFIX BARCELONA DINNER MENU

\$75 PER PERSON

STARTER COURSE

Please Select Two

House Salad

mixed lettuce, cucumber, watermelon radish, baby tomato,
lemon sumac vinaigrette

Caesar Salad

Little Gem

little gem and radicchio, blue cheese, dried cranberries, candied pecans
in citrus dressing

Caprese

heirloom tomatoes, burrata, maldon sea salt, fresh cracked pepper, basil
and Tuscan olive oil

Arancini

crispy Bolognese risotto balls stuffed with mozzarella,
served with arrabbiata sauce

Soup of the Day

ENTREES

Please Select Three

Rocky's Brick Chicken

½ semi boneless free range chicken, marinated and pressed
under a brick with herb jus

Tagliatelle Bolognese

slow simmered beef, veal and pork ragu tossed with ribbon egg pasta

King Salmon

New Zealand Ora King Salmon plancha grilled with lemon pesto

Grilled Jumbo Wild Shrimp
Mexican white shrimp with romesco sauce

8oz Prime Filet Mignon
Creekstone prime filet with red wine sauce

12oz Prime Sirloin
Creekstone prime sirloin with red wine sauce

Australian Double Cut Lamb Chops
two double cut chops with mint chimichurri

Lamb Sirloin Souvlaki
herb marinated lamb sirloin skewer with yogurt sauce

Chef's Vegetarian Selection may be added to any menu

SIDES

Please Select two

lemon Greek roast potatoes
yukon gold potato puree
saffron basmati rice
roasted baby heirloom carrots
roasted brussel sprouts
roasted cauliflower
roasted asparagus

DESSERT

Please Select One

New York Cheesecake
with fresh berry sauce

French Macaron
whipped cream and fresh berries

Flourless Chocolate Cake
with whipped creams and berries

We kindly decline substitutions





FIRESIDE ROOM



PREFIX ST. TROPEZ DINNER MENU

\$65 PER PERSON

STARTER COURSE

Please Select Two

House Salad

mixed lettuce, cucumber, watermelon radish, tomatoes, lemon sumac vinaigrette

Caesar Salad

Soup of the Day

Arancini

crispy Bolognese risotto balls stuffed with mozzarella,
served with arrabbiata sauce

ENTREES

Please Select Three

Rocky's Brick Chicken

½ semi boneless free range chicken, marinated and pressed
under a brick with herb jus

Tagliatelle Bolognese

slow simmered beef, veal and pork ragu tossed with ribbon egg pasta

King Salmon

New Zealand Ora King Salmon plancha grilled with lemon pesto

Grilled Jumbo Wild Shrimp

Mexican white shrimp with romesco sauce

12oz Prime Sirloin
Creekstone prime sirloin with red wine sauce

Lamb Sirloin Souvlaki
herb marinated lamb sirloin skewer with yogurt sauce

Chef's Vegetarian Selection may be added to any menu

SIDES

Please Select two

lemon Greek roast potatoes
yukon gold potato puree
saffron basmati rice
roasted baby heirloom carrots
roasted brussel sprouts
roasted cauliflower
roasted asparagus

DESSERT

Please Select One

New York Cheesecake
with fresh berry sauce

French Macaron
whipped cream and fresh berries

Flourless Chocolate Cake
with whipped creams and berries

We kindly decline substitutions

PREFIX PORTOFINO DINNER MENU

\$55 PER PERSON

STARTER COURSE

Please Select Two

House Salad

mixed lettuce, cucumber, watermelon radish, tomatoes,
lemon sumac vinaigrette

Caesar Salad

Soup of the Day

ENTREES

Please Select Three

Rocky's Brick Chicken

½ semi boneless free range chicken, marinated and pressed
under a brick with herb jus

Tagliatelle Bolognese

slow simmered beef, veal and pork ragu tossed with ribbon egg pasta

King Salmon

New Zealand Ora King Salmon plancha grilled with lemon pesto

Grilled Jumbo Wild Shrimp

Mexican white shrimp with romesco sauce

Chef's Vegetarian Selection may be added to any menu

SIDES

Please Select two

lemon Greek roast potatoes
yukon gold potato puree
roasted baby heirloom carrots
roasted brussel sprouts

DESSERT

Please Select One

New York Cheesecake
with fresh berry sauce

French Macaroons
whipped cream and fresh berries

We kindly decline substitutions



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