

Menu



Starters

- Cherry tomato and local ricotta tartlet**  €05.50
Dressed with a black olive and thyme dressing
- Lightly spiced pan-seared tuna** €06.90
Served with a rucola sun-dried tomato salad, drizzled with honey and lime oil
- Pan-fried scallops served in shell**  €12.45
With a walnut and mint crust and sweet pepper puree
- Traditional beef Carpaccio** €06.90
Garnished with pecorino cheese and rucola salad
- Peppered goat cheese infused with basil shell**  €05.00
Wrapped in almond filo pastry and finished off with a citrus dressing
- Grilled vegetable and gorgonzola terrine**   €06.00
Served with a pine nut and balsamic dressing
- Prawn cocktail** €07.45
Served on a base of baby jam lettuce and a spice apple chutney
- Maltese style meze (serves 2 persons)** €11.50
A combination of local tastes that change daily
- Daily soup** €04.50
Soup is prepared daily with the best fresh ingredients available

Pasta Dishes

	<u>Starter</u>	<u>Main Course</u>
<p>Home made potato gnocchi </p> <p><i>Served with a rich mixed wild mushroom velouté</i></p>	€09.00	€10.80
<p>Squid ink linguini</p> <p><i>Tossed with chopped tomatoes garlic octopus and capers</i></p>	€09.50	€11.50
<p>Home made ravioli </p> <p><i>Filled with Gozo goat cheese served with a rich tomato sauce</i></p>	€07.80	€09.00
<p>Home made tortelloni trio linguini</p> <p><i>Stuffed with lime scented chicken mousse, rabbit liver mousse and zucchini and cured ham; all served with alight sage sauce</i></p>	€13.00	
<p>Saffron Risotto</p> <p><i>Served with a variation of seafood and a sea urchin sauce</i></p>	€09.80	€12.40

Main Course

100z grilled rib eye stack <i>Served with sauté wild mushrooms and grilled cherry tomatoes</i>	€16.00
Grilled fillet of beef <i>Served with a light hunters jus consisting of oyster mushrooms, pancetta and baby onions</i>	€20.00
Chicken leg stuffed with Maltese sausages and pistachios <i>Wrapped in Parma ham served on a bed of sauté spinach and a Marsala wine sauce</i>	N €14.00
Pan-fried duck breast <i>Marinated in blood orange and Maltese honey served with a carob sauce and glazed asparagus</i>	€19.00
Braised rabbit <i>Infused with rosemary, wild thyme and local white wines, served in its own juices and root vegetables</i>	€15.00
Pan roasted venison <i>Served with a cauliflower cream, beetroot compote and syrah jus</i>	€24.00
Poached salmon <i>Served on a bed of leeks, fragrant champagne and black caviar</i>	€18.00
Pan-fried king prawns and green leaf mussels <i>Served in their own juices, cherry tomatoes, fresh fennel, finished off with mint oil</i>	€16.00

**All main course dishes are accompanied with a daily selection of
Side salad, vegetables and potatoes**

**Any dietary requests are very welcome;
Please do not hesitate to bring these to the attention of your server**

V denotes Vegetarian Dishes
N identifies dishes with a Nut Content

Desserts

Black and white chocolate mousse <i>N</i> <i>Served on an almond biscuit and raspberry compote</i>	€05.20
Traditional Maltese sweet cannoli <i>N</i> <i>Served with honey glazed figs</i>	€04.50
Rich strawberry cheese cake	€04.90
Rose scented apricot creme brûlée <i>Served with a cinnamon ice cream</i>	€04.90
Classical apple tarte tatin <i>Served with Italian vanilla ice-cream</i>	€04.40
Selection of cheeses	€04.95