

## *Starters*

### **CARPACCIO OF MARINATED BEEF FILLET**

with a guacamole quenelle and truffle oil.

**€10.00**

### **LEMON BRUSHED OCTOPUS CARPACCIO**

and gazpacho Caesar vinaigrette.

**€9.70**

### **CARPACCIO OF LOCAL PRAWN**

roasted pachino tomato, baby rocket and red onion salad.

**€10.50**

### **SEAFOOD CARPACCIO**

A trio of octopus, swordfish and salmon carpaccio.

**€10.50**

### **BALBULJATA**

An old traditional Maltese onion, tomato and egg recipe, cottage cheese and Djerba bean salsa.

**€8.70** VEGETARIAN DISH

### **AROMATIC DUCK**

on pickled beetroot, Greek feta cheese and homemade Mediterranean orange marmalade.

**€9.70**

## *Starters*

### **CUMIN CRUSTED PRAWNS**

marinated globe artichoke and celery salad, roasted cherry tomatoes and caper berry infused vinaigrette.

**€9.90**

### **SAUTÉED MUSSELS & CLAMS**

in white wine flavoured with peperoncino, fresh herbs and tomatoes.

**€14.50**

### **SEARED FRESH SCALLOPS**

pea and coriander puree with a lemon and tomato mayo.\*

**€13.50**

### **FRESH OYSTERS**

simply served on crushed ice and lemon wedges.\* (5 pieces)

**€16.90**

### **SEA TRUFFLES (LOCAL CLAMS)**

cooked in white wine, garlic & mint.\*

**€14.50**

### **CARAMELIZED ONION 'TARTE TATIN'**

melted brie and balsamic reduction.

**€10.50** VEGETARIAN DISH

*\* According to seasonality & availability*

## *Soups*

### **SWEETCORN AND LEMON GRASS SOUP**

drizzled with coriander oil.

**€7.80** VEGETARIAN DISH

### **ALJOTTA**

A typical fish and shellfish broth.

**€9.50** LOCAL DISH

## *Pasta*

### **FETTUCCHINE WITH FRESH LOCAL PRAWNS**

courgettes and ricotta salata.

**€11.80**

### **GARGANELLI IN A SAUTÉ OF MALTESE SAUSAGE**

fresh mint and wilted rucola.

**€10.50**

### **FETTUCCHINE LOBSTER**

in a delicate lobster and basil bisque.

**€22.50**

### **SPAGHETTI WITH FRESH CLAMS**

cherry tomatoes enhanced with sea urchin.

**€12.80**

### **POTATO GNOCCHI**

with wild mushroom pumpkin and pancetta.

**€10.00**

### **TAGLIATELLE 'AL NERO'**

in a cuttle fish stew, braised in its own ink.

**€11.80**

### **STROZZAPRETI**

A short pasta, with a basil and rucola pesto topped with roasted cherry tomatoes, pine nuts and parmesan shavings.

**€10.00** VEGETARIAN DISH

## *Fish*

### **SEARED MEDALLIONS OF SWORDFISH**

cardamom roasted pumpkin purée with  
a mango and red onion salsa.

**€20.50**

### **ROASTED SEA BASS**

with a lime, caper and breadcrumb crust, wilted  
spinach, 'patata l'forn' and a fish beurre blanc.

**€19.90**

### **KING PRAWNS**

grilled or sautéed in garlic butter accompanied with  
wild rice flavoured with fresh coriander oil.

**€21.00**

### **PAN FRIED KING PRAWNS**

off the shell, with a lime and cumin crust, served  
with a julienne of cabbage, apples and coriander.

**€21.00**

### **WHOLE FRESH LOBSTER**

steamed or grilled with a garlic butter sauce.

**€47.00**

### **SEAFOOD PLATTER (FOR TWO)**

consisting of fresh fish, grilled octopus,  
calamari, prawns, mussels & clams.

**€45.00**

### **DAILY CATCH**

A selection of fresh fish and crustacea, cooked to  
your liking, grilled, steamed or 'al cartoccio'

**MARKET PRICE APPROX €24.00 FOR 400 GRAMMES**

## *Meat*

### **ROASTED RACK OF BABY LAMB**

marinated in lemon zest, sautéed porcini mushrooms,  
spinach leaves and a mint chocolate jus.

**€22.00**

### **'BOCCONCINI' OF BEEF TENDERLOIN**

leek and truffle mash, ginger flavoured stir fry  
and a balsamic and port reduction.

**€19.00**

### **GRILLED FILLET OF NEW ZEALAND BEEF**

borlotti bean and chorizo stew and honey roasted baby carrots.

**€21.70**

### **PANFRIED CHICKEN BREAST**

marinated in yoghurt and a touch of harisa, asparagus  
and leek tart, drizzled with carob syrup.

**€16.70**

### **DUCK LEG CONFIT**

celeriac and paprika puree, star anise and red fruit compote.

**€21.50**

### **ROASTED VEAL FILLET**

steamed new potatoes, wilted rucola with horseradish.

**€22.00**

## *Side Orders*

Mixed leaf salad with citrus dressing **€3.90**

Sautee of spinach with garlic & cream **€4.40**

Rocket leaves with balsamic dressing and Parmiggiano **€4.00**

**WHILE ALL PRICES ARE INCLUSIVE OF VAT, SERVICE CHARGE IS LEFT AT YOUR DISCRETION.**

**COVER CHARGE €2.00. MINIMUM CHARGE €14.00**

**PLEASE INFORM OUR STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.**