

Appetisers

Truffled Carpaccio of Beef Fillet
with parmesan shavings and rucola leaves

€ 9.00 / Lm3.86

Smoked Swordfish Carpaccio
served with mixed leaves drizzled with garlic and dill oil

€ 9.00 / Lm3.86

Smoked Tuna Carpaccio
madagascar pepper, rocket salad and toasted herbal bread

€ 9.00 / Lm 3.86

Red Prawn Carpaccio
Maltese extra virgin olive oil, lemon and chive dressing

€ 9.00 / Lm3.86

Oak Smoked Duck Breast Carpaccio
dressed with a lemongrass ginger and coriander emulsion

€ 9.20 / Lm3.95

Octopus Carpaccio
drizzled with Maltese extra virgin olive oil dill and lemon

€ 8.75 / Lm3.75

Barbuljata
An old traditional Maltese onion, tomato and egg recipe
fresh goat cheese bacon wafer and broad bean salsa

€ 7.55 / Lm 3.25

Warm Quail and Caramelised Pumpkin Tart
quail jus, drizzled with honey

€ 9.20 / Lm 3.95

Tian of Avocado and Orange
with roasted walnut and orange puree

€ 7.55 / Lm 3.25

Steamed prawn, Serrano Ham and Cantaloupe Melon Salad
fresh coriander, roasted pachino tomatoes and ginger infused olive oil

€ 8.75 / Lm 3.75

Fresh Mediterranean Black Mussels
sautéed in white wine, garlic and a hint of pepponcino

€ 8.75 / Lm 3.75

With fresh local clams (when available) €10.80 / Lm4.65

Soup

Chef's Reccomendation Soup of the day

€ 6.20 / Lm 2.66

Cream of Pumpkin and Prawn Soup

garnished with roasted pumpkin seeds

€ 6.65 / Lm 2.85

Pasta & Grains

Home made Ravioli with duck Confit

on balsamic reduction and a light mixed bell pepper coulis

€ 9.00 / Lm 3.86

Potato and Parmesan Gnocchi

with a mixed vegetable ratatouille, ricotta salata and roasted pinenuts

€ 8.15 / Lm 3.50

Pear and Gorgonzola Risotto

with a touch of mascarpone

€ 8.75 / Lm 3.75

Homemade Tortelloni with Scallops and Langoustine

with a delicate pea and mint fondue

€ 10.70 / Lm 4.59

Fettuccine with Rucola and Basil Pesto

and fresh prawns

€ 9.20 / Lm 3.95

Linguine Tossed with Fresh Local Sea Urchins

olive oil and garlic

€ 9.85 / Lm 4.23

Fish & Sea Food

*Grilled Local King Prawns

grilled or pan fried in garlic butter, served with steamed long grain rice

€ 18.50 / Lm7.94

Roast Sea Bass with fresh Thyme and Orange Zest

caramelized chicory and basil puree

€ 18.00 / Lm7.73

Seared Salmon

sauteed marrows, leeks and mousseline sauce

€ 16.20 / Lm 6.95

Grilled Marinated Swordfish

steamed french beans, caper and peperoncino butter

€ 17.00 / Lm7.30

From Our Display

Your Choice of Fresh Fish and Seafood

grilled, steamed, al sale and al cartoccio

Market Price 400gms (Approx. € 19.00) (Lm8.25)

*Whole Fresh Lobster

steamed, thermidor sauce or garlic butter

€ 43.00 / Lm18.74

Dishes except the one marked * are served with the following;

potatoes, vegetables, basil coulis, extra virgin oil

and lemon dressing.

Meat & Poultry

Tornado of Fillet of Beef

butter poached asparagus, caramelized shallots and port reduction

€ 19.80 / Lm8.50

Pan Roasted Veal Fillet

sauteed artichokes, sage and Marsala wine

€ 19.80 / Lm8.50

Beef Roulade

with wilted spinach and leeks, gorgonzola, set on a wild mushroom stew

€ 14.55 / Lm6.25

Noisettes of Baby Lamb

studded with rosemary and garlic, grilled parmesan polenta, glazed carrots and rich lamb jus

€ 14.55 / Lm6.25

Pan Fried Lime Marinated Chicken Breast

etuvée of leeks and spinach with a red pepper and hazelnut aioli

€ 12.30 / Lm5.28

Pan Roasted Duck Breast

with braised cabbage and glazed with mango and carob reduction

€ 16.55 / Lm6.25

All main courses are accompanied with potatoes and vegetables

Side Orders

Mixed Leaf Salad with a citrus dressing €3.50 / Lm1.50

Rocket Salad with a Balsamic dressing and Parmesan Shavings €4.00 / Lm1.72

Puree of Spinach in garlic and cream €4.10 / Lm1.76

Warm Lentils and Pancetta €3.50 / Lm1.50

Home Made Desserts

Gateau Marie

Layered biscuits dipped in coffee towered between chocolate cream and topped with roasted hazel nuts

€4.30/Lm1.85

Passion Fruit Mousse

with a passion fruit coulis

€4.10/Lm1.76

Iced Yoghurt

drizzled with honey and caramelised walnuts

€4.10/Lm1.76

Warm Apple and Walnut Strudel

with a dash of fresh cream

€4.30/Lm1.85

Crepes Susette

crepes flamed at your table with fresh orange juice
grand marnier and brandy

€8.60/Lm3.69

Crepes Marquis

similarly to Crepes Susette with the addition of torrone ice cream

€9.00/Lm3.86

Fruit Platter

fresh fruit in season

€4.10/Lm1.76

Pear and Ginger Creme Brulee

€4.10/Lm1.76

While all prices are inclusive of VAT, service charge is left at your discretion

Cover Charge €2.00/Lm0.85 Minimum Charge €14.00/Lm6.01

Please inform our staff if you have any dietary requirements.