



ANTIPASTI

GOZO CHEESELETES

Hazelnut crusted local cow's cheese deep fried, set on petit salad and drizzled with a citrus and cinnamon honey vinaigrette €9.50

DEEP FRIED CALAMARI

Deep fried baby calamari tossed in garlic & lemon juice served on crispy grens accompanied with a ginger & squid ink mayo €13.00

STEAMED MUSSELS

Black shelled mussels steamed in coconut milk with spring onions and garlic, pineapple juice, curry and fresh coriander with cherry tomatoes served with toasted French sticks €14.00

FISH CAKES

Crab meat and Neonati mix, flour dusted and shallow fried, set on a bed of sauerkraut served with a chili and lime dip €13.50

MUSHROOM VOL AU VENT

Pastry case filled with a blend of white mushrooms and porcini tossed with onions, leeks, garlic, thyme and a dash of fresh cream topped with mature Cheddar set on a bed of sweet potato drizzled with truffle oil €9.50

ANTIPASTO MISTO (to share)

A mixed selection of prime cold cuts and international cheese with an accompaniment of Kalamata olives, sundried tomatoes and Hummus served with water biscuits and grissini €24.50

SIZZLING SAUSAGES (to share)

A mixture of home blended sausages - lamb, spicy pork, truffle & Cheddar and traditional Maltese - served sizzling with rosemary accompanied with apple chutney €17.50

SOUPS

SOUP OF THE DAY

Ask your host for today's special €7.50

FISH SOUP

Mediterranean fish broth served with a mixed shell fish and rice €8.50

For guests with special dietary requirements or allergies who wish to know about food ingredients used, please ask your host.
We also serve gluten free pasta and gluten free bread.



Vegetarian



Medium Hot

SALADS

CHICKEN CAESER

Char grilled marinated chicken breast with crispy pancetta, croutons, Parmesan shavings and cherry tomatoes drizzled with our own Caesar dressing **€13.00**

MALTESE SALAD

Cow's cheese, black olives, sundried tomatoes, onions, cherry tomatoes, marinated Maltese sausage and butter beans **€13.50**

TUNA CHUNK

Tossed mixed salad leaves with tomatoes, cucumbers and capers with anchovy dressing **€13.50**

PASTA

CHICKEN RISOTTO

Arborio rice with sautéed chicken breast and spring onions, zucchini, baby spinach, sundried tomatoes with fresh garden herbs topped with peppered cow's cheese flakes

Starter €10.50 Main €13.00

TRUFFLE STROZZAPRETI

Fresh pasta sautéed in garlic and spring onions with mushrooms, cherry tomatoes and fresh thyme tossed in red wine and truffle paste served with Parmesan shavings *Starter €11.50 Main €13.50*

PAPPARDELLE RAGÙ

Lamb mince and spicy sausage slow cooked in a rich tomato sauce with Syrah and a blend of fresh thyme and fennel seeds finished with a touch of cream *Starter €11.00 Main €13.00*

GNOCCHI BEEF

Fresh potato Gnocchi with sautéed strips of beef in garlic, red wine and searing juices, sprinkled with roasted pine nuts, fresh basil cream and Grana shavings *Starter €12.50 Main €14.50*

LINGUINE MARINARA

Black mussels, clams, razor clams, octopus and prawns steamed in a white wine, garlic and fresh chili with cherry tomatoes, olive oil and fresh herbs *Starter €13.00 Main €15.00*

TAGLIOLINE 'NERO DI SEPIA' with CALAMARI and PRAWNS

Peeled prawns and baby calamari flambéed in Sambuca with garlic, spring onions and plum tomatoes finished in prawn brisquet with a touch of cream and a hint of chili *Starter €12.50 Main €15.00*

PENNE ai SALMONE

Fresh salmon flamed with vodka in tomato sauce, garlic, onions, fresh dill and a touch of cream *Starter €10.00 Main €13.00*

CHEF'S RAVIOLI

Kindly ask your host for today's special *Starter €11.50 Main €13.50*

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POULTRY & MEAT

CHEF'S CHICKEN

Breaded chicken bread served with lemon cream cheese, topped with rucola, Parma ham, cherry tomatoes and Grana shaving **€19.50**

MAGRET DUCK BREAST

Pan seared breast accompanied with a warm Orchard stuffing finished with an orange & honey reduction **€22.50**

PORK CHEEKS

Slow cooked, glazed in its own jus, set on a bed of leeks & potato **€19.50**

BBQ RIBS

Glazed pork loin ribs with our homemade BBQ sauce, seame seeds and coleslaw
Half rack €15.00 Full rack €20.00

VEAL ESCALOPE

Char grilled grain fed veal served in a butter and lemon sauce with sage **€24.00**

CHAR GRILLED BEEF RIBEYE 350gr*

Fresh Argentinean ribeye cooked to your liking **€26.00**

FILLET OF BEEF 300gr*

Aged fresh beef fillet, sealed on the char grill and finished with fresh rosemary butter **€27.00**

SAUCES

Mushroom BBQ **€2.50**

Peppercorn, Goat Cheese Fondue **€3.00**

FISH

FILLET OF SALMON

Pan seared fillet of Norwegian Salmon set on a bed of garlic spinach, served with a lemon and prawn veloute **€20.00**

OCTOPUS STEW

Slow cooked in red wine with potatoes, herbs and black olives served with rice **€22.00**

KING PRAWNS

6 Giant Argentinean prawns sautéed in garlic, spring onions and fresh chili with cherry tomatoes, garden herbs and flambeed with anisette **€26.00**

MIXED FISH

Filet of seabass set to sizzle on fresh ginger, lemon zest, spring onions and soy sauce served with mussels, clams and baby calamari in white wine, herbs, cherry tomatoes, garlic, fresh chili and tomato puree **€28.00**

FRESH FISH OF THE DAY

Enjoy fresh fish prepared by our Chef just the way you like it!

Grilled, al Cartoccio, poached or salt crusted *per 100grms* **€5.00**

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Vegeterian



Medium Hot

FOR THE LITTLE ONES

PENNE alla NAPOLITANA

Penne with tomato sauce €7.00

PENNE ai FORMAGGIO

Penne with cheese and cream €7.00

CHICKEN CROQUETTES

6 chicken nuggets servd with fries €7.00

DESSERT

ICE CREAM (per scoop) €1.80

SORBET (per scoop) €1.80

HOMEMADE DESSERTS

On display. Price on request

* All portioned weights are the approximate weights before cooking.
Served char grilled, blue, rare, medium rare, medium and medium-well.
Well done is only served as medallions.

Main courses are served with seasonal vegetables or salad and roasted potatoes or fries.

BEVERAGES

Soft Drinks (<i>Regular</i>)	€2.00
Soft Drinks (<i>Pint</i>)	€3.80
Ice Tea (<i>Lemon or Peach</i>)	€2.00
Juices	€2.00
Glass of Wine	€3.80

WATER

Foreign Still 33cl	€2.00
Foreign Still 75cl	€3.80
Foreign Sparkling 33cl	€2.00
Foreign Sparkling 75cl	€3.80

BEER

Local Beer (<i>Regular</i>)	€2.80
Local Beer (<i>Pint</i>)	€4.00
Foreign Beer	€2.50

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