

## FISH

### FILLET OF SEABASS (L)

Oven baked fillet of Seabass, served with lime, mint and champagne caviar risotto €23.00

### FILLET OF SALMON (L)

Pan seared fillet of Norwegian Salmon served with mixed shellfish & finished in a light creamy bisque veloute €24.50

### CALAMARI

Baby calamari sautéed in garlic, white wine, cherry tomatoes and garden herbs €22.50

### FRITTO MISTO (G) (L)

An array of flour dusted line caught Calamari, cod fillets and neonati fritters tossed in garlic and lemon zest, served with caper mayo €34.50

### FRESH FISH OF THE DAY

Enjoy fresh fish prepared by our Chef. Grilled, al Cartoccio, poached or salt crusted (Market Price)

\* All portion weights are the approximate weights before cooking.

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

IMPORTANT: The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or allergies, kindly inform a member of our staff when your order is being taken.

V – Vegetarian, VGN – Vegan, G – Contains Gluten, L – Contains Lactose,  
N – Contains Nuts, S – Spicy

We also serve gluten free bread €2.00



## ANTIPASTI

### GOZO CHEESELETS (G) (L) (V) (Sesame)

Mixed sesame seeds crusted local cow's cheese deep fried, set on an apple and raisins compote with tomato and chili jam €9.50

### DEEP FRIED CALAMARI (G)

Deep fried baby calamari tossed in garlic & soft herbs, served on crispy greens accompanied with lemon Aioli €12.50

### STEAMED MUSSELS (G) (L)

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 €14.50

### MUSHROOM & CHICKEN VOL AU VENT (G) (L)

Pastry case filled with a blend of white mushrooms and porcini, tossed with chicken fillets, 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

### ARANCINI (G) (L)

Arborio rice flavoured with Thai curry and a blend of duck confit, truffle pork sausage and smoked cheddar, laid on pistachio and parmesan fondue €10.50

### SIZZLING SAUSAGES (to share) (L) (S)

Mixture of home blended pork sausages – Wild boar, spicy, truffle & Cheddar and traditional Maltese - served sizzling with rosemary accompanied with smoked onion chutney €17.50

### MALTESE PLATTER (to share) (G) (L)

Maltese sausage, gozo cheese, bigilla, sundried tomatoes, black Kalamata olives, kaponata, arioli dip, butter beans, grissini and water biscuits €19.50

### ANTIPASTO MISTO (to share) (G) (L) (N)

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

We also serve gluten free bread & gluten free pasta €2.00

## SOUPS

### SOUP OF THE DAY

Ask your host for today's special €7.50

### FISH SOUP

Mediterranean fish broth served with mixed shell fish and rice €9.00

## SALADS

### FALAFEL CHICKPEA CAKES (N) (G) (VGN) (V)

Served on crispy green salad, cucumbers, Kalamata olives, red onions, radicchio and roasted walnuts, drizzled with lime & mint vinaigrette €14.00

### HALLOUMI SALAD (L) (V)

Grilled halloumi served on mixed grill seasonal vegetables, roasted sweet potato & drizzled with herbed oil €14.00

### SALMON SALAD (G) (N)

Norwegian fresh salmon served with pickled beetroot, mixed leaves, Toasted pine nuts & fresh orange segments, drizzled with citrus vinaigrette €18.00

### CHICKEN CAESAR (G) (L)

Char grilled marinated chicken breast with crispy pancetta, croutons, Parmesan shavings, soft boiled egg and cherry tomatoes drizzled with our own Caesar dressing €15.50

### ORIENTAL BEEF SALAD (N) (Sesame) (S)

Grilled beef strips with stir fried vegetables glazed with teriyaki sauce, cashew nuts, sprinkled with sesame seeds, mixed salad leaves tossed in a spicy lime dressing €17.00

## PASTA

### CARAMELLE AL PROSCIUTTO (G) (L) (N)

Fresh pasta stuffed with DOP grana cheese & parma ham sautéed in sage and toasted pine nuts with roasted pumpkin puree and aged pecorino shavings S €12.50 M €15.00

### TRUFFLE PAPPARDELLE (G) (L) (V)

Pappardelle sautéed in garlic and spring onions with mushrooms, and fresh thyme tossed in white wine, cream and truffle paste served with Parmesan shavings S €11.50 M €14.00

### RISOTTO CHICKEN & GUANCIALE (G) (L)

Arborio rice with sautéed chicken fillets and spring onions, zucchini, guanciale, sundried tomatoes with fresh garden herbs topped with peppered cow's cheese flakes S €11.00 M €14.00

### RABBIT RAVIOLI (G) (L)

Fresh pasta stuffed with rabbit meat tossed in garlic, peas, thyme jus and pecorino cheese S €11.00 M €13.50

### GNOCCHI BEEF (G) (L) (N)

Fresh gnocchi with sautéed strips of beef in garlic, red wine and searing juices, sprinkled with roasted pine nuts, fresh basil cream and Grana shavings S €12.50 M €15.00

### PENNE SALMONE (G) (L)

Fresh and smoked Norwegian salmon flambéed with Anisette, finished with baby spinach caviar and leek cream sauce S €12.00 M €14.50

### SPAGHETTI MARINARA (G)

Black mussels, clams, razor clams and prawns steamed in white wine, garlic and fresh chili with cherry tomatoes, olive oil and fresh herbs S €13.50 M €17.00

### TAGLIATELLE PRAWNS & CALAMARI (G) (L)

Tagliatelle with sautéed peeled prawns and baby calamari flambéed in Sambuca with garlic, spring onions and plum tomatoes finished in prawn veloute with a touch of cream and a hint of chilli S €12.50 M €16.00

### PENNE PISTACCHIO PESTO (VGN) (N) (V) (G)

Gluten free pasta with roasted butternut squash, mushrooms, sundried tomatoes & pistachio pesto S €10.50 M €13.00

We also serve gluten free pasta at €2.00 supplement

## MEAT & POULTRY

### CHEF'S CHICKEN (L)

Oven baked chicken breast stuffed with truffle & beef farce, mascarpone cheese, spices and herbs served with porcini & mushroom cream sauce €20.00

### MAGRET DUCK BREAST

Pan seared breast accompanied with wilted baby spinach and a warm Orchard stuffing, served with forest berry sauce €25.00

### PORK CHEEKS (L)

Slow cooked, glazed in its own jus, set on a bed of leeks & potato mash €24.50

### BBQ SPARE RIBS (G) (L) (Sesame)

Glazed pork loin ribs with our homemade hickory BBQ sauce and sesame seeds, accompanied with onion rings, coleslaw & fries Half rack €18.50 Full rack €24.50

### VEAL PICCATA (G) (L)

Grain fed veal rib – eye cooked to your liking finished in caper berries, lemon zest and it's own jus €27.50

### BEEF RIB-EYE 350gr\*

Lava grilled Argentinian Grain fed Black Angus fresh rib eye steak cooked to your liking €30.00

### FILLET OF BEEF 300gr \* (L)

Grain fed New Zealand Prime steer aged beef fillet, sealed on the lava grill and finished with fresh rosemary butter €32.00

**SAUCES** Mushroom (L), Peppercorn (L) cognac & mustard or BBQ €2.90

\*All portioned weights are the approximate weights before cooking.  
Served lava 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**