

S T A R T E R S

MUSSELS

Fresh mussels, garlic, chorizo & coconut milk served with
garlic bread

€13.50

OCTOPUS

Octopus with chardonnay vinaigrette & paprika potatoes

€16.00

LOCAL GOAT CHEESE

Fresh local goat cheese on a tomato & onion salad, olive &
raspberry vinegar caviar

€11.50

CHICKEN LIVER PATE

Toasted Brioche, pickles & chutney

€11.50

BEEF CROQUETTE

Celeriac remoulade

€14.50

SOUP OF THE DAY

Please ask for our daily selection

P A S T A

CLASSIC CARBONARA

Guanciale, cracked pepper, egg yolk & pecorino
€16.00

STROZZAPRETI RABBIT

Tossed with rabbit cooked in local ale, mushrooms & peas
€17.50

TAGLIATELLE OCTOPUS

Octopus tossed in tomato fondue, capers, olives & fine herbs
€17.50

SPRING PEA RISOTTO

Topped with Local Prawn tartare & guanciale
€18.50

TRUFFLE CANNELLONI

Filled with a mix of wild mushrooms & truffle, set on tomato
fondue & gratinated with mornay sauce
€16.50

SHELLFISH RAVIOLI

Soy butter & braised fennel
€18.00

S A L A D S

M A L T E S E S A L A D

Mixed Leaves & summer vegetables, goat cheese, sun-dried
tomatoes, butter beans, artichokes & seared tuna

€15.50

T A N D O O R I C H I C K E N S A L A D

Mixed leaves & summer vegetables, tandoori style chicken &
yoghurt dressing

€14.50

M A I N C O U R S E

F R E S H F I S H

Please ask for our daily selections

P O R K C H E E K S

Miso glaze & mashed potatoes

€24.50

B A B Y C H I C K E N

Slow-roasted baby chicken with garlic potatoes

€21.50

M A R G A U X B U R G E R

Brioche bun, 200g beef patty, Swiss cheese, maple syrup, bacon
served with chunky fries

€15.00

R A C K O F L A M B

Herb crust, pomegranate jus & potato terrine

€29.50

R I B E Y E

Roasted portobello mushroom & fondant potato

€32.00