

MARCAUX

DINNER MENU

STARTERS

PAN-ROASTED OCTOPUS

Garlic, black olives, caper berries & new potato

€16.50

BAKED BRIE

Grilled asparagus, fennel & orange

€13.50

TEXTURES OF CARROTS

Lemon yoghurt & jalapeno chimichurri

€11.50

CARAMELIZED BEEF AND ONION TART

Creme fraiche, rucola & parmesan

€14.50

FISH CAKES

Roasted peppers & a chilli tomato coulis

€14.50

PASTA

DAILY HOMEMADE RAVIOLI

Kindly ask for our daily selection

LEMON RISOTTO

Seared scallops & guanciale crisp

€17.50

LINGUINE GAMBERI E ZUCCHINI

Tossed in prawn emulsion, garlic chili & soft herbs

€17.50

PAPIRI MALTESE

Tossed with Maltese Sausage, sundried tomato pesto &
aged goat cheese

€14.00

MAINS

LAMB RUMP

Lamb slow cooked in Moroccan spices served on barley &
vegetable orzotto

€25.50

FISH OF THE DAY

Served with appropriate garnish

DAILY SELECTION OF BEEF

Served with chef's choice of seasonal vegetables & potato

FENEK MOQLI

Local Rabbit slow cooked in Garlic, thyme & local ale

€24.50

BAKED AUBERGINE PARMIGIANA

Mozzarella di Bufala & Parmigiano Reggiano

€18