

MARCAUX

DINNER MENU

STARTERS

PAN-ROASTED OCTOPUS

Black olives, caper berries & new potato

€17.00

FISH CAKES

Tartar Sauce, Lime and petit salad

€14.50

BURRATA

Baked beetroot in Gozo salt, caramelised pumpkin, almonds

and Pane Carasou

€13.50

QUICK FRIED BEANS

Lemon-scented grains, sprout salad and salted peanuts

€15.00

MUSSELS

Cooked in beurre noisette, white wine and soft herbs,

served with sourdough bread

€14.50

DUCK CROQUETTE

Petit salad, tomato jam and caramelised pineapple

€14.50

P A S T A

TAGLIATELLE SCOGLIO

Mixed seafood tossed with garlic, white wine and herbs

€17.50

PAPIRI MALTESE

Papiri pasta tossed with Maltese sausage, sundried tomato
pesto and goat cheese

€14.00

GOAT CHEESE RAVIOLI

Local goat cheese-filled pasta tossed with a tomato and basil
ragu

€14.50

LEMON RISOTTO

Topped with seared scallop and guanciale crisp

€18.00

LINGUINE GAMBERI

Local shrimps tossed with chilli, garlic, white wine and herb
butter

€18.00

MAINS

CORN-FED CHICKEN SUPREME

Slow cooked in butter and rosemary, served on barley,
Moroccan Spices and Dried Cranberries

€23.00

FRESH FISH

Please ask for our daily selection

SELECTION OF STEAKS

Please ask for our daily selection

LOCAL RABBIT

Cooked in wild garlic, white wine and thyme served with roast
carrots and new potatoes

€24.50

MARGAUX GOURMET BURGER

Brioche bun, 200g beef patty, American cheese, house sauce,
tomato, onion and lettuce

€14.00

BAKED VEGETABLE FLAN

Gratinated with goat cheese, walnuts, tomato, arugula and flat
bread

€18.00