

MENU

Starters

CEVICHE

sea bass, mango, kale, cucumber
(fish)
€13.50

LOBSTER TART

sweetcorn, radish, sour cream, lime mayonnaise
(gluten, crustaceans, eggs, mustard, lactose)
€15.00

GOAT'S CHEESE

smoked honey, plums, pistachio
(gluten, eggs, nuts, lactose)
€13.50

BEEF TARTARE

Pickled egg yolk, mustard seeds, garlic cracker
(gluten, eggs, mustard)
€18.50

Mains

BEEF

rib eye, wild mushrooms, salt baked celeriac, jus
(celery, lactose)
€34.00

BARBARY DUCK

beets, baby heritage carrots,
pickled mustard seeds, sauce robert
(celery, sulphites, lactose, mustard)
€30.00

FREE RANGE CHICKEN

sauerkraut, pancetta lardons, bagna càuda, chicken jus
(celery, sulphites, lactose, fish)
€28.00

FISH OF THE DAY

charred leeks, fennel, vermouth sauce, parsley puree
(fish, lactose)
€30.00

VEGAN

cauliflower steak, hazelnut, fried onions,
tahini, raisin, coconut
(soya, sesame)
€22.00

Pasta

RAVIOLI (V) (R)

aubergine, scamorza, tomato fondue, gremolata
(gluten, egg, lactose)
Starter €16.00/ Main €18.50

ACQUERELLO RISOTTO (R)

Mediterranean clams, white onion puree,
fermented green chilli dressing
(molluscs, lactose)
Starter €17.50/ Main €20.00

SEDANINI

Ragusan sausage, pecorino romano, spinach, sage
(gluten, egg, lactose)
Starter €13.50/ Main €16.00

FETTUCINE

Marsaxlokk red prawns, bisque, courgettes,
preserved lemon
(celery, gluten, egg, crustaceans, lactose)
Starter €17.50/ Main €20.00

Desserts

PINEAPPLE (GF)

pineapple ginger & apple chutney,
Ceylon crumble & Malaga ice-cream
(eggs, lactose, nuts)
€8.25

CHOCOLATE NOIR (VG)

origin chocolate & black rum mousse,
banana chutney, honey wine gel, bitter nib soil
(gluten, nuts)
€8.25

GUAVA & LYCHEE

lime cream, vanilla bean mousse,
coconut milk financier, lychees soup, guava ganache
(gluten, eggs, lactose, nuts)
€8.75

THE MELON

walnut cake, honey mousse,
melon & gin cream, wine gel
(gluten, eggs, lactose, nuts)
€8.75