

STARTERS

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| Soup of the Day (V) - Kindly ask head waiter for Soup of the Day | €4.95 |
| "Aljotta" Traditional Fish Soup (GF) | €6.50 |
| Mediterranean Bruschetta or Garlic Bread (V) | €2.95 |
| Deep-fried Camembert (V) - bed of Rocket Salad, Fruit Marmalade | €8.95 |
| Mixed Grilled Vegetables (V) (GF) Combination of grilled Aubergines, roasted Sweet Peppers and Zucchini, topped with Pesto Genovese and Mozzarella | €6.95 |

SALADS

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| Gozo Caprese (V) (GF) Tomatoes, fresh Gozo Cheese, roasted Pine Nuts, Pesto, Balsamic Vinaigrette | €7.95 |
| Smoked Salmon and Shrimp Salad (GF) Mix lettuce, Roulade of Salmon, Shrimps, Tomatoes, Cucumbers, Onion, Sweet Peppers, Olives, Capers, and Marie Rose Dressing | €11.95 |
| Greek Salad (V) (GF) Mix lettuce, Tomatoes, Cucumbers, Onion, Sweet Peppers, Feta Cheese, Oregano, Greek Olives and Extra Virgin Olive Oil | €8.95 |
| Classic Caesar Salad Mix lettuce, Tomatoes, Cucumbers, Onions, Chicken Breast, Crispy Bacon, Parmigiano, Croutons and Caesar Dressing | €9.95 |

PASTA & RISOTTO

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| Linguini Frutti di Mare Mix of Seafood and Shellfish, Extra Virgin Olive Oil, Garlic, fresh Herbs, Cherry Tomatoes, Local White Wine | €10.95 |
| Cappelletti with Salmon and Asparagus Stuffed with Salmon, local Asparagus, Cream Cheese, Fresh Cream, Mint | €8.95 |
| Rigatoni Gozitana Gozitan Sausage, Sun Dried Tomatoes, fine Herbs, Olive Oil, Local Peppered Cheese | €8.95 |
| Goat Cheese Ravioli (V) - Fresh Goat Cheese, rich Tomato Sauce, fine Herbs | €8.95 |
| Duck Tortellini - Duck Breast, Marsala Wine, Gammon, Orange zest, Butter | €9.95 |
| Chorizo, Peas and Red Wine Risotto (GF) Spanish Salami, local Merlot, Peas, Parmigiano, Butter | €8.00 |

A supplement of €3.00 applies for main course orders. Gluten free pasta available

MAIN COURSES

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| Pan-Fried Chicken breast with Mozzarella, Tomato Sauce and Basil | €16.95 |
| Grilled Veal Cutlet (500g) (GF) <i>36 week best cut, hints of sage, Honey and Lemon</i> | €22.95 |
| Traditional Rabbit stew (GF) <i>A traditional pan-fried Rabbit cooked in a Tomato based Sauce, Garlic, White Wine, mixed Spices and fresh Herbs</i> | €16.95 |
| Ribeye of Beef (300g) (GF) <i>Premium Angus, Rocket Salad, Parmesan Shavings, French dressing</i> | €23.95 |
| Grilled Calamaretti (GF) <i>Spicy Calamaretti, Garlic, Lemon Dressing, Salsa Verde</i> | €16.95 |
| Mixed grill of Fish (GF) <i>A combination of grilled Fish, Calamaretti, King Prawns and fine Herbs</i> | €20.95 |
| Day's Catch kindly ask the head waiter for fresh fish of the day | |

SNACKS & PLATTERS

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| Chicken Nuggets | €8.50 |
| Deep Fried Scampi | €8.50 |
| Jumbo Chicken Wings with BBQ Sauce | €9.50 |
| St. Patrick's Angus Beef Burger | €10.95 |
| Chicken Fillet Burger | €10.50 |
| Home-made Salmon Burger | €10.50 |
| Club Wrap with Bacon, Lettuce, Tomatoes, Egg, Chicken Breast | €9.50 |
| Avocado & Mascarpone Wrap <i>with Avocado, Tomatoes, Cucumbers and light Cheese served with Yogurt Dressing</i> | €8.50 |
| Parma Ham, Rucola and Brie Sandwich <i>Toasted Ciabatta with Butter, Rucola, Brie Cheese, Parma Ham and Tomatoes</i> | €10.50 |
| All the above are served with Chips & Salad | |
| Gozitan Platter <i>Fresh and Peppered local Cheeselet, local Sausage, Bigilla (traditional Bean Dip), Olives, Capers, Sundried Tomato Paste, Galletti (water Biscuits) and Bread Sticks</i> | €9.95 |
| Combo Tempura Platter <i>A combination of Panko Calamari Rings, Hake fingers, butterfly Prawns & Sardines served with Tartar Sauce</i> | €12.50 |