

STARTERS & SALADS

ST. PATRICK'S SOUP €5.95

kindly ask for our soup of the day

TRADITIONAL "ALJOTTA" €6.50

traditional Gozitan fish soup with sea bass filets, rice and vegetables

HOME-MADE CRISPY CAMEMBERT €8.95

breaded Camembert with flakes, served on a bed of red fruits coulis and rocket leaves

MEDITERRANEAN OCTOPUS €10.00

served with mush potatoes and sweet paprika

LOCAL KING PRAWNS CARPACCIO €11.50

with roasted pine nuts, rocket leaves, garlic, parsley, oil and black artisan mayo

SALMON TARTARE €11.95

mixed with red apple, onion and tomato concasse, served with crispy Mexican tortilla

ST. PATRICK'S RATATOUILLE €6.95

mixed grill of vegetables: aubergines, sweet peppers and zucchini topped with mozzarella and pesto Genovese

GOZO CAPRESE SALAD €7.95

fresh Gozo cheese, tomatoes, roasted pine nuts and homemade pesto

SMOKED SALMON AND SHRIMPS SALAD €11.95

mix of Gozitan lettuce, smoked salmon, shrimps with marie rose sauce, tomatoes, cucumbers, purple onions, sweet peppers, olives and capers

CLASSIC CAESAR SALAD €9.95

mix of Gozitan lettuce, chicken breast, crispy bacon, red onions, parmigiano, croutons and caesar sauce

ST. PATRICK'S GARDEN SALAD €8.95

bed of roasted zucchini and aubergines, mix Gozitan lettuce, tomatoes, sweet peppers, cucumbers, onions, capers, feta cheese, oregano and pesto Genovese

PASTA AND RISSOTO

FETTUCINE FRUTTO DI MARE €10.95 / €13.95

mix of seafood, cooked with American prawn bisque, a touch of garlic, parsley and oil

TAGLIATELLE GOZITANA €8.95 / €11.95

"Gozitan bolognese" made of Gozitan sausage, sun-dried tomatoes topped with local peppered cheese

LOBSTER AND PRAWNS RAVIOLI €9.95 / €12.95

cooked on an American prawn bisque, parsley, garlic, oil and roasted pine nuts

SMOKED SALMON AND CAVIAR TORTELLINI €9.95 / €12.95

cooked on a tomato concasse, garlic, white wine velouté, served with parmesan crackers

MALTESE RABBIT RAVIOLI €9.95 / 12.95

artisan ravioli stuffed with Maltese rabbit, served on a traditional rabbit stew sauce

CHIKEN AND TARRAGON TORTELLINI €8.95 / €11.95

cooked on a fresh herbs velouté, served with parmesan shavings parsley and garlic oil



  #StPatricksHotelMT

LOCAL GOAT CHEESE RAVIOLI €8.95 / €11.95
stuffed with local goat cheese, cooked on a Mediterranean tomato sauce and parmesan shavings

CHORIZO AND PEAS RISOTTO €8.95 / €11.95

cooked with Spanish chorizo, local red merlot and peas

VEGAN RISOTTO €8.95 / €11.95

cooked with local vegetables, merlot wine and margarine

OUR MEATS

GRILL PREMIUM ANGUS RIBEYE (300G) €23.95

served with mushroom or pepper sauce

GRILL MILK-FED VEAL CUTLET (500G) €22.95

marinated with lemon and honey

SLOW COOK CHIKEN BREAST €16.95

gratin with tomato sauce, basil and mozzarella

LOCAL BRAISED PORK BELLY €16.95

served with its own jus and different apple textures

LAMB SHANK €17.95

Slow-cook lamb shank served with its own jus, traditional hummus and frizzled leeks

LOCAL RABBIT STEW €16.95

pan-fried rabbit stew with fresh tomato sauce, peas, garlic, white wine and fresh herbs

OUR FISH

FILLET OF SEABAS €19.00

served with dill velouté and crispy potatoes

BAKED NORDIC SALMON €18.00

served on a bed of parsnip pureé and orange sauce

GRILLED CALAMARETTI €16.95

marinated with garlic, lemon, parsley and olive oil

AUSTRALIAN KING PRAWNS €20.00

baked with garlic, parsley and olive oil

MIXED GRILL OF FISH €20.95

filled sea bass, fresh salmon, Calamaretti and Australian king prawns

CATCH OF THE DAY

kindly ask for fresh fish of the day price will be according to the market

(ALL MAIN COURSES WILL SERVED WITH VEGETABLES AND POTATOES)

OUR DESSERTS

CHOCOLATE FONDANTE €5.50

Served with a light chocolate sauce, vanilla soil and vanilla ice cream

VANILLA CRÈME BRÛLÉE €5.50

Served with a sugar crust and a brown milk sauce