



# ST PATRICK'S HOTEL RESTAURANT

PJAZZA AMPHORA  
XLENDI, GOZO XLN1150

Situated on the water's edge in the centre of the picturesque Xlendi Bay promenade, the location of the Saint Patrick's Hotel restaurant is second to none. Dining al fresco and enjoying the breath taking views is an unforgettable experience.

The restaurant at the Saint Patrick's Hotel is open daily for breakfast, lunch and dinner serving primarily dishes compiled from the freshest local seasonal produce. In fact, our menu changes regularly to reflect the finest produce available at the time. By doing so, we are not only able to deliver the freshest dishes available in Gozo, but also reduce our carbon footprint related to transportation as part of our ECO friendly initiative. Fresh fish, caught and delivered daily by our local village fishermen is also available.

FOR MORE INFORMATION CONTACT: [INFO@STPATRICKSHOTEL.COM](mailto:INFO@STPATRICKSHOTEL.COM) TEL:  
0035621562951



*At the Saint Patrick's Hotel restaurant we are committed to serving the freshest ingredients by sourcing mainly local seasonal produce. Our aim is also to complement the quality of the food and service with offering extra value.*

*As a result, all of our food suppliers have been carefully selected to ensure that only fresh seasonal produce is presented to you during your dining experience at the Saint Patrick's Restaurant. Our menu is updated on a regular basis to reflect the seasonal availability of our local ingredients.*

*In order to create a true Gozitan experience fresh fish is caught and delivered to us daily by our local village fishermen. Our Head Waiter and his team will be happy to provide you with more information regarding the daily catch. Fruit and vegetables are handpicked daily by our kitchen team whilst chicken, pork and lamb are carefully sourced from top accredited local farms. Our beef is directly imported from Aberdeen, Scotland, the hometown of the best Angus beef.*

*Since all our dishes are cooked to order, some dishes may take a while to be served. A baked pasta dish could take 30 minutes whilst a well done beef tenderloin could take up to 40 minutes. Just relax and take in the beautiful scenery and seaside air, we will not have forgotten you. Also, we recommend that our beef is not cooked past medium.*

*Hotel guests booked on half board basis are entitled to the daily changing Table d'hôte Menu. However, in order to offer more choice, we also make available the A La Carte menu with an allowance of €12.00 per person on food. This allowance will be deducted from the total food bill.*

*We hope that your dining experience with us will be a truly memorable one and we look forward to welcoming you back soon.*

*By sourcing local produce, we aim to reduce our carbon footprint by minimising the amount CO2 generated from transportation. Also, we are able to reduce a large amount of packaging resulting in negligible waste. This is part of our ECO friendly initiative.*



# A' la Carte

## ANTIPASTI

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<b>Traditional Mediterranean Bruschetta or Garlic Bread (V)</b> 3 pieces	€ 2.50
<b>Mixed Grilled Vegetables (V) (GF)</b> Mixed grilled of Aubergines and Zucchini layered with Pesto Genovese, Mozzarella and Sweet Peppers	€ 6.95
<b>Neonate and Shrimps</b> Homemade pan fried Fish fritters	€ 7.95
<b>Deep Fried Goat's Cheese on a bed of Rocket (V)</b> Breaded fresh local Goat Cheese, deep fried and served on a bed of Rocket with Fruit Marmalade	€ 8.50
<b>Smoked local Octopus (GF)</b> Homemade Pine Corn smoked Octopus served on a bed of Salad	€ 9.00
<b>Cozze e Vongole (300g) (GF)</b> Variations of Shellfish braised in White Wine, Cherry Tomatoes and Garlic	€ 9.00

## SALADS

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<b>Gozo Caprese (V) (GF)</b> Tomatoes with fresh Gozo Cheese topped with roasted Pine Nuts, Pesto Genovese & Vinaigrette	€ 6.95
<b>Greek Salad (V) (GF)</b> Mix of Tomatoes, Cucumbers, Onions, Sweet Peppers, Feta Cheese, Oregano, Olives and Extra Virgin Olive Oil	€ 8.50
<b>Classic Caesar Salad</b> Mix of Lettuce, Tomatoes, Cucumbers, Onions, Chicken Breast, Crispy Bacon, Parmigiano, Croutons and Caesar Dressing	€ 8.95
<b>Smoked Salmon and Shrimp Salad (GF)</b> Roulade of Salmon with Tomatoes, Cucumbers, Onions, Shrimps and Maryrose Dressing	€ 12.50

# A' la Carte

## SOUPS

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**Soup of the Day (V)** € 4.50  
Fresh daily cooked Soup served with Croutons

**Traditional "Aljotta" Fish soup (GF)** € 5.95  
Traditional Fish Soup made from homemade Fish Stock, Garlic, Onions, Tomatoes, Herbs & fresh Fish chunks

## PASTA

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Gluten free pasta available on request.

	<u>Starter</u>	<u>Main</u>
<b>Lemony Mint Risotto with Sweet Pumpkin (V) (GF)</b> Variations of Risotto, Pumpkin, White Wine, Parmigiana and Butter		€ 8.50
<b>Lamb and Artichoke Arancini (Rice Balls)</b> Deep fried Rice Balls with Lamb chunks served with Cherry Tomato fondue		€ 12.00
<b>Rigatoni with Gozitan Sauce</b> Rigatoni Pasta tossed with a Tomato based sauce with Garlic, Herbs, Gozitan Sausage, Sundried Tomatoes and Gozo Peppered Cheese.	€ 8.50	€ 11.00
<b>Gozitan Goat Cheese Ravioli (V)</b> Fresh traditional homemade Gozo Goat's Cheese Ravioli topped with rich Tomato Sauce	€ 9.00	€ 11.50
<b>Duck Tortellini</b> Tortelli farcie with Duck breast Marsala and Gammon cooked in Extra Virgin Olive Oil, Garlic, Herbs and Cherry Tomatoes	€9.50	€12.00
<b>Spaghetti ai Frutti di Mare</b> Spaghetti tossed in a mix of Seafood and Shellfish cooked in Extra Virgin Olive Oil, Garlic, Herbs and Local White Wine	€11.00	€13.50

# A' la Carte

## MAIN COURSES

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<b>Chicken Breast in Brandy Butter Sauce</b> Pan Fried Chicken Breast in Creamy-Orange-Brandy Sauce	€ 14.95
<b>Grilled Calamari (GF)</b> Spicy Calamari with Lemon Dressing, Garlic and Salca Verde	€ 14.95
<b>Orange Roast Salmon (GF)</b> Fillet of Norweigen Salmon cooked in Bacardi & Orange served on bed of Quinoa	€ 18.95
<b>Mixed grill of Fish (GF)</b> A combination of grilled Fish enhanced with Lemon and fine Herbs	€ 19.95
<b>Confit belly of local Pork</b> Slow roast Pork Belly with Apples and Parsnip Puree	€ 14.95
<b>Traditional Rabbit Stew (GF)</b> A traditional pan fried Rabbit cooked in a Tomato based Sauce	€ 16.50
<b>Veal Cutlet (GF)</b> Cutlet of Veal infused with a hint of Sage, Honey and Lemon	€ 18.50
<b>Lamb Shanks</b> Shank of Lamb braised in Wine and Vegetables, served on crushed Potatoes	€ 18.95
<b>Premium Ribeye of Beef (300grm) (GF)</b> Served on French Dressing with Rocket and Parmesan Shavings	€ 24.00

Kindly ask the head waiter for fresh fish of the day

**To eat for your dietary requirement you may use the following legend:**

**(V) = Vegetarian**

**(GF) = Gluten Free**

# A' la Carte

## SNACKS

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<b>Chicken Nuggets with Chips &amp; Salad</b>	€ 7.50
<b>Deep Fried Scampi with Chips &amp; Salad</b>	€ 7.50
<b>Jumbo Chicken Wings in BBQ Sauce with Chips &amp; Salad</b>	€ 8.95
<b>Chicken Fillet Burger with Chips &amp; Salad</b> Served on a lightly toasted Bun with Honey, Mustard and Mayo Dressing	€ 9.00
<b>Fish Burger with Chips &amp; Salad</b> Served on a lightly toasted Bun with homemade Tartar Sauce	€ 8.50
<b>St. Patrick's Jumbo Beef Burger with Chips &amp; Salad</b> Served on a lightly toasted Bun with Emmental Cheese, Grilled Bacon and Onions	€ 10.95
<b>Avacado and Mascarpone Wrap (V)</b> Lightly toasted Wrap with Avacodo, Tomatoes, Cucumbers and light Cheese served with Yogurt Dressing	€ 7.50
<b>Classic Club Wrap with Chips &amp; Salad</b> Lightly toasted Wrap with crispy Bacon, Lettuce, Tomatoes and grilled Chicken	€ 8.50
<b>Smoked Salmon Baguette with Chips &amp; Salad</b> Lightly toasted Baguette with Smoked Salmon and Cream Cheese	€ 9.50
<b>Gozitan Ciabatta with Chips &amp; Salad</b> Ciabatta with Tomato Paste spread, Tuna, Capers, Olives and pickled Vegetables.	€ 7.00
<b>Gozitan Platter</b> Fresh and Peppered local Cheeselet, local Sausage, Sundried Tomatoes, Bigilla (traditional Bean Dip), Olives, Capers, Pickled Onions & homemade Sundried Tomato paste. Served with Gozo Bread and Galletti (water Biscuits) and Bread Sticks.	€ 9.95