

A LA CARTE MENU



Tuna Carpaccio Thinly sliced local tuna topped with citrus emulsion, parsley sauce, and juicy cucumber slices.	€10.00
King Prawns Tempura () (a)	€13.00
Chicken Saladada Grilled chicken breast with seasonal greens, cherry tomatoes, bacon, and Paresan. Drizzled with creamy Caesar dressing.	€12.00
Summer Salad 8  Leafy salads and grilled vegetables, sweet melon, raosted almonds, flavored with Scapece emulsion (apple vinegar and local honey).	€10.00
PASTA	
Shrimps Linguine	€16.00
Risotto Aromatic Herbs & Ġbejna 🖰 🖇 Arborio rice enriched with seasonal aromatic herbs and creamy Deppered ġbejna.	€12.00
Tagliatelle Scoglio () 🕯 🗑 Tagliatelle Rummo with unshelled fresh seafood and shellfish.	€18.00
MAIN COURSE	
Braised veal cheek served with sweet potato, creamy carrots, hazelnuts,	€26.00
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€8.00

Vegeterian Wrap 🛊

Wheat tortilla, homemade hummus, roasted peppers, tomato.

SAUCES	€3.00
Mushroom & Brandy Black Pepper	
SIDES	€3.00
French Fries	
Roasted Vegetables	
Boiled Vegetables	
Roasted Potatoes	
Mixed Salad	

## **DESSERT**

Crème Brûlée 🖰 🔿	€5.00
A rich custard base topped with a layer of crispy caramel.	
Tiramisu 🖰 🔿 🛊	€5.00
Creamy mascarpone mousse and savoiardi drizzled with espresso and cacao.	

€3.00 / scoop

Ice Cream Selection 🖰 🔿 🛭

Allergens present in me**nu** 



If you have any food allergies or food intolerances, please notify your host in advance.

All our menu items are subject to availability.