

# Specials of the Day

## **Starters**

Fish Cakes | Fennel Shavings | Wakame Salad | Tartar Sauce - €17

Papardelle Beef | Porcini Mushrooms | Jus | Cream - €17

Torched Burrata Salad | Prickly Pear | Pink Pepper Dust - €16.50

Pumpkin Risotto | Maltese Sausage | Gorgonzola | Honey Drizzle - €18

# Fish Of The Day

Grilled | **Tuna Steak** "Tonn" - €28

Pan Fried | **Dentex** "Denci" - €35

Pan Fried | **Grouper** "Ċerna" - €35

The above fish are served with cherry tomato velouté & mashed potatoes.

#### From The Grill

Veal Milanese | Rucola | Cherry Tomato | Parmesan Sauce - €33

Black Angus Beef Tagliata | Fried egg | Chimichurri Sauce - €33

Chateaubriand | Roast Veg | Roast Potato | Jus - €85

## **Desserts**

Pistacchio Basque | Baked Cheesecake | Candied Pistacchio-€10.00

Passion Fruit Hazelnut Opera | Hazelnut Sponge | Caramel Ganache -€10.00

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