

Starters

	€
Spring Pea Soup (v) <i>chanterelle mushrooms, soft-boiled egg, puffed rice</i>	10.90
Red Mullet <i>panko bread crust, celery yoghurt mousse, lime mayo</i>	13.90
Tuna Niçoise <i>French beans, eggs, tomatoes, olives, balsamic dressing</i>	13.90
Roast Beef Carpaccio <i>served cold, confit potato, pickled onions, French mustard, peaches</i>	12.90
Oysters <i>Gillardeau oysters, passion fruit granita</i>	20.90
Local Ġbejna Salad (v) <i>local fresh sheep milk cheese, mixed spring salad, herb oil dressing</i>	9.90

Pasta

Tagliatelle Salmon <i>homemade pasta, asparagus, salmon, cream, roasted almonds</i>	14.90/ 18.90
Cocoa Ravioli <i>homemade pasta, ricotta stuffing, smoked aubergine purée, tomato coulis</i>	11.90/ 18.90
Linguine Allo Scoglio <i>cherry tomatoes, bisque, clams, mussels, prawns</i>	14.90/ 18.90
Strozzapreti Wild Boar Ragù <i>wild boar ragù, parmigiano-Reggiano shavings</i>	13.90/ 17.90
Risotto Cauliflower Cream (v) <i>acquerello one year aged organic rice, cauliflower cream, blue cheese</i>	11.90/ 16.90

Dishes to Share

Charcuterie Board <i>Parma ham, cured chorizo, salami Napolitano, bresaola, duck liver parfait, smoked duck, olives</i>	13.90
Iberian Platter <i>serrano ham, grilled chorizo sausage, Manchego, fried calamari, olives</i>	14.90
Farmhouse Cheese Board <i>Brie de Meaux, Comté, bleu d'Auvergne, goat's cheese, fruit chutney, walnuts</i>	14.90
Baked Smoked Scamorza & Parma Ham <i>rocket salad, whole baked scamorza, Parma ham, homemade crute</i>	10.90

Tapas

Grilled Chorizo	5.00	Grilled Calamari	6.00
Pistachio Pecorino Croquettes (v)	6.00	Lamb Kofta	6.00
Fried Calamari	6.00	Mini Moules Marinière	6.00
Curry Paprika Prawns	8.00	Oysters (each)	6.00
Mini Caprese Salad	6.00	Mushroom & Truffle Arancini	6.00

Kindly advise your server of any food allergies

From the Land

€

Pork Belly

stir fried vegetables, pork croquette, peanut sauce

23.90

Beef Fillet

grilled vegetables, Dijon dressing, potato fondant, café de Paris butter

29.90

Chicken Suprême

mashed potato, asparagus, confit tomato, chives velouté

20.90

Lamb Rump

served pink, porcini polenta, oyster mushroom, roasted onion, jus

25.90

From the Sea

The Villa Moules Marinière

mussels, onions, cream, bacon, potato wedges

15.90

Wild Red Snapper

parsnip purée, mashed potato, leeks, chocolate balsamic dressing

29.90

Stone Bass

shallots, chorizo, pea puré, Pernod sauce

27.90

Catch of the Day – Fish Cooked on the Bone:

From our fish display. Cooked 'al cartoccio', grilled or 'al sale'

served with lemon wedges, local rocket and stir-fried red peppers and capers

Some typical average market prices:	<i>Sea Bass</i>	-	4.80 per 100g
(may vary) : (Approx. portion = 500g):	<i>Red Snapper</i>	-	5.20 per 100g
	<i>Rock Fish</i>	-	6.40 per 100g

Vegetarian Delight

Stuffed Courgette (v)

stir fried vegetables, parmesan cheese, tomato coulis, rocket pesto

16.90

Side Dishes

Potato Wedges

3.50

Mashed Potato

3.50

Green Salad

3.00

Vegetables in Lemon Butter

4.00

Prix Fixe

3 COURSE

- **Local Ġbejna Salad (v)** - local fresh sheep milk cheese, mixed spring salad, herb oil dressing
- **Roast Beef Carpaccio** - served cold, confit potato, pickled onions, French mustard

- **The Villa Moules Marinière** - cream, bacon, potato wedges
- **Chicken Suprême** - mashed potato, asparagus, confit tomato, chives velouté
- **Stuffed Courgette (v)** - stir fried vegetables, parmesan cheese, tomato coulis, rocket pesto

- **Lemon Fruit Tart** - filo pastry, lemon curd, fresh fruit
- **Sorbets** - three scoops of a seasonal fruit sorbet

32.50

Kindly advise your server of any food allergies