



## DAILY MENU

### STARTERS

**RIGATONI PASTA — 12.50**

tossed in pheasant and morel mushroom ragu`

**HOMEMADE RABBIT RAVIOLI — 12.50**

rabbit braising liquor

**MEDITERRANEAN FISH CAKES — 12.00**

served with salsa verde

**HOMEMADE SAUSAGE— 12.50**

grilled chicken and wild mushroom sausage with bean cassoulet and onion marmalade

**DUCK CROQUETTE — 12.50**

pickle dressing

**SHEEP RICOTTA GNOCCHI — 11.50**

parmesan and truffle veloute

### MAINS

**CHAR GRILLED ARGENTINIAN BEEF RIBEYE..... 29.50**

350g Argentinian beef ribeye, onion rings and roasted onion purée

**CHAR GRILLED URUGUAYAN BEEF TAGLIATA..... 26.00**

Served with parmesan shavings, rucola, celeriac remoulade and garlic butter

**SLOW COOKED PORK BELLY..... 24.00**

Caramelized onions, glazed vegetables and red wine jus

**TRADITIONAL WHOLE FRIED RABBIT..... 36.00**

Fried with garlic or in gravy, serves 3 persons  
Also available plated per person .....14.50

**CHICKEN ROULADE..... 19.50**

Boneless chicken stuffed with porcini and pancetta, Moroccan style basmati rice

**PAN SEARED SEA BASS..... 22.00**

Served with cherry tomato and herb salsa

### DESSERTS

**70% VALHRONA CHOCOLATE AND WALNUT BROWNIE .....6.00**

Fior di latte ice cream

**MALTESE TRIO .....6.00**

Sheep ricotta cannoli, date fritters (imqaret) & carob ice cream

**LOCAL STRAWBERRY CRUMBLE CAKE.....6.00**

Milk and honey ice cream

**ESPRESSO AND BAILEYS SEMIFREDDO .....6.00**

With salted caramel, hazelnuts, pistachio crunch and cinnamon biscuit

**LEMON TART.....6.00**

Milk ice cream

**HOMEMADE ICE-CREAMS & SORBET.....**

Carob ice cream  
Vanilla ice cream  
Lemon sorbet (2.50 per scoop)

**All mains are served with one of the following**

*Triple cooked fries / Roasted Potatoes*

**Sauces available**

*Parmesan and truffle / Peppercorn / Mushroom*

*Extra sides or sauces for the price of 3.50*

**Kindly inform your server if you have any allergies or special dietary needs**