

FATHER'S DAY MENU

STARTERS

Grilled Pork Belly

Served with a smooth tahini puree and a charred Greek salad

or

Local "Beefsteak" Tomato Tartare

*Dressed with Dijon mustard, basil, oregano and a hint of chilli,
served with garlic crostini and crispy capers*

or

Chitarra All'Amatriciana

*Local pork guanciale, cooked with pepperoncino, rich tomato sauce
and finished with pecorino romano*

or

Soft Shell Crab

Crispy fried soft-shell crab served with a samphire puree and charred tomatoes

MAINS

Fresh Local Tuna

Seared tuna with sesame, soy and wasabi dressing, julienne of seasonal vegetables

or

Roasted Chicken Supreme

Served with charred leeks, a roast chicken mayonnaise and coriander oil

or

Prime Ribeye of Scottona Beef

*This boneless steak is rich, tender, juicy and full-flavored, with generous marbling throughout.
Best served – medium rare, medium or medium to well done*

or

Local Rabbit Belly

*Pressed rabbit belly's marinated in red wine, garlic, and thyme
with a roasted beetroot puree and sautéed chard*

All main courses are served with potatoes and vegetables

DESSERTS

Triple Chocolate Brownie

Served with Kelly's vanilla clotted ice cream

or

Marinated Mgarr Strawberries

Served on a vanilla sponge and a white chocolate ice cream

or

Imqaret bil - Gelat

*Traditional Maltese date fritters drizzled with local thyme
honey and served with clotted vanilla ice cream*

€42 per person