

# chophouse

## STARTERS

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<b>Mexican Ceviche (F)</b>	€13.50
<i>Pico de Gallo, avocado purée, homemade ketchup, radishes, coriander</i>	
<b>Beef Tartare (G/L)</b>	€15.75
<i>Fillet of Scottona beef, smoked bone marrow, wasabi, lime</i>	
<b>Onion Bhaji Doughnut (G/E/L/V)</b>	€10.50
<i>Curried onion jam, cucumber raita</i>	
<b>Mushroom Rice Cakes (V)</b>	€11.50
<i>Sautéed wild mushrooms, nori and sesame rice cakes, Japanese mayo, wakame seaweed</i>	
<b>Tempura Tacos (G/F)</b>	€13.50
<i>Squid ink tempura of wild fish, flour tortilla, pickled purple cabbage, chipotle mayo, guacamole</i>	
<b>Pork Croquette (G/E)</b>	€13.00
<i>Braised pork cheek, panko coating, pickled cucumber, black garlic aioli</i>	
<b>Lamb Arayes (G/L)</b>	€11.00
<i>Lamb mince, pita bread, Middle Eastern spices, cucumber yogurt</i>	

## SALADS & PASTA

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<b>Melita Salad (L/N/V)</b>	€12.50
<i>Soft Ġbejna tal-bżar, marinated peppers, walnut, salad leaves, red wine vinaigrette, Maltese bread croutons</i>	
<b>Levantine Salad (N/V)</b>	€12.50
<i>Chickpeas, tomatoes, cucumber, spring onions, feta cheese, pomegranate seeds, Middle Eastern spices, lemon vinaigrette</i>	
<b>Risotto Estivo (L)</b>	€12.50
<i>Smoked tomato purée, crispy guanciale, chèvre cheese</i>	
<b>Spaghetti alla Puttanesca (G/F)</b>	€12.50
<i>Cherry tomatoes, black olives, capers, anchovies, basil, toasted breadcrumbs</i>	
<b>La Calamarata con Calamari (G/F)</b>	€15.75
<i>Braised squid, chilli, preserved lemon, fennel tops</i>	

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## MAINS

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<b>Flamed Portobello Mushrooms (Vegan)</b>	€14.50
<i>Spinach, puffed rice, lemon grass, coconut velouté</i>	
<b>Charcoal Grilled Pagell (F)</b>	€22.00
<i>Red Snapper, chermoula, grilled lemon</i>	
<b>Grilled Tuna Steak (L)</b>	€21.50
<i>Burnt nori salsa verde</i>	
<b>Chicken Combo</b>	€19.50
<i>Deep-fried boneless leg, roast breast, preserved red pepper purée</i>	
<b>Smoked Duck Breast (N/G)</b>	€24.50
<i>Grilled apricot salsa, crispy kale, spiced pistachio crumble</i>	
<b>Beef Flank</b>	€28.00
<i>Black beans, sesame seeds, crispy onions, bok choy</i>	
<b>Scottona Beef Ribeye</b>	€32.00
<i>Chimichurri dressing</i>	
<b>Scottona Beef Fillet</b>	€35.00
<i>White onion purée, charred onion petals, smoked bone marrow jus (L)</i>	
<b>Chateaubriand 550grms</b>	€65.00
<i>Classic Béarnaise sauce (L, G)</i>	

**Mains are served with potatoes and fresh vegetables**

<b>Chophouse Beef Burger (G, L)</b>	€17.50
<i>200g prime beef patty, mature cheddar emulsion, onion jam, pickled cucumber, crispy bacon, triple cooked fries</i>	

<b>Sides</b>	€4.00
Roast Potatoes   Roast Vegetables   Triple Cooked Fries   Mixed Leaf Salad	

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## DEGUSTATION MENU

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### Starters

#### Mexican Ceviche (F)

*Pico de Gallo, avocado purée, homemade ketchup, radishes, coriander*

#### Onion Bhaji Doughnut

*Curried onion jam, cucumber raita*

#### Pork Croquettes

*Braised pork cheek, panko coating, pickled cucumber, black garlic aioli*

### Intermediate

#### Risotto Estivo

*Smoked tomato puree, crispy guanciale, chèvre cheese*

### Main Course

#### Charcoal Grilled Pagell

*Red Snapper, chermoula, grilled lemon*

#### Smoked Duck Breast

*Grilled apricot purée, crispy kale, spiced pistachio crumble*

#### Beef Flank

*Black beans, sesame seeds, crispy onions, bok choy*

### Dessert

#### Chocolate Brownie

*Chilli jam, vanilla ice-cream*

#### Deconstructed Watermelon Cheesecake

*€45 per person*

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## DESSERTS

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<b>Chocolate Brownie</b> , <i>chilli jam, vanilla ice-cream</i> , (L/G)	€6.00
<b>Deconstructed Watermelon Cheesecake</b> (L/G)	€5.50
<b>Lime &amp; Chia Seed Pudding</b> (L)	€6.50
<b>Local Imqaret</b> , <i>Helwa tat-Tork Ice-cream</i> (G/L/N)	€5.00
<b>Selection of Ice-creams &amp; Sorbets</b>	€2.50 scoop

## DESSERT WINES

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<b>Recioto della Valpolicella</b> , Serego Aligheri-Masi, Veneto <i>Corvina, Rondinella, Molinara</i>	€10.00
<b>'Old Vines'</b> , Ringenbach & Fils, Alsace <i>Late harvest Gewurztraminer</i>	€13.00
<b>Sauternes</b> , Chateau Myrat 2006, Bordeaux <i>Semillon, Sauvignon Blanc</i>	€6.00
<b>Commandaria</b> , Gerolemo <i>Xynisteri &amp; Xinomavro</i>	€12.00
<b>Trenaltri Passito</b> , Zyme, Veneto <i>Moscato di Pantelleria</i>	€13.00

## AFTER DINNER DRINKS

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<b>Roast Hazelnut Espresso Martini</b> <i>Vodka, kahlua, fra angelico, espresso, hazelnut sugar syrup, roasted hazelnuts</i>	€8.50
<b>Irish Coffee</b> <i>Premium Irish whiskey, double espresso, sugar syrup, heavy cream</i>	€7.50