

chophouse

DEGUSTATION MENU

Gbejna Friska

*Local sheep's cheeselet, sundried tomato paste, local caper berries,
dehydrated olives, Maltese crisp*

Steak Tartare

Fermented shitake mushrooms, pickled shimeji mushrooms, soyed egg yolk, tarragon, crispy nori

'Les Princes Abbes', Schlumberg – Pinot Gris

Grilled Octopus (SF/L)

Smoked bone marrow custard, wasabi foam, radishes

Cote du Rhone Blanc, Famille Perrin – Grenache Blanc, Marsanne, Roussanne, Viognier

Tagliatelle Beef Bourguignon

Slow cooked ground prime beef, mascarpone, dried grapes, fresh herbs, parmesan

Bourgogne, Joseph Faiveley – Pinot Noir

Pan-Fried Grey Meagre

Spinach, bay leaf powder, puffed rice, aljotta sauce

Bel, Meridiana – Syrah

Grilled Beef Ribeye

Beetroot gel, grilled cabbage, sour cream, borscht spice powder

XIII Cantaros, Cesare Principe – Tempranillo

White Chocolate & Lemon Tart

Limoncello ice-cream

Piera 1989 – Moscato D'Asti

Selection of Petit Fours

Food Menu €60

Optional Wine Pairing €30

Dinner till 21:30

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STARTERS

Fresh Oyster with Kimchi & Pickled Cucumber (SF)	€5.00 each
Grilled Oyster with Caper Beurre Noisette (SF/L)	€5.00 each
Ġbejna Friska (V/G)	€10.00
<i>Local sheep's cheeselet, sundried tomato, local caper berries, dehydrated olives, Maltese crisp</i>	
Grilled Octopus (SF/L)	€14.50
<i>Smoked bone marrow custard, wasabi foam, radishes</i>	
Shellfish Chowder (SF/L/G)	€16.50
<i>Potato & leek soup, clams, mussels, guanciale, cornbread, parsley oil</i>	
Steak Tartare (E)	€17.00
<i>Fermented oyster & shitake mushrooms, pickled shimeji mushrooms, soyed egg yolk, tarragon oil, crispy nori</i>	
Bajd u Bacon (G/L/E)	€12.00
<i>Smoked pork belly, confit egg yolk, house-made brown sauce, charred onion, Maltese bread</i>	
Cauliflower Risotto (L/N)	€13.00
<i>Roasted cauliflower, aquarello rice, parmesan, hazelnuts, fermented green chilli</i>	
Tagliatelle Beef Bourguignon (G/L)	€14.00
<i>Slow cooked ground prime beef, mascarpone, 'Bourgogne' Pinot Noir, dried grapes, fresh herbs, parmesan</i>	
Linguini Rossi (G/SF/L)	€15.00
<i>Black mussels, gamberi rossi, prawn bisque, fermented red chilli, fresh herbs</i>	

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MAINS

Charred Celeriac (Vegan) €18.00

Pickled green apple, celery, vegan jus

Pan-Fried Grey Meagre (F/SF) €31.50

Spinach, bay leaf powder, puffed rice, aljotta sauce

Chicken Supreme (N) €24.00

Spiced cashews, shitake mushrooms, Brussel sprouts, fermented grape juice

Porchetta (F) €22.50

Grilled pork belly, fermented plum glaze, anchovy espuma, broccoli rabes, cucumber ash

Argentinian Beef Ribeye (L) €32.00

Beetroot gel, grilled savoy cabbage, sour cream, borscht spice powder

Prime Scottona Beef Fillet (L) €39.00

Charred Jerusalem artichoke, parsley oil, caper jus

Chateaubriand 550grms (L) €69.00

Classic Béarnaise sauce

Mains are served with potatoes

Chophouse Beef Burger (G, L) €18.00

*Double prime beef patty, provolone, pickled cucumber,
grilled bacon, triple cooked fries, garlic mayo*

ALLERGY NOTE – Should you have any allergies, kindly notify a member of staff to guide you with the food order

G - Contains Gluten

N - Contains Nuts

E - Contains Eggs

L - Contains Lactose

F/SF - Contains Fish/Seafood

V - Suitable for Vegetarians

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DESSERTS

Affogato Sbagliato (L/G/N)	€6.00
<i>Quarantine coffee, amaretto clafoutis, chocolate soil, vanilla ice-cream</i>	
Pasta Rosa (L/G)	€6.50
<i>White chocolate and coconut mousse, Malibu, strawberry jam, sponge, coconut</i>	
'Peaches & Cream' Pannacotta (L)	€5.75
<i>Limoncello pannacotta, mini meringues, peach compote, whipped cream, basil</i>	
Baked White Chocolate & Lemon Tart (G/L)	€5.00
<i>Limoncello ice-cream</i>	
Selection of Ice-creams & Sorbets	€2.50 scoop
<i>Vanilla, Chocolate, Strawberry, Salted caramel, Limoncello, Croquant ice-cream</i>	
<i>Lemon sorbet, Raspberry sorbet, Passionfruit sorbet, Coconut sorbet</i>	
Selection of Petit Fours	€5.00

DESSERT WINES

Recioto della Valpolicella, Serego Aligheri-Masi, Veneto	€10.00
<i>Corvina, Rondinella, Molinara</i>	
Sauternes, Chateau Myrat 2006, Bordeaux	€8.00
<i>Semillon, Sauvignon Blanc</i>	
Tokaji Aszú, '6 Puttunyas 2000', Oremus	€17.00
<i>Furmint</i>	

AFTER DINNER DRINKS

Roast Hazelnut Espresso Martini	€10.50
<i>Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup, caramelised hazelnuts</i>	
Irish Coffee	€6.50
<i>Premium Irish whiskey, double espresso, sugar syrup, heavy cream</i>	
Papa Isio	€10.50
<i>Don Papa Rum, Baileys, Mozart chocolate liquor, gingerbread foam</i>	