

# chophouse

## DEGUSTATION MENU

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### Gbejna Friska

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

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### Steak Tartare

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

*'Les Princes Abbes', Schlumberg – Pinot Gris*

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### Cauliflower Risotto

*Roasted cauliflower, aquarello rice, parmesan, hazelnuts, fermented green chilli*

*Bodega Enate – Chardonnay*

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### Grilled Octopus

*Smoked bone marrow custard, wasabi foam, radishes*

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

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### Palette Cleanser

*Sorbet*

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### Grilled Beef Ribeye

*Calamata olive & port puree, grilled baby pokchoi*

*XIII Cantaros, Cesare Principe – Tempranillo*

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### Dark Chocolate Tart

*Cointreau orange curd*

*Nieport, Portugal – Port*

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**Food Menu €50**

**Optional Wine Pairing €25**

*Dinner till 21:30*

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## STARTERS

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

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## MAINS

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**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

*Calamata olive & port puree, grilled baby pak choi*

**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

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<b>Affogato Sbagliato (L/G/N)</b>	€6.00
<i>Quarantine coffee, amaretto clafoutis, chocolate soil, vanilla ice-cream</i>	
<b>Blueberry Mess (L)</b>	€6.50
<i>Blueberry mousse, grand marnier, meringue, toasted oats</i>	
<b>Rum Baba (L/G/N)</b>	€6.50
<i>Lemon curd, whipped cream, roasted pistachios, tarragon cream</i>	
<b>Chocolate Fondant (G/L)</b>	€7.50
<i>Raspberry sorbet</i>	
<b>Selection of Ice-creams &amp; Sorbets</b>	€2.50 scoop
<i>Vanilla, Chocolate, Strawberry, Salted caramel, Limoncello, Croquant ice-cream</i>	
<i>Lemon sorbet, Raspberry sorbet, Passionfruit sorbet, Coconut sorbet</i>	
<b>Selection of Petit Fours</b>	€5.00

## DESSERT WINES

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

## AFTER DINNER DRINKS

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