

ME
RESTAURANT
NU

STARTERS

Salmon Tartare Bruschetta

€10.50

Sundried Tomato and Goat Cheese pâté, Red Capsicum Mayo, Mozzarella di Bufala and Salmon Tartare

Steak Tartare *LF*

€15.90

Diced raw beef, Asian inspired dressing, Sichuan pepper oil and coriander

Grilled Scamorza Cheese

€9.50

Onion and date compote, marinated eggplant, confit cherry tomatoes

Beer Braised Maltese Sausage

€9.50

Capsicum peppers, sweet and sour tomato sauce

Crispy Lamb Shank (*To share*) *LF*

€22.50

Pancakes, hoisin sauce, cucumber and leeks

SALADS

Miso glazed Salmon *LF*

€16.50

Avocado, cherry tomatoes, cucumber, walnuts,
mixed salad leaves in ponzu dressing

Burrata

€16.00

Prosciutto crudo, balsamic glazed figs, cherry tomatoes,
cashew nuts, rucola in balsamic vinaigrette

Thai Beef Salad

€16.90

Grilled beef, cucumber, cherry tomatoes, mint,
coriander, salad leaves, peanuts and lime-based dressing

GRAINS - Pasta, Rice & Noodles

Ravioli Neri al Pesce Spada €18.90

Homemade Swordfish filled cuttlefish ink pasta, prawns, pastis, crab bisque, pistacchio

Spaghetti Alla Carbonara €13.90

Guanciale, egg yolk and Pecorino Romano

Tagliatelle Al Ragù Bianco di Coniglio €15.90

White Rabbit Ragù

Gnocchi Alla Burrata V €14.90

Sun-Dried Tomato Pesto and Burrata

Spaghetti Ai Gamberi €15.90

King prawns flamed in pastis and crab bisque

Risotto Primitivo V €14.90

Caramelised Figs, Gorgonzola fondue and walnuts

Katsu Curry Tofu LF VG €15.90

Panko crusted Tofu (VG),
Japanese Curry Sauce and steamed rice

MAINS TO SHARE

Beef Tagliata (800g) *NGI*

Rucola, confit cherry tomato and parmesan

€45.00

Slow roasted whole Duck *LF*

Pancakes, hoisin sauce, cucumber and leeks

€45.00

MAINS - Land & Sea

Fenek bil-birra Lacto

€22.90

Half a rabbit braised in local milk stout beer, rabbit jus and moutarde à l'ancienne

Lamb Shank *NGI*

€22.90

24 hours slow cooked with North African Spices, red wine jus, sweet potato and roasted garlic puree, pomegranate

Beef Ribeye *LF NGI*

€22.90

Green peppercorn and whiskey jus

Octopus Stew

€22.90

Date compote, potato gnocchi and red pepper coulis

Miso Glazed Wild Seabass *LF NGI*

€22.90

Dashi, pak choi, oyster mushrooms, masago and truffle oil

Salmon *LF NGI*

€22.90

Coconut curry, pak choi, oyster mushrooms and steamed jasmine rice

Vegan Bombette *VG LF NGI*

€19.90

Beyond meat balls stuffed with vegan mozzarella, garlic and parsley, vegetable jus and mustard

All Main Dishes are served with Potatoes

SIDES

to accompany Main dishes only

Steamed Rice *LF NGI* €3.00

Mixed Salad *LF NGI* €4.50
mixed leaves in ponzu dressing, cherry tomatoes,
pickled cucumber and crushed avocado

Steak house Fries €3.50

Sweet Potato & Roasted Garlic Puree *NGI* €4.50

NGI- does not contain gluten ingredients

LF- Does not contain lactose

