

L-Ghonnella Restaurant

Choose 1 starter course

Starter courses

Meze A Selection Of Maltese & Mediterranean Nibbles

Serves 1

Meze A Selection Of Maltese & Mediterranean Nibbles

Only available with the voucher for 2. Plate to share

Grilled Goat's Cheese

Served With Marinated Bbq Sweet Bell Peppers

Mussels Or Mushrooms In Garlic

Cooked In White Wine, Garlic & Finished With Pernod

Rabbit & Chicken Liver Pate

Rabbit & Chicken Liver Pate Served With Toasted Bread

Grilled Octopus

Char Grilled Marinated Octopus

Mushrooms In Garlic

Fresh Mushrooms Pan Fried In Garlic, White Wine & A Hint Of Cream

Fish Broth

Fish Broth Infused With Fennel And Fresh Herbs Served With Rice

Vegetable Soup

A Traditional Maltese Vegetables Soup

Soup Of The Day

Freshly Prepared Daily

Choose 1 main course

Main Courses

Penne Spinola

Penne Served With Mushrooms, Ham, Spinach, Blue Cheese, Fresh Cream And A Hint Of Garlic Finished With Fresh Herbs

Spaghetti Rabbit

Spaghetti Pasta Served In A Rich Rabbit Sauce Finished With Merlot Wine

Goat's Cheese Ravioli

Ravioli Filled With Goat's Cheese And Parsley Served With A Home Made Tomato, Basil & Wine Sauce

Bucatini Seafood

Bucatini Pasta Cooked With Marriage Of Fresh Shellfish In A Garlic And White Wine Sauce And Finished With Pernod

Farmhouse Pasta

Penne Served With Maltese Sausage & Goat Cheese Cooked In Honey, Mustard, Onions & Cream

Veggie Pasta

Fusilli Pasta Served With Asparagus, Cherry Tomatoes & Feta Cheese

Spaghetti Octopus

Octopus Pieces Pan Fried In Garlic, White Wine, Capers, Olives & Tomato Sauce

Chicken Pesto Fusilli

Fusilli Pasta Served With Pieces Of Chicken Breast, Fresh Basil, Spring Onions & Walnuts

Farfalle Salmon

Farfalle Pasta Served With Salmon Pieces, Vodka, Cream & Caviar

Chicken & Chorizo Sausage Risotto

Risotto Served With Chorizo Sausage, Chicken Breast, Marrows, Parmesan Cheese & Roasted Balsamic Cherry Tomatoes

Mushroom & Parmesan Risotto

Risotto Served With Mushrooms, Shallots, Chives & Parmesan Cheese

Grilled Swordfish

Grilled Swordfish Steak Served With A Maltese Tomato, Capers And Olive Sauce Finished With White Wine And A Fish Stock Reduction

Calamari

Fried In Garlic, Mint, Wine & Lemon

Fried Rabbit

Rabbit Pieces Fried In Garlic And Wine Jus

Pan Fried Duck

Pan Fried Duck Infused In Honey Cooked In A Rich Carob Sauce Served On A Bed Of Light Saute Wild Rocket Leaves

Pork Fillet

Fillet Of Pork Cooked In A Batter Of Eggs And Pecorino Cheese Served With Cooked Sun Dried Tomatoes And Finished With Fresh Cream

Chicken Breast

Served With A Mushroom & Sweet Bell Pepper Sauce

Rib Eye Steak

A Prime Cut Of Rib Eye Charcoal Grilled To Your Liking

Stuffed Marrows Vegetarian Dish

Stuffed Marrows With Rice, Ricotta Cheese, Parsley And Onions Served With A Light Tomato Sauce

All Main Courses Are Served With Fresh Vegetables Or Salad & Baked Potatoes Or Chips