



# *L-Ghonnella Restaurant* *Spinola Palace, St. Julian's*



## **Starters**

Goat's Cheese

(Maltese Goat's cheese with fresh herbs wrapped in Filo Pastry, oven baked and garnished with fresh leaves and herds oil.)

Or

Rabbit Terrine Supreme

(Rabbit Terrine served on a mixed salad and Cranberry Sauce)

Or

Quail

(Quail stuffed with minced Veal served in a rich jus)

Or

Mussels

(Mussels cooked in white wine, garlic, diced tomatoes, onions and fresh herbs)

Or

Fish Cakes

(Homemade Fish Cakes with onions, fish, anchovies, tuna and fresh herbs)

Or

Mussels Kilpatrick

(Half Shell Mussels with bacon, garlic, and worchester sauce)

Or

Classic Chicken Ceaser Salad

(Chicken pieces, bacon, grana padano cheese, croutons and Caesar dressing)

Or

Seafood Cocktail

(Seafood Cocktail with Avocado cream sauce.

Or

Octopus in Garlic

(Octopus in Garlic, herbs and served on a bed of lettuce)

Or

Calamari Salad

(Fried Calamari served on a bed of Rucola, cherry tomatoes and dressings)

**Pasta (Starter Portion)**

Spaghetti Octopus

(Spaghetti with octopus, garlic, wine black olives and tomato sauce)

Or

Penne Salmone & Prawns

(Penne with fresh salmon, prawns, onions, garlic, herbs and cream tomato sauce)

Or

Spaghetti Muscavita

(Spaghetti with mixed seafood cooked in tomatoes, curry, vodka & cream)

Or

Spaghetti Rabbit

(Spaghetti with rabbit pieces, liver, peas, carrots & tomato sauce)

Or

Maltese Pasta

(Penne with Maltese sausages, sundried tomatoes, herbs, tomato sauce and topped with Maltese Goat's Cheese)

Or

Penne Beef & Mushrooms

(Penne with Beef slices, mushrooms, sundried tomatoes, garlic, olive oil & balsamic cream)

**Main Course (Meat & Poultry)**

Rabbit (Maltese Dish)

(Marinated Rabbit pieces pan fried in garlic & wine)

Or

Beef Olives Stew (Maltese Dish)

(Minced meat rolled in slices of Beef cooked with carrots, peas & tomatoes sauce)

Or

Duck Breast

(Pan fried Duck Breast infused in a Carob & Honey Sauce)

Or

Lamb Shanks

(Slow cooked lamb shanks with honey, mint and rosemary served with their own jus)

Or

Chicken Breast

(Pan fried chicken breast served with mushrooms, onions, bacon, cherry tomatoes and cream sauce finished with mozzarella on top)

Or

Pork Fillet Ghonnella

(Pork Fillet floured and shallow pan fried, served with prunes, apples & calvados cream sauce)

Or

Veal

(A choice of two veal dishes either in a rich marsala wine sauce or lightly breaded with lemon wedges)

Or

Ribeye Beef Steak Grilled

## **Main Course (Fish)**

Fresh Salmon

(Fresh Salmon grilled or poached served with zest lime & peppercorn butter)

Or

King Prawns

(King Prawns grilled and enhanced with garlic butter, brandy & lemon garnish)

Or

Calamari (Maltese Dish)

(Calamari stuffed with seafood, fish, onions, capers, olives & herbs served on a picante sauce)

Or

Swordfish (Maltese Dish)

(Oven baked or grilled swordfish steak served with own chef's salmorilio, lemon, capers, olives, fresh herbs & wine)

Or

Mixed Fish

(A combination of fish, king prawn, octopus cooked in white wine, diced onions, tomatoes, olives, garlic & fresh herbs)

Or

Rock Fish

(Rock fish fillet cooked in parcel in white wine, diced tomatoes, onions, garlic & herbs)

Or

Mixed Shellfish

(A combination of mussels, clams, king prawns, half shell mussels cooked in white wine, garlic, diced tomatoes, onions, fresh herbs & flamed with pernod)

Or

Fresh Fish of the Day