

# *Grotto Tavern a la Carte Menu*

## *Starters*

### *Tomato and Mozzarella di Buffalo Salad*

*Set on a wild rucola salad, dressed with herb oil and aged balsamic vinegar*

€ 8.50

### *Fritto Misto*

*Mixture of seasonal fish tossed in lemon juice and chiffonade of parsley served with homemade tartar sauce*

€8.95

### *Beef Carpaccio*

*With rucola, parmesan, pistachios and slow roasted cherry tomatoes*

€ 9.95

### *Caramelized Peach Salad*

*With Parma-ham, toasted walnuts and creamy yogurt dressing*

€ 7.95

### *Pepata di Cozze*

*Shell on mussels cooked in white wine, lemon, garlic, cherry tomatoes and fresh herbs*

€ 8.95

### *Smoked Fish Treo*

*Mixture of smoked salmon, tuna and swordfish served with lemon vinaigrette*

€ 8.45

## *Soups*

### *Minestrone*

*With bacon lardoons and homemade crostini*

€ 6.00

### *Fish Soup*

*With white grouper and shells served with lemon and homemade crostini*

€ 7.95

## *Pasta*

### *Spaghetti Nero di Sepia*

*Fresh squid, cherry, tomatoes, white wine and fresh herbs* € 10.95

### *Spaghetti Rabbit*

*Chef's traditional rabbit sauce* € 9.50

### *Fettuccini Grotto Tavern*

*Sea urchins white wine cherry tomatoes and chefs bisque* € 11.50

### *Pappardelle al Mare*

*King prawns, mussels, clam, calamari, shells and basil tomato sauce* € 12.00

### *Garganelle Polo e Porcini*

*Chicken breast, porcini mushrooms, pancetta and parmesan cream sauce* € 10.50

### *Homemade Cheese Gnocchi*

*Truffled butter, sage and fresh parmesan shavings* € 11.00

## *Risotto*

### *Risotto Gamberi*

*Local red prawns, prawn bisque and mint* € 12.00

### *Risotto Manzo*

*Black Angus beef fillet, zucchini, aged port wine and a hint of cream cheese* €12.95

## *Main courses*

### *Meats and Poultry*

### *Chef's Traditional Maltese Rabbit*

*Served with fries* € 14.95

### *Char-grilled Black Angus Fillet 320gr*

€26.95

*Suggested sauces: € 2.00*

*Mushroom & Truffle Sauce*

*Peppercorn Demi-Glace*

*Rosemary Jus*

***Char-grilled Black Angus Rib-eye 350gr***

€ 23.95

*Suggested sauces: € 2.00*

*Mushroom & Truffle Sauce*

*Peppercorn Demi-Glace*

*Rosemary Jus*

***Braised Lamb Shank***

*Set on a pie lentil stew and its own Jus*

€ 19.50

***Duck Breast***

*Served with berry sauce*

€ 21.50

***Escalope of Pork Fillet***

*Pan-fried pork fillet with apple sauce*

€ 19.95

***Char-grilled Marinated Chicken Breast***

€15.95

*Suggested sauces: €2.00*

*Mushroom & Truffle Sauce*

*Peppercorn Demi-Glace*

***Fish***

***Herb Crusted Salmon Fillet***

*With medley of grilled vegetables*

€ 17.95

***Sea bass Fillet***

*Set on a bed of peperonata and salsa Verde* € 18.95

### *Local King Prawns*

*Set on a bed of chef's risotto* €22.00

### *Fresh Fish from the Display*

*ask our Maître d' for the day's fresh line caught Mediterranean fish*

*Prepared to the Chef's recommendation*

€5.00 per 100gr

*: All main courses are served with seasonal vegetables and roasted potatoes*

*: Vegetarian or gluten free (please inform restaurant staff about any food ingredients you may be intolerant to.*

### *Side orders*

*Extra salad or vegetables* € 2.00

*Extra roast potatoes or fries* € 2.00

### *Kiddie's corner*

*Gargnelli Napolitana* € 6.50

*Homemade beef burger served with salad and fries* € 7.50

*Nuggets and Fries (nine chicken nuggets )* € 7.00

*Fish Fingers and Fries (five fish fingers )* € 7.00

### *Desserts*

*A mouth watering array of desserts with a variety of homemade ice creams  
(kindly ask your waiter for the desserts of the day)*

## *Grotto Tavern Platters Menu*

### *Maltese Platter*

*Bigilla dip, sundried tomatoes, Maltese sausage, capers, garlic butter beans, mixed olives, pickled onions, and gozo goat cheese*

€ 19.50

### *Cold Cuts Platter*

*Selection of salami, Parma ham, bresaola, mortadella, speck, chorizo, and apricot chutney*

€ 23.50

### *Grotto Tavern Special*

*Madly of marinated seasonal grilled vegetables, sundried tomatoes, salami picante, Parmegiano regiano, mozzarella di buffalo, Parma-ham, mixed olives and chef's special grape chutney*

€ 25.50

### *Cheese Platter*

*Selection of cheese served with olives, mixed nuts, apricots and gorgonzola dip*

€ 23.50

### *Mixed Platter*

*The combination of mixed cheese and cold cuts served with chef's special grape chutney*

€ 24.50

### *Oriental Platter*

*Vegetable spring rolls, wontons, samosas, onion rings, Prawns in filo, duck spring rolls, calamari fritters, and  
Prawn cracker served with soya sauce and sweet chilli sauce*

€ 25.95

*Platters are served with your choice of pita bread or ciabatta*