



CHRISTMAS MENU

APPETIZERS

Caponata

Aubergines, celery, zucchini, colored pepper, onions, nuts & raisins cooked in sweet & vinegar

Apple Wrap

Slice of apple wrapped with cheese and ham

STARTERS

Seared Scallops

Seasoning scallops cooked with butter and served with rocket pesto

OR

Octopus

Local octopus cooked with cherry tomato, garlic, parsley & white wine

OR

Mozzarella di Bufala

Buffalo mozzarella served with parma ham and cheese

MAIN COURSE

Tomahawk

Irish black angus Tomahawk to share for 2

OR

Sea Bass Setam

Fresh sea bass with cherry tomato, garlic, olives, capers & fresh herbs

OR

Paulus Shellfish Soup

Local sea food (mussels, clams, calamari, prawns with ½ lobster) cooked in a natural fish broth

DESSERT

Panna Cotta

OR

Christmas Cake

It is also possible to choose particular single items from the menu.
The full specialities menu is available at **€39.40** per person.