



THE VILLAGE
BOUTIQUE & SPA



HALF BOARD A LA CARTE MENU

STARTER

PINSA ROMANA

ROCKET, CHERRY TOMATO, GARLIC, AND PARMESAN, FINISHED WITH HERB OIL.

PORK & PRAWN SPRING ROLLS

4 SPRING ROLLS FILLED WITH GROUND PORK, PRAWN CHUNKS, RED PEPPER, GARLIC, CORIANDER, LIME ZEST, SESAME OIL & SOY SAUCE, SERVED WITH SWEET CHILI SAUCE.

VEGETABLE SPRING ROLLS

4 HOMEMADE SPRING ROLLS FILLED WITH MIXED JULIENNE VEGETABLES, RICE NOODLES, FRESH CORIANDER, GINGER & CHILI, FINISHED WITH A TOUCH OF SOY SAUCE & SESAME OIL, SERVED WITH SWEET CHILI SAUCE.

VEGAN GYOZA

4 PIECES OF STEAMED, THEN PAN-FRIED CHINESE DUMPLING FILLED WITH BUTTERNUT SQUASH, CHILLIES, KALE, GARLIC & SPICES.

FRITTURA DI CALAMARI

FRIED SQUID SERVED WITH TARTAR SAUCE.

PENNE AL SALAMONE

PENNE WITH FRESH SALMON, CHERRY TOMATOES, WHITE WINE & A DASH OF CREAM.

LINGUINI SEAFOOD

LINGUINI TOSSED WITH CLAMS, MUSSELS AND CALAMARI IN GARLIC & CHERRY TOMATOES FINISHED WITH FRESH HERBS & OLIVE OIL.

LINGUINI POMODORO & BASILICO

LINGUINI IN A RICH MANZANA TOMATO SAUCE, FINISHED GRANA & OLIVE OIL.

FETTUCINE CARBONARA

FETTUCINE PASTA TOSSED IN A CREAMY SAUCE MADE FROM EGGS, FINISHED WITH PECORINO AND BLACK PEPPER



MAIN COURSE

(ALL DISHES ARE SERVED WITH FRIES)

BEEF OR CHICKEN CURRY

FRESH RUMP PIECES OR CHICKEN LEG PIECES WITH BLENDED COCONUT & MIXED WITH INDIAN SPICES, SERVED WITH STEAMED BASMATI RICE & PARATHA FLATBREAD.

SPICED CHICKEN LEG

WITH SPICES & HERBS.

RABBIT LEG MALTESE STYLE

FRIED WITH GARLIC AND WHITE WINE & LOCAL HERBS.

HOMEMADE RABBIT LASAGNA

LAYERS OF PASTA TOPPED WITH MALTESE PULLED RABBIT, TOMATO & ONION RAGU TOPPED WITH PEA BECHAMEL SAUCE.

VITELLO AL LIMONE

THINLY SLICED MILK-FED FRESH VEAL COOKED IN A FRESH LEMON SAUCE, SERVED WITH CARROT PUREE, FRIES & SEASONAL VEGETABLES.

THE VILLAGE BEEF BURGER

100% FRESH ARGENTINIAN BEEF PATTY SERVED WITH ROCKET, BACON JAM, CHEDDAR CHEESE, CRISPY ONION FLAKES & BACON MAYO.

FRESH ARGENTINIAN RUMP STEAK TAILGATE (250G)

FRESH GRASS-FED RUMP STEAK SERVED WITH A PARMESAN GEL, ROCKET & CHERRY TOMATO SALAD & FRIES.

FONDUE BOURGUIGNON (500G) TO SHARE

500G RAW CUBED FRESH ARGENTINIAN HEART OF RUMP SERVED WITH FIVE DIFFERENT SAUCES, BOILED HERBED NEW POTATO, SEASONAL VEGETABLE, BABY GHERKINS AND BABY PICKLED ONION

PORK BELLY

SLOW COOKED & SERVED WITH HOMEMADE APPLE TEXTURES & PORT WINE JUS, FRIES & SEASONAL VEGETABLES.

FRESH LOCAL FISH

PLEASE ASK YOUR SERVER.

PAN FRIED SALMON

PAN FRIED SALMON WITH MUSSELS & SAFFRON CHOWDER, FINISHED WITH A DRIZZLE OF HERB OIL & SERVED WITH FRIES & SEASONAL VEGETABLES.

QUINOA SALAD

QUINOA TOSSED WITH BEETROOT, AVOCADO, ORANGE SEGMENTS, PICKLED CUCUMBER, YELLOW CHERRY TOMATO CONFIT, ASPARAGUS & ROCKET, FINISHED WITH A DRIZZLE OF CORIANDER & LIME DRESSING.



DESSERT

PLEASE ASK YOUR SERVER FOR TODAY'S DESSERT CHOICES

