

Crudi

Luna Oyster	6.00	Shallot, Minus 8 Vinegar.
Tartare	12.00	Lilliput Capers, Lemon, Local EVOO.
Crudo	12.00	Chimichurri Olio, Pink Peppercorn, Smoked Salt.
Ceviche	14.00	Coriander, Chilli, Onion, Peppers, Plantain.
Prawn Tartare	18.00	Rye Cracker, Lemon, Local EVOO.
Beef Tartare	15.00	Stracciatella, Capers, Onion, Garlic, Local EVOO, Brioche.

Served with Bellinis & Sour Cream

Caviar

10 grams Oscietra	40.00
10 grams Beluga	120.00

Perfect Pairings

15.00	Glass of Champagne
8.00	Shot of Beluga Noble Vodka

Starters

Burratina	16.00	Romesco, Kalamata Olives, Seeded Galletta.
Maltese Sausage Kievs	16.00	Celeriac & Caraway Slaw, Black Pepper & Ġbejna Mousse.
Tomato Tarte Tatin	16.00	Fresh Sheep's Milk Ricotta, Balsamic Vinegar Gel, Basil.
Aubergine	15.00	Baba Ganouche, Tomato & Chickpea Salsa.
Baby Calamari	17.00	Lilliput Capers, Champagne, Lemon & Mint.
Octopus	18.00	Chorizo, Potato, Leek, Paprika Aioli, Hibiscus Powder.
Calamari Fritti	18.00	Fennel & Mango Salad, Basil Emulsion.
Shellfish Bowl	21.00	Mussels, Vongole, Prawns, White Wine, Garlic, Cherry Tomatoes, Herbs, Bisque.

Pastas

Artichoke Gnocchi	17.00	Apple, Artichoke & Raisin Salsa, Fried Artichoke.
Carbonara Spaghetti Alla Chittara	18.00	Guanciale, Parmesan.
Frutti di Mare Paccheri	22.00	Mussels, Vongole, Prawns, Calamari, Fish, Cherry Tomatoes, Garlic, White Wine, Cioppino.
Maltese Sausage Risotto	18.00	Cultured Cream, Tomato Jam, Pecorino.
Rabbit Tortellacci	18.00	'Rabbit Sauce', Peas, Hazelnuts.

Served With One Side Dish

Mains

Fish of the day MP Chef's Selection Of Fresh Fish.
Grilled, Al Cartoccio or Al Sale

Nut Roast 22.00 Sauce Forestiere, Sautéed Mushrooms, Pickled Shallot, Stracciatella.

Chicken 25.00 Foie Gras, Filo Chicken Parcel, Leek, Chicken Jus.
Breast

Duck 29.00 Tenderstem Broccoli, Orange Gel, Citrus Segments.
Breast & Leg

Lamb 29.00 Aji Verde, Green Peas, Lamb Jus.
Rump & Leg

Beef
Ribeye 33.00 Burgundy Sauce, Crispy Onions.

Wellington 36.00 Jus-Gras, Roasted Carrots, Parsnip Purée.

Served With Two Side Dishes

For Two

Chateaubriand 85.00 Mushrooms, Onions, Béarnaise Sauce.

Seafood Grill 80.00 Whole Fish, Filleted Fish, King Prawns, Calamari, Fresh Herbs, Lemon, Caper Sauce.

Steak & Lobster 130.00 Beef Fillets, Whole Lobster Thermidor, Bone Marrow, Onion Rings, Garlic Butter, Beef Jus.

Sides

- 4.00 **Traditional Roasted Potatoes**
Oregano & Fennel Seeds
- 5.00 **Honey Roasted Heritage Carrots**
Caraway seeds, Stracciatella & Buckwheat
- 4.00 **Pan Seared Greens**
Garlic Butter & Parmesan Shavings
- 4.50 **Creamy Mashed Potatoes**
Crispy Onions, Chives, Pickled Shallot
- 4.00 **Green Mixed Salad**
Chimichurri & Croutons

Sauces

- 3.50 **Mushroom and Truffle**
- 3.50 **Toasted Mixed Peppercorn**
- 3.00 **Beef Sauce Reduction**
- 4.00 **Tarragon Béarnaise**



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Rabbit Tortellacci
'Rabbit Sauce', Peas, Hazelnut.

Lobster & Prawn Ravioli
Bisque, Sundried Tomato Gremolata, Hazelnut.

Qasam il-Barrani

Lamb Croquette
Aji Verde, Green Peas, Lamb Jus.

Octopus
Chorizo, Potato, Leek, Paprika Aioli, Hibiscus Powder.

Għajn Żejtuna

Beef Tartare
Donut.

Fish Tartare
Donut.

Adura

Mizieb

Gbejna Ice Cream
Yoghurt Snow, Carob, Mango.

Tastes of Adura

Degustation Menu
80.00 Per Person

Cocktail Pairing
45.00 Per Person

Wine Pairing
50.00 Per Person

Items from a selected degustation menu are not interchangeable with items from the other.

• *Imġiebah*

Chocolate Frozen Fondant
Cookie Crumble, Mint, Nitrogen.

Gżejjer ta' San Pawl

Duck Breast
Tenderstem Broccoli, Orange Gel,
Citrus Segments.

Fish Fillet
Lilliput Capers, Calamari,
Champagne Sauce.

