



**€ 29.95**  
per person

# SET MENU TREAT

Including half a bottle of Medina wine and unlimited water

## Starter

### Soup

Please ask our servers for the fresh soup of the day

or

### Caramelized Onion & Beef Tartlet

Open tartlet, caramelized shallots, pan-seared beef, sesame seeds, soy foam

or

### Garganelli al Pesto

Basil pesto, Parmigiano Reggiano, pumpkin seeds

## Main Course

### Poached Sea Bream

Cannellini beans, mussel meat, Chorizo, spinach leaves

or

### Roasted Chicken Breast

Potato purée, chicken jus, char grilled spring onions

or

### Oven Baked Pressed Pork Belly

Smoked parsnip purée, pork Jus

or

### Aubergine Parmigiana

Baked aubergines, Parmesan cheese, basil, tomato sauce

## Dessert

### Maltese Date Fritters (Imqaret)

Drizzled with honey and accompanied with traditional ice-cream 'Gelato Nanna'

or

### Sticky Toffee Pudding

Toffee and pecan ice-cream

 Denotes vegetarian dishes

 Denotes vegan dishes

 Denotes items prepared without any gluten containing ingredients

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies.

Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.

T&C Apply | Valid for a minimum of 2 persons



 G3 GROUP

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