





ANTIPASTI

Chickpea & Lentil Fritters

Sunflower seeds, red pepper coulis

€ 9.50

Chicken Pâté

*Mango drops, black garlic foam,
black brioche*

€ 10.00

Honeycomb Camembert

*Macerated figs, walnut and fig purée,
bull blood leaves*

€ 12.00

Truffled Mushrooms

*Gruyère cheese, sour dough, truffle foam,
char grilled shallots*

€ 12.00

Fritto Misto

*Fried calamari, octopus fingers & prawns,
served with garlic lemon mayo*

€ 12.50

Trio of Pink Salmon

*Rolled Nori salmon, turmeric cauliflower
and spicy salmon spring roll, saffron
and salmon caviar truffle and dressed
in a lightly smoked yoghurt*

€ 15.00



SOUP

Fresh Soup of the Day

Please ask our servers for the fresh soup of the day

€ 6.00

All dishes are prepared in an environment that is not free from nuts, seeds, gluten 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 severity 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.



denotes lactose free dishes



denotes dishes that are free from any traces of gluten



denotes vegetarian dishes



denotes vegan dishes



PASTA

Potato Gnocchi

Parmesan cream, crispy guanciale, cured egg yolk

Starter Portion € 9.00

Main Course Portion € 11.50

Cavatelli with Local Sausage

Maltese sausage ragù, bay leaves, red wine reduction, tomato purée, Gozitan goat cheese

Starter Portion € 10.00

Main Course Portion € 12.50

Pumpkin Risotto

Sweet pumpkin purée, crispy carrots, crumbled fresh goat cheese, herb oil

Starter Portion € 10.00

Main Course Portion € 12.50

Kindly allow 20 minutes for this dish to be prepared

Spaghetti Prawns & Bottarga

Argentinian prawns, bottarga, tomato textures, preserved lemons

Starter Portion € 11.00

Main Course Portion € 13.50

Strigoli e Manzo

Beef strips, mixed forest mushrooms, cream

Starter Portion € 11.00

Main Course Portion € 13.50

Squid Ink Pasta

Basil and mint purée, calamari, tomato confit, Parmesan gremolata

Starter Portion € 12.00

Main Course Portion € 14.50

Gluten free pasta available at an extra charge of € 1.00



MAIN COURSES

Miso Eggplant

Miso and honey roasted eggplant, crispy tofu, bulgur wheat, salsify

€ 18.00

Chicken Supreme

Crispy lardons, cavolo, peanut and sesame sauce

€ 22.50

Sous Vide Rabbit Legs

Caramelized in butter, roasted garlic confit, wild thyme, white wine, veal jus

€ 24.50

Duck Breast

Pickled cherries, celeriac choucroute, bulgur wheat, duck sauce

€ 24.50

Seabass al Sale

Whole seabass covered and cooked in Gozitan rock salt, crafted at your table

€ 26.00

Sous Vide Lamb Rump

Moroccan spices, Hasselback potato, jus, carrot and Amaretto purée

€ 27.00

Smoked Grass-fed Sirloin

Hay smoked, beef jus, Himalayan salted butter

€ 27.00



Traditional Beef Wellington

*Fillet of beef, Dijon mustard, chestnut mushrooms,
Parma ham and Béarnaise sauce*

€ 29.50

Ideally served medium

Classic Beef Chateaubriand 700g (serves 2)

*Sauté of mushrooms, crispy onions,
Béarnaise sauce and beef jus*

€ 70.00

Kindly allow 30 minutes for this dish to be prepared

Fresh Fish of the Day

*Please ask our servers for
today's fresh fish on offer*

Served with buttered green vegetables

Main Courses are served with either buttered
seasonal vegetables or Asian mixed leaves salad
and roasted potatoes or skin on fries.

Order your favourite sauce at € 2.25

Gorgonzola, black pepper corn,
chestnut mushroom, Béarnaise

OUR BURGER

200g Beef Patty

*Chuck and brisket of beef, tomato relish, gherkins,
iceberg lettuce, brioche bun and served with bistro fries*

€ 15.00



6 COURSE SHARING TASTING MENU

€ 50.00 per person (minimum 2 persons)

Latest order for this menu at 21:00 hrs

Starters

Trio of Pink Salmon

Rolled Nori salmon, turmeric cauliflower and spicy salmon spring roll, saffron and salmon caviar truffle, dressed in a light smoked yoghurt

Potato Gnocchi

Parmesan cream, crispy guanciale, cured egg yolk

Honeycomb Camembert

Macerated figs, walnut and fig purée, bull blood leaves

Main Courses

Seabass al Sale

Whole seabass covered and cooked in Gozitan rock salt, crafted at your table

Classic Beef Wellington

Fillet of beef, Dijon mustard, chestnut mushrooms, Parma ham and Béarnaise sauce

Ideally served medium

Dessert

Choose any dessert from our menu

We frequently offer discounts to guests staying at the Solana Hotel & Spa. Due to the already discounted price, any discounts may not be applied on this menu.



SET MENU

€ 23.00 per person

Starter

Soup

*Please ask our servers for
the fresh soup of the day*

Or

Fresh Soft Goat Cheese & Extra Virgin Olive Oil

Cherry tomato salad, garden green leaves

Or

Pumpkin Risotto

*Sweet pumpkin purée, crispy carrots,
crumbled fresh goat cheese, herb oil*

Kindly allow 20 minutes for this dish to be prepared

Main Course

Chicken Supreme

Crispy lardons, cavolo, peanut and sesame sauce

Or

24 hr Slow Cooked Beef Cheeks

Root vegetables, potato purée, beef jus

Or

Pan Roasted Salmon

Spicy coconut cream, turmeric, lemon grass, ginger

Or

Butternut Squash Steak

*Mushrooms, roasted onions,
enchilada sauce*

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tosca



PLANT BASED MENU

Chickpea & Lentil Fritters **V**

Sunflower seeds, red pepper coulis

€ 9.50

Sous Vide Eggplant **V**

*Miso and honey roasted eggplant,
tofu, bulgur wheat, salsify*

€ 17.00

Butternut Squash Steak **V**

*Buttered mushrooms, crispy onions,
enchilada sauce*

€ 15.00

Pumpkin Risotto **V**

*Sweet pumpkin purée, crispy carrots,
crumbled vegan cheese, herb oil*

Starter Portion € 10.00

Main Course Portion € 12.50

Fruit & Nut Tart **V**

Macerated mango, pineapple gel

€ 6.00



DESSERTS

Double Chocolate Fondant

Vanilla ice-cream, candy floss

€ 6.50

Kindly allow 15 minutes for this dish to be prepared

Fried Sweet Ricotta Agnolotti

Drizzled with local honey, toffee and pecan ice-cream

€ 6.00

Banana & Salted Peanut Mousse

Banana and walnut bread, torched banana, peanut crunch

€ 6.00

Maltese Date Fritters

Traditional ice-cream 'Gelat tan-Nanna'

€ 6.00

Tiramisù Millefeuille

Milk chocolate sorbet

€ 6.00

Fruit & Nut Tart

Macerated mango, pineapple gel

€ 6.00

Ice-Cream

Vanilla, chocolate, strawberry, toffee and pecan, 'Gelat tan-Nanna'

€ 2.00 Per Scoop

Sorbet

Lemon, milk chocolate

€ 2.00 Per Scoop



WHITE WINES

Zesty White Wines

Light bodied and dry, with a fresh taste.

La Valette White, I.G.T. Maltese Islands

This off dry, medium bodied white wine has a pleasantly aromatic taste with intense ripe fruit aromas of melon, peach and pear.

37.5cl € 9.50 75cl € 15.50

Medina Chardonnay Girgentina, D.O.K. Malta

Sun-kissed Girgentina grapes from bush-trained, native old vines have been skilfully blended to noble Chardonnay bunches for fullness and fruitiness. This unoaked, light and crisp dry wine allures with subtle flowery scents and refreshing flavours of green apple, characteristic of Girgentina's delicateness and prized regional expression.

37.5cl € 10.00 75cl € 16.00

1919 Chardonnay, Moscato, Girgentina, D.O.K. Malta

A dry, rounded white wine of character with fruity aromas of apples, limes.

75cl € 24.00



Herbaceous White Wines

Typically, light bodied with green and herbal aromas like grass or green pepper.

Medina Sauvignon Blanc, D.O.K. Malta, Superior

Made exclusively from the Sauvignon Blanc variety, this fresh dry white wine entices with grassy aromas and tangy fruity flavours of green apple, grapefruit and kiwi. It is a delicate, aromatic wine with an unmatched and pleasing local expression thanks to the skilful care for the vines judiciously planted in calcareous soils.

75cl € 16.00

Caravaggio Chenin Blanc, D.O.K. Malta

A dry, medium bodied white wine. Stone fruit flavours of peaches, apricots and pears that may develop some savoury buttery notes in time.

75cl € 21.00

Blanc De Cheval, D.O.K. Gozo

A medium bodied dry white wine with zesty fruity aromas of apples and limes contrasted by a hint of tropical fruit notes. On the palate it is well rounded with citrus fruit flavours complemented by some savoury notes and ending with a pleasant lingering finish.

75cl € 25.00

Gran Cavalier Sauvignon Blanc, D.O.K. Malta

A tropical fruit flavoured, dry white wine produced entirely from Malta grown Sauvignon Blanc grapes, hand-picked from individual vineyards. Before pressing, the grapes are left in contact with the skins to extract maximum flavour and varietal characteristics. The result is this full flavoured and above all delicious Sauvignon Blanc.

75cl € 27.00



Bold & Dry White Wines

These wines will blow you away with intense flavours and creamy vanilla notes brought with oak ageing.

Gran Vin de Hauteville Chardonnay, D.O.K. Malta

This lush, full-bodied and soft grown Malta grown Chardonnay is endowed with ripe exotic fruit and subtle hints of pineapple. This award-winning Gran Vin de Hauteville Chardonnay is oak aged. Described in WINE magazine as: "This Chardonnay introduces itself with an aromatic, spice nose that follows through on the palate, which also shows full extract and acidity." An individual wine with a decidedly different taste.

75cl € 20.00

Gran Cavalier Chardonnay, D.O.K. Malta, Superior

A full flavoured, rich dry white wine produced entirely from Malta grown Chardonnay grapes hand-picked from individual. This elegant, hot climate Chardonnay has been fermented in French oak barriques, adding depth and complexity to this distinctive style of unique Maltese Chardonnay.

75cl € 27.00

Antonin Blanc, D.O.K. Gozo

A white wine with aromas of vanilla and burnt toast giving way to crisp citrus and apple notes on the palate. It is full and round in the mouth and whilst retaining a fruity Chardonnay character, the subtle nuance of oaks adds finesse and complexity.

75cl € 27.00



ROSÉ WINES

Shades of Rosé Wine

Medina Rosé Grenache, D.O.K. Malta

This is a delightful, aromatic dry rosé made from hand-picked Malta-grown red Grenache grapes, renowned for producing top-quality pink wines. This delicious slightly spicy rosé has a precise nose and tastes of cotton candy, strawberries and fresh red summer fruits.

37.5cl € 10.00 75cl € 16.50

1919 Rosé Ġellewza, D.O.K. Malta

This rosé wine displays a clear and vibrant colour with fresh aromas of rose petals, ripe cherries and light mineral, herbaceous undertones. It is dry, medium to full bodied with engaging freshness, round texture and flavours of pomegranate and orange rind with a long-lasting sophisticated aftertaste.

75cl € 24.00



RED WINES

Light Bodied Red Wines

Delicately perfumed with subtle flavours, light bodied red wines are more approachable and pair well with lighter foods, such as white meat, seafood, or salads. These wines are known for having light tannin, bright acidity and slightly lower alcohol level.

Medina Syrah, Carignan, Mourvèdre, I.G.T. Malta

The Maltese summer warmth and Delicata's expert care for their family-run vineyard parcels give this skilful winemaker's blend of three complementary grape varieties, its distinguished burst of ripe summer fruit flavours and spiciness.

This unoaked, soft and cherry red dry wine is lighter in style, yet abundant in regional character.

37.5cl € 10.00 75cl € 16.00

Palatino Tempranillo, D.O.K. Malta

Easy drinking, medium bodied wine with red fruit aromas of strawberries and cherries underlines by some discrete sweet tobacco notes. Lightly tannic on the palate with a pleasant moderately long finish.

75cl € 20.00



Medium Bodied Red Wines

Smack bang in the middle of the spectrum, medium-bodied reds are some of the best food-friendly wines.

Medina Merlot, D.O.K. Malta, Superior

Made from sun-kissed noble Merlot grapes grown in Delicata's family-tended vineyards, this crimson red wine entices with intense cherry plum flavours. Medina Merlot is medium to full bodied, unoaked, yet soft with ripe tannins and velvety finish, and true to the variety's appealing regional attractiveness.

75cl € 19.00

Medina Cabernet Franc, D.O.K. Malta, Superior

Made exclusively from hand-picked Cabernet Franc grapes from selected vines grown in tal-Hamri or terra rossa soils, this garnet red wine is packed with intense fruity flavours of black cherry and black currant. This unoaked, elegant dry wine is full bodied, and true to the variety's appealing regional attractiveness.

75cl € 20.00

Cheval Franc, D.O.K. Malta

Intense ripe black fruit aromas with some peppery and distinct herbaceous notes. On the palate it is medium bodied and well-structured with smooth velvety tannins and a very pleasant, long lingering finish.

75cl € 26.00



Full Bodied Red Wines

Wines with a taste so rich that they can stand in a category of their own.

Grand Vin de Hauteville Shiraz, Cabernet, D.O.K. Malta

A full-bodied, fruit packed blend of Shiraz which fills out the middle palate which is dominated by blackcurrant flavours of the Cabernet Sauvignon grapes. This barrel matured, robust wine has good length and elegant finish.

75cl € 20.00

Caravaggio Merlot, D.O.K. Malta

Dry, full bodied. Concentrated fruity red wine with intense ripe fruit aromas of plums, forest berries and some sweet tobacco notes. On the palate it is well structured and rounded with plenty of supple velvety tannins and a very pleasant, long lingering finish.

37.5cl € 10.00 75cl € 21.00

Caravaggio Cabernet Sauvignon, D.O.K. Malta

Dry, full bodied. A generous, rounded red wine intense ripe forest fruit aromas of black currants, black berries and some discrete chocolate mint undertones.

75cl € 21.00

Gran Cavalier Syrah, Riserva, D.O.K. Malta, Superior

A rich, robust, silky red wine produced entirely from hand-picked Maltese Syrah grapes. This soft, leathery, full-bodied wine with its gamey flavours and ripe, yet super soft tannins is matured for more than one year in French oak barrels in the 17th Century Delicata cellars and then aged in bottles for more than 6 months.

75cl € 26.00

Marnisi Organic, D.O.K. Malta

The 8.5 ha Marnisi Estate is situated near Marsaxlokk in the South of Malta. Marnisi is a blend representative of the 3 grape varieties on this Estate made from 100% organically grown grapes which include Cabernet Sauvignon, Merlot, and smaller quantities of Cabernet Franc. This wine has deep colour intensity, aromas and flavours of a black fruit character with complex hints of leather, smoke and spice. Twelve months ageing in French oak barrels give it a velvety finish.

75cl € 26.00

Primus Ġellewza Shiraz, D.O.K. Malta

A deeply concentrated ruby-purple coloured wine displaying distinct tears with intense aromas of dried fruit and amarena cherries marrying well with new oak barrel flavours of vanilla, cinnamon and nutmeg leaving a very pleasant, lingering off dry finish.

75cl € 50.00



TA' BETTA WINE ESTATE

Covering 4 hectares of terraced land, situated circa 200 metres above sea-level in an area known as the Contrada ta' Bija in Girgenti, the estate comprises around 15,000 vines surrounded by over 200 olive trees, apart from fig trees, carob trees and other indigenous flora.

Isabella Guasconi

The Flirtatious

This Syrah rosé is an intense, dry, medium-bodied wine, fermented in cast stone vats which benefits from a light passage through 500-litre oak tonneaux which contributes further to its overall structure and personality.

75cl € 39.00

Jean Parisot

The Tenacious

This oak-fermented, full-bodied Chardonnay is very generous and inviting, offering a round, silky texture with notes of roasted hazelnut, vanilla and honey resting on a persistent finesse.

75cl € 55.00

Antonio Manoel

The Opulent

This opulent blend of Merlot (40%) and (60%) Cabernet Sauvignon opens with welcoming charm and typically conveys cassis, strawberry and red forest-fruit. With undertones of chocolate and caramel.

75cl € 55.00

Philippe Villiers

The Robust

This robust blend of Syrah (70%) and Cabernet Franc (30%) holds nothing back and typically conveys forest-fruit on the nose with undertones of tobacco, black and bell pepper.

75cl € 55.00



SWEET WINES

Sweet wines come from extra-sweet grapes! To make a sweet wine, the fermentation is stopped before the yeast converts all the grapes' sugars into alcohol. There are several ways to stop fermentation, including super-cooling the wine or adding brandy to it. The result is a rich wine sweetened with natural grape sugars.

Grand Vin de Hauteville Moscato of Malta, Sweet Liqueur Wine, D.O.K. Malta

Grand Vin de Hauteville Moscato is Malta's first 'home grown' D.O.K. Malta sweet liqueur wine. A deliciously golden sweet liqueur wine made from concentrated home-grown Moscato grapes. This rich, opulent wine has a lovely, honeyed nose with a wonderful, marmalade flavour.

50cl € 18.50



SPARKLING WINES

Girgentina Frizzante Brut, I.G.T. Maltese Islands

Girgentina Frizzante is Malta's original Blanc de Blancs made entirely from the unique indigenous white grape variety Girgentina. This crisp, refreshing, dry semi-sparkling wine entices with a creamy mouthful of fizz and delicate white fruit.

75cl € 13.00

Gellewza Frizzante Rosé Demi-Sec, I.G.T. Maltese Islands

Gellewza Frizzante is Malta's original rosé wine made entirely from the unique indigenous red grape variety Gellewza. This delicious semi-sparkling, medium-dry wine is bursting with a delicate strawberry bouquet followed by a steady stream of fizz.

75cl € 13.00

Cassar de Malte Malta D.O.K. Malta

Cassar de Malte owes its unique character and elegant finesse to the Chardonnay grapes of the Wardija Valley Estate and also to the slow, cool second fermentation in bottle and long maturation on the lees for a minimum of 12 months prior to disgorgement. The Bouquet is complex with rich notes of toasted bread, honey, citrus fruits and lingering floral notes whilst its good level of acidity fine natural sparkle and creamy mousse make it invitingly rich and full in taste.

75cl € 35.00



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