



Festive Season Specials



ANTIPASTO

Grilled Chicken Tacos

€9

Chicken breast seasoned with salt and pepper, garlic powder, smoked paprika, cumin powder, grilled and served on flour tortilla with tomato salsa, avocado dressing and side of mix green salad.

Deep-Fried Camembert Cheese

€10

Camembert cheese breaded with egg, flour & breadcrumbs. deep fried and served with plum sauce. Garnished with mixed greens.

Sweet & Sour Tail on Prawns

€10

Tail on prawns, pan fried with garlic, bell peppers, onion, diced pineapple, deglazed with brandy, garnished with chopped parsley.

Stuffed Calamari in Caponata Sauce

€10

Calamari stuffed with arborio rice, Mediterranean herbs, grilled and served with caponata sauce.

PASTA

Pasta Carbonara

€14

Spaghetti pasta boiled al dente, diced guanciale, egg yolk, pecorino Romano, fresh cracked black pepper.

Pumpkin Tortellacci

€13

Tortellacci pasta filled with pumpkin and fresh ricotta, boiled in salted water, toasted with butter and dry herbs, topped with honey.

Gnocchi Quattro Formaggi

€13

Gnocchi pasta boiled al dente, mixed with creamy four cheese sauce topped with grated parmigiana and oven baked.

Shrimp & Lobster Linguini

€18.5

Shrimp and lobster sautéed with onion, garlic, basil oil, deglazed with Pernod. Served with linguini pasta and creamy lobster bisque.

MAIN COURSE

Mango Chicken Thighs

€18

Boneless chicken thighs marinated with salt, pepper, paprika, and turmeric powder. Fresh blended mango cooked sous vide and finished on the grill.

Pork Tomahawk

€20

Local pork tomahawk, marinated with mustard, salt, pepper, garlic and smoked paprika & charcoal grilled.

Osso Buco

€24

Tender beef shank braised in red wine together with onion, garlic, carrots and dry herbs.

Grilled Seabass Fillet

€19

Seabass fillet seasoned with salt and pepper charcoal grilled and served with a tomato sundried risotto.

Side dishes are not included in the above main dishes.

