







# The Cliffs Menu

## STARTERS

<b>Bruschetta Tomato</b>  Tomato salsa / mozzarella gratin / herb dressing	€5.75	<b>Cliffs Platter</b> Selection of local Delicatessen & In-house Antipasti	€40.00
<b>Grilled Artichokes</b>  Aubergine caviar / tomato & beetroot relish	€9.50	<b>One Kilometer Platter</b>  Capers / pickled onions / olives / sundried tomatoes / grilled Maltese sausage / grilled artichokes / bigilla dip / aubergine caviar / fresh cheeselet	€18.00
<b>Black Shell Mussels &amp; Vongole</b> Chilli / ginger / cherry tomatoes / herbs / coconut cream	€14.00	<b>Soup of the Day</b>  Seasonal freshly home made soup/herb croute	€8.00

## SALADS

<b>Cajun-spiced Chicken Salad</b>  Oak leaf salad / bacon lardons / cherry tomatoes / quinoa / radish / carrots julienne / croutons / roasted garlic & tomato mayo	€15.50	<b>Goat Cheese Salad</b>  Cherry tomatoes / onion rings / radish/ apples / sunflower kernels / loquat dressing	€16.00
--	--------	---	--------

## PASTA

<b>Garganelli Chicken &amp; Mushroom</b>  Chicken fillets / portobello mushrooms / truffle cream sauce / crushed nuts / cream sauce	€15.00	<b>Ravioli Borage</b>   Orange zest / pecan nuts / marjoram / ricotta cheese / extra virgin olive oil	€16.00
<b>Ricotta Ravioli</b>  Garlic / bay leaves / tomato conserve / basil / extra virgin olive oil / cheeselet shavings	€15.00	<b>Tagliatelle Seafood</b> Black shell mussels / brown vongole / razor clams / king prawns / fresh herbs	€16.50

## MAIN COURSES

<b>Chicken Two-Way</b>  Roasted thigh/ stuffed chicken breast supreme (nuts, grana, sundried tomatoes) / red wine jus	€19.00	<b>Shallow-fried Rabbit</b> Red wine / pan juices / marrow fat peas (minimum cooking time is of 30minutes)	€17.50
<b>Pork Tomahawk</b>  Summer spice rub / apple salsa / marsala wine jus	€22.00	<b>Milk-fed Veal Cutlet</b> Sage / port wine jus	€28.00
<b>Beef Tagliata / Rib-Eye</b> Pink salt / rosemary jus	€27.00	<b>Sea Bass Al Cartoccio</b> Lemon / herbs / capers / olives / olive oil	€22.00

N.B. All Main Courses are served with homemade local fries tossed in garlic or rosemary roasted potatoes, mixed salad or panaches of seasonal fresh vegetables

## EXTRAS

Mushroom Sauce / Peppercorn sauce / Plain Jus	€2.50
Side Salad / Panache of vegetables / Homemade fries in garlic / Fries	€4.00
Gluten- Free Bread / Gluten-Free Pasta	€2.00

Our Food is freshly prepared to order - occasionally, waiting is inevitable

 Vegetarian Option  Contains Nuts  Contains Pork

All Food in this menu may contain traces of nuts. Gluten-free, vegetarian or any other dietary needs, please ask the attendant