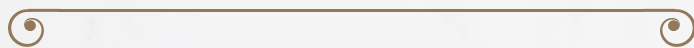


# LUNCH



**THE MEDINA RESTAURANT**

◆ XARA ◆

# LUNCH

GREAT TO SHARE

## **Cheese and Sausage Platter**

GOZO PEPPERED GOAT CHEESE, TALEGGIO  
HONEY SOFT GOAT CHEESE, GRILLED MALTESE SAUSAGE  
AND WATER BISCUITS

€15.50

## **Charcuterie Platter**

PROSCIUTTO CRUDO, SALSICCIA, PORCHETTA  
APRICOT CHUTNEY, LOCAL BREAD AND GRISSINI

€15.50

## **Calamari Fritti**

CLASSIC TARTARE SAUCE

€10.50

## **Neonati Fritters**

SRIRACHA MAYO

€8.50

## **Chicken Liver Pâté**

PEAR COMPOTE AND TOASTED BRIOCHE

€ 10.50

# LUNCH

## STARTERS

### **Warm Burratina Salad**

SMOKED AUBERGINE, PINE NUTS  
AND MARINATED TOMATOES  
€12.95

### **Tagliatelle Bottarga**

ASPARAGUS, COURGETTES AND FISH NAGE  
€12.50 / €14.50

### **Cavatelli Carbonara**

GUANCIALE, PECORINO AND EGG YOLK  
€12.50 / €14.50

### **Garganelli Chicken**

CHICKEN RAGOUT, BROCCOLI AND ALMONDS  
€12.00 / €14.00

### **Aquarello Risotto**

MANGETOUT, PEA STOCK AND PARMESAN CRUMBLE  
€12.95 / €14.95

### **Calamaretti and Octopus**

FENNEL, GREEN OLIVE AND PERSILLADE  
€13.95

### **Local Monkfish Carpaccio**

LEMON-YOGHURT, DILL, GINGER  
AND CUCUMBER SALAD  
€13.95

# LUNCH

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## MAIN COURSES

### **Fresh Fish from Display**

CARTOCCIO/ BAKED/ GRILLED  
VARIABLE PRICE

### **Chicken Breast Portuguese**

CHORIZO, ARTICHOKE AND PEA FRICASSEE  
€19.95

### **Braised Pork Belly**

STEWED BARLEY WITH CELERIAC  
ROASTED ONIONS AND ANCHOVY FRITTER  
€21.00

### **Sweet Potato Tart Tatin**

GOAT CHEESE BEIGNET AND KALE  
FRENCH MUSTARD VINAIGRETTE  
€19.50

# LUNCH

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## MAIN COURSES

### Tagliata

CHARRED GRILLED BAVATTE, GRANA SHAVINGS  
SALSA VERDE  
€52.00 (FOR 2 PERSONS)

### Beef Selection

CARROT AND TARRAGON ORZOTTO  
BABY PAK CHOI, CHERMOULA DRESSING  
AND THYME JUS  
RIBEYE (250GR) € 27.95  
FILLET (220GR) € 29.95

### Sides

ROASTED POTATOES  
€ 2.50

SEASONAL VEGETABLES  
€ 2.50

MASHED POTATOES  
€ 2.50

MIXED LEAVES AND ROCKET SALAD WITH BALSAMIC  
€ 2.50

FRENCH FRIES  
€ 2.00

# LUNCH

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## DESSERTS

### **Local `Imqaret`**

DATE FRITTER WITH 'HELWA TAT-TORK' ICE CREAM  
€5,00

### **Deconstructed Cannoli**

CRISPY DOUGH, RICOTTA CREAM, HONEYCOMB BRITTLE  
CANDIED FRUIT AND ICE CREAM  
€ 5.95

### **Bitter Chocolate Pudding**

HAZELNUT FOAM, SALTED CARAMEL AND ICE CREAM  
€ 6.95

### **Selection of Ice Creams and Sorbets**

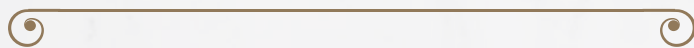
€ 1.95 PER SCOOP

### **Imported and Local Cheese**

LOCAL HONEY, CHUTNEY AND BREAD  
€ 8.50



# DINNER



**THE MEDINA RESTAURANT**

◆ XARA ◆

# DINNER

GREAT TO SHARE

## Cheese and Sausage Platter

GOZO PEPPERED GOAT CHEESE, TALEGGIO  
HONEY SOFT GOAT CHEESE, GRILLED MALTESE SAUSAGE  
AND WATER BISCUITS

€15.50

## Charcuterie Platter

PROSCIUTTO CRUDO, SALSICCIA, PORCHETTA  
APRICOT CHUTNEY, LOCAL BREAD AND GRISSINI

€15.50

## Calamari Fritti

CLASSIC TARTARE SAUCE

€10.50

## Neonati Fritters

SRIRACHA MAYO

€8.50

## Chicken Liver Paté

PEAR COMPOTE AND TOASTED BRIOCHE

€ 10.50



# DINNER

## STARTERS

### **Grey Meagre Cioppino**

SAFFRON, CAPSICUM, BLACK OLIVE AND SEAFOOD BROTH  
€13.95

### **Warm Burratina Salad**

SMOKED AUBERGINE, PINE NUTS  
MARINATED TOMATOES  
€12.95

### **Tagliatelle Bottarga**

ASPARAGUS, COURGETTES AND FISH NAGE  
€12.50 / €14.50

### **Cavatelli Carbonara**

GUANCIALE, PECORINO AND EGG YOLK  
€12.50 / €14.50

### **Salt Beef Brisket**

CHARRED AND FRIED SHALLOTS  
PICKLES AND GRIBICHE PURÉE  
€13.50

### **Aquarello Risotto**

MANGETOUT, PEA STOCK AND PARMESAN CRUMBLE  
€12.95 / €14.95

### **Calamaretti and Octopus**

FENNEL, GREEN OLIVE AND PERSILLADE  
€13.95

### **Local Monkfish Carpaccio**

LEMON-YOGHURT, DILL, GINGER AND CUCUMBER SALAD  
€13.95

# DINNER

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## MAIN COURSES

### **Fresh Fish from Display**

CARTOCCIO/ BAKED/ GRILLED  
VARIABLE PRICE

### **Chicken Breast Portuguese**

CHORIZO, ARTICHOKE AND PEA FRICASSEE  
€19.95

### **Local Rabbit Saddle**

STUFFED WITH MALTESE SAUSAGE AND TURNIP  
BROAD BEANS AND SHIMEJI RAGOUT  
MARJORAM BUTTER AND TURNIP FOAM  
€23.95

### **Braised Pork Belly**

STEWED BARLEY WITH CELERIAC  
ROASTED ONIONS AND ANCHOVY FRITTER  
€21.00

### **Slow Roasted Lamb Rump**

SAMPHIRE, FETA CRUMBS AND ROMANESCO SAUCE  
TOMATO SCENTED JUS  
€26.00

# DINNER

## MAIN COURSES

### Tagliata

CHARRED GRILLED BAVATTE, GRANA SHAVINGS  
SALSA VERDE  
€52.00 (FOR 2 PERSONS)

### Our Beef Selection

CARROT AND TARRAGON ORZOTTO, BABY PAK CHOI  
CHERMOULA DRESSING AND THYME JUS  
RIBEYE (250GR) € 27.95  
FILLET (220GR) € 29.95

### Sweet Potato Tart Tatin

GOAT CHEESE BEIGNET AND KALE  
FRENCH MUSTARD VINAIGRETTE  
€19.50

### Sides

ROASTED POTATOES  
€ 2.50

SEASONAL VEGETABLES  
€ 2.50

MASHED POTATOES  
€ 2.50

MIXED LEAVES AND ROCKET SALAD WITH BALSAMIC  
€ 2.50

FRENCH FRIES  
€ 2.00

# DINNER

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## DESSERTS

### **Peach and Vanilla Bavarois**

KIRSCH ROASTED, PEACH  
AND RASPBERRIES, PEACH SORBET  
€6.95

### **Warm Apple Crumble**

RUM INFUSED, SAUCE ANGLAISE  
YOGHURT SORBET  
€6.50

### **Deconstructed Cannoli**

CRISPY DOUGH, RICOTTA CREAM, HONEYCOMB BRITTLE  
CANDIED FRUIT AND ICE CREAM  
€5.95

### **Bitter Chocolate Pudding**

HAZELNUT FOAM, SALTED CARAMEL, ICE CREAM  
€6.95

### **Imported and Local Cheese**

LOCAL HONEY, CHUTNEY AND BREAD  
€8.50