

Il Migiarro
A La Carte Menu

Starters

Caprese Salad	€ 8.50
Buffalo mozzarella– local tomatoes– basil oil	
Marinated Salmon	€ 10.50
Gozo sea salt– wild fennel seeds– juniper berries	
Angus Beef Carpaccio	€ 10.50
Wild rucola–parmesan shavings–lemon	

Soups

Fish Soup	€ 6.00
Fish batons– shellfish– fresh marjoram	
Tomato Soup	€ 6.00
Local tomatoes– oregano–herb croutons	
Minestrone Soup	€ 6.00
Seasonal vegetables—potatoes—vegetable nage	

Soup of the Day

Home made egg pasta

Spaghetti € 9.75	Tagliatelle € 10.50
Meat ragout–tomato sauce	Prawns– lobster bisque
Spaghetti chitarra € 8.75	Penne alla norma € 9.75
Fresh tomato concasse– basil	Crispy aubergine–salted ricotta
Fusilli € 9.75	
Fresh basil– roasted pine nut pesto	
Risotto € 10.75	
Porcini mushroom–mascarpone	Prawns– bisque

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Main Courses

Swordfish	€ 17.50
Citrus zejt-dill-bread crumbs-salmoriglio	
Tuna	€ 21.50
Black pepper-pistachio crust-lemon	
Calamari	€ 10.50
White wine-tomatoes-garlic-herbs	
Fresh fish fillet	€ 18.50
Lemon juice-marjoram-chardonnay wine	
Local King Prawns	€ 28.75
Grilled/flamed in Pernod and cream	
Pork Fillet	€ 18.50
Wrapped in speck-sage butter	
Beef Rib-eye	€ 21.00
Rocket leaves-olive oil-parmesan shavings	
Grilled veal chop	€ 21.00
Lime-herb oil	
Roasted duck breast	€ 18.50
Honey glaze-Port-Madeira sauce	
Pan seared chicken breast	€ 15.50
Rosemary-Lemon-butter-parsley	
New Zealand beef fillet	€ 28.50
Foie gras Jus	

Dessert

Ask for our chef's supreme selection of desserts,
International & local cheese platter and
Fresh fruit salad.