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
Meat ragout– tomato sauce

Tagliatelle € 10.50
Prawns– lobster bisque

Spaghetti chitarra € 8.75
Fresh tomato concasse– basil

Penne alla norma € 9.75
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.