

Il-Migiarro
A La Carte Menu

Starters

Caprese Salad

€ 10.50

Buffalo mozzarella – local tomatoes – basil oil

Marinated Salmon

€ 12.50

Gozo sea salt – wild fennel seeds – juniper berries

Angus Beef Carpaccio

€ 12.50

Wild rucola – parmesan shavings – lemon

Soups

Fish Soup

€ 6.50

Fish batons – shellfish – fresh marjoram

Tomato Soup

€ 6.50

Local tomatoes – oregano – herb croutons

Minestrone Soup

€ 6.50

Seasonal vegetables – potatoes – vegetable nage

Soup of the Day

Home-made Egg Pasta

Spaghetti € 11.00

Meat ragout – tomato sauce

Tagliatelle € 12.50

Prawns – lobster bisque

Spaghetti Chitarra € 11.00

Fresh tomato concasse – basil

Penne Alla Norma € 11.00

Crispy aubergine – salted ricotta

Fusilli € 12.50

Fresh basil – roasted pine nut pesto

Risotto € 12.50

Porcini mushroom – mascarpone

or

Prawns bisque



GRAND HOTEL

MGARR - GOZO

Il-Migiarro

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Main Courses

Swordfish € 19.50
Citrus zest - dill - bread crumbs - salmoriglio

Tuna € 21.50
Black pepper - pistachio crust - lemon

Calamari € 19.50
White wine - tomatoes - garlic - herbs

Fresh Fish Fillet €21.00
Lemon juice - marjoram - chardonnay wine

Local King Prawns € 28.75
Grilled/flamed in Pernod and cream

Pork Fillet € 19.50
Wrapped in speck - sage butter

Beef Rib-eye € 25.00
Rocket leaves - olive oil - parmesan shavings

Grilled Veal Chop € 25.00
Lime - herb oil

Roasted Duck Breast € 19.50
Honey glaze - Port - Madeira sauce

Pan-seared Chicken Breast € 17.50
Rosemary - lemon - butter - parsley

New Zealand Beef Fillet € 28.50
Foie gras jus

Dessert

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