SET MENU A

Adults: € 23.00 | Children aged 5-12: 50% discount

Amuse-Bouche

Starter

Soup of the Day
Please ask our servers for the soup of the day

Or

Fresh Goat Cheese & Extra Virgin Olive Oil
Cherry tomato salad, garden green leaves

Or

Pumpkin Risotto
Sweet pumpkin purée, crispy carrots, crumbled fresh goat cheese, herb oil

Main Course

Pan-Roasted Salmon
Spicy coconut cream, turmeric, lemon grass, ginger

Or

Chicken Supreme
Crispy lardons, cavolo, peanut and sesame oil

Or

24 hr Slow Cooked Beef Cheeks
Root vegetables, potato purée, beef jus

Or

Vegan Butternut Squash Steak
Buttered mushrooms, roasted onions, enchilada sauce

tosca

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

denotes vegetarian dishes
denotes vegan dishes
denotes dishes that are free from any traces of gluten

Terms & Conditions Apply. Set menu is only available on pre-bookings. To ensure freshness of the product, certain items may be unavailable on occasions.

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SET MENU B

Adults: € 26.50 | Children aged 5-12: 50% discount

Amuse-Bouche

Starter

Soup of the Day
Please ask our servers for the soup of the day

Or

Potato Gnocchi
Parmesan cream, crispy guanciale, cured egg yolk crumbs

Or

Chickpea & Lentil Fritters
Sunflower seeds, red pepper coulis

Main Course

Asian Style Filleted Seabass
Lemon grass, red chili, ginger, sesame seed seaweed

Or

Seared Local Pork Cutlet
Sage butter, red wine jus, garlic, wild herbs

Or

Miso Eggplant
Miso and honey roasted eggplant, crispy tofu, bulgur wheat, salsify

Dessert

Tiramisù Millefeuille
Milk chocolate sorbet

tosca

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SET MENU C

Adults: € 30.50 | Children aged 5-12: 50% discount

Amuse-Bouche

Freshly baked bread, Sicilian olive oil,
Solai Oro balsamic vinegar

Starter

Soup of the Day
Please ask our servers for the soup of the day

Or

Honeycomb Camembert
Macerated figs, walnut and fig purée,
bull blood leaves

Or

Spaghetti Prawns & Bottarga
Argentinian prawns, bottarga,
tomato textures, preserved lemons

Main Course

Chicken Supreme
Crispy lardons, cavolo, peanut and sesame sauce

Or

Sous Vide Lamb Rump
Moroccan spices, hassle potato, jus,
carrots and Amaretto purée

Or

24 hr Slow Cooked Beef Cheeks
Root vegetables, potato purée, beef jus

Or

Vegan Butternut Squash Steak
Butter mushrooms, crispy onions, enchilada sauce

Dessert

Double Chocolate Fondant
Vanilla ice-cream, candy floss

tosca

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SET MENU D

Adults: € 50.00 | Children aged 5-12: 50% discount

Amuse-Bouche

Starter

Trio of Pink Salmon
Rolled Nori salmon, turmeric cauliflower and spicy salmon spring roll, saffron and caviar truffle, and dressed in a lightly smoked yoghurt

Or

Potato Gnocchi
Parmesan cream, crispy guanciale, cured egg yolk crumbs

Or

Honeycomb Camembert
Macerated figs, walnut and fig purée, bull blood leaves

Main Course

Seabass al Sale
Whole seabass covered and cooked in Gozitan rock salt, crafted at your table

Or

24 hr Slow Cooked Beef Cheeks
Root vegetables, potato purée, beef jus

Or

Traditional Beef Wellington
Fillet of beef, Dijon mustard, chestnut mushrooms, Parma ham, Béarnaise sauce

Ideally served medium

Dessert

Any dessert from our menu

tosca

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