

TA' CENC

Il-Kantra
L I D O

BAR & RESTAURANT

Our menu may contain traces of cereals (containing gluten), lupin, milk (containing lactose), eggs, peanuts, nuts, soyabean, fish, crustaceans, mollusc, sesame seeds, mustard, celery, sulphur dioxide or sulphates and products thereof. Please advise your waiter if you have any food allergies or intolerances, or desire other dishes.

Free Wi-Fi

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 VEGETARIAN

 VEGAN






 GLUTEN-FREE

 LACTOSE-FREE






ANTIPASTI DI MARE

-   Cozze scoppiate al vino bianco con olio piccante
Fresh mussels with white wine and chili oil €14.00
-   Sauté di frutti di mare
Sauté of shellfish €15.00
-   Trittico isola bella
Slices of marinated swordfish and salmon, prawn salad garnished with mixed vegetables, dressed with an aurora sauce. €12.00
-  Capesante gratinate al pistacchio
Four scallops 'au gratin' with pistachio €16.00
-   Tartare di tonno rosso con salsa di soya e capperi e sugo di agrumi
Tuna tartare with soy sauce, capers and citrus juice €18.00
-  Tartar di gambero rosso su burrata con crema di pomodoro al profumo di menta*
Red prawn tartar served on burrata with a cream of tomatoes and mint €25.00

ANTIPASTI DI TERRA

-   Antipasto rustico (coppa, pancetta, speck, caponata, olive nere all'aceto e pecorino Romano)
Rustic antipasto (coppa, pancett, speck, Sicilian caponata, black olives in vinegar and Pecorino) €12.00
-  La Caprese (Pomodoro e mozzarella di bufala al profumo di basilico e origano)
Caprese salad (tomatoes and buffalo mozzarella dressed with basil and oregano) €12.00
-   Prociutto e melone
Parma Ham and melon €15.00

PRIMI PIATTI - FIRST COURSE

-  Pennette alla vecchia Taormina
Pennette with tomato sauce, fried zucchini and eggplant served with flakes of salted rietta €13.00
-  Tortelloni ripieni di zucca con crema di pistacchio
Pumpkin tortelloni with cream of pistachios €15.00
- Spaghetti con crema di basilico e tonno fresco e scorza di limone
Spaghetti with basil cream, fresh tuna and lemon zest €15.00
-  Tagliatelle al nero di seppia
Taliatelle with squid ink €15.00
-  Ravioli ripieni di burrata al pesto Mediterraneo
Burrata filled ravioli with Mediteranean pesto (Cherry tomatoes, fresh ricotta, basil and pine nuts) €16.00
-  Spaghetti alle vongole veraci
Spaghetti with fresh clams €17.00

Gluten-free pasta available upon request. For main course, please add €5.00.

Guests with allergens and intolerances should make a member of the team aware before placing an order for food and beverages.





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SECONDI PIATTI DI PESCE - FISH MAIN COURSE




	Calamari Fritti <i>Deep fried calamari served with lemon & tartar sauce</i>	€22.00
	Tagliata di tonno in crosta di pistacchio* su letto di verdure <i>Cuts of tuna in a pistacchio crust on a bed of vegetables</i>	€25.00
	Grigliata mista di pesce (gamberoni spada e calamari)* <i>Mixed grill (prawns, swordfish and calamari)</i>	€26.00
	Pescato fresco del giorno (alla griglia/al cartoccio/acqua pazza o al sale)* <i>Fresh catch of the day (grilled/al cartoccio/poached/cooked in sea salt)</i>	Price on request

SECONDI PIATTI DI CARNE - MEAT MAIN COURSE

	Straccetti di pollo ai pinoli* <i>Sliced chicken with pine nuts</i>	€18.00
	Tagliata di manzo Angus (300g) su letto di rucola con scaglie di Grana e ciliegino* <i>Cuts of grass-fed Angus beef (300g) bedded on rocket leaves and served with Grana shavings and cherry tomatoes</i>	€26.00
	Filetto di manzo Angus (300g) con una scelta di salsa al pepe verde o salsa di funghi* <i>Angus beef fillet (300g) with a choice of either green pepper sauce or mushroom sauce</i>	€32.00

* Served with vegetables and potatoes, or chips and salad

SECONDI PIATTI VEGETERIANI - VEGETARIAN MAIN COURSE

	Spaghetti alla vecchia Taormina <i>Spaghetti with tomato sauce, fried zucchini and eggplant</i>	€18.00
	Parmigiana di melanzane alla Siciliana <i>Aubergine parmigiana Sicilian style</i>	€18.00
	Insalata di quinoa <i>Quinoa salad (cucumber, peppers, cherry tomatoes, onions, mint, basil and lemon-infused oil)</i>	€22.00

CONTORNI EXTRA - EXTRA SIDE DISHES

	Patatine fritte <i>Fries</i>	€4.50
	Insalata di contorno <i>Side salad</i>	€4.50

MENU PER I BAMBINI

	Pasta al ragù Bolognese <i>Pasta with meat sauce</i>	€10.00
	Cotoletta di pollo* <i>Lightly fried breaded chicken cutlet</i>	€12.00

* Served with fries and fresh salad

DESSERT

Dolce del giorno <i>Dessert of the day</i>	€6.00
Gelato <i>Ice-cream (1 scoop)</i>	€ 2.50
<i>Ice-cream (3 scoops)</i>	€ 5.50

