



## **HALF BOARD MENU**

Guests are to select an item from the starters,  
one from the main course and one from the desserts section

### **STARTERS**

#### **ST. PATRICK'S SOUP**

kindly ask for our soup of the day

#### **TRADITIONAL "ALJOTTA"**

traditional Gozitan fish soup with Fish filets, rice and Vegetables

#### **HOME-MADE CRISPY CAMEMBERT**

breaded Camembert with flakes, served on a bed of  
Red Fruits Coulis and Rocket leaves

#### **ST. PATRICK'S RATATOUILLE**

mixed grill of Vegetables: Aubergines, Sweet Peppers and Zucchini topped with  
Mozzarella and Pesto Genovese

#### **GOZO CAPRESE SALAD**

fresh Gozo Cheese, Tomatoes, roasted Pine Nuts and homemade Pesto

#### **SMOKED SALMON AND SHRIMPS SALAD**

mix of Gozitan Lettuce, Smoked Salmon, Shrimps with Marie Rose Sauce,  
Tomatoes, Cucumbers, purple Onions, Sweet Peppers, Olives and Capers

#### **CLASSIC CAESAR SALAD**

mix of Gozitan Lettuce, Chicken Breast, crispy Bacon, Red Onions, Parmigiano,  
Croutons and Caesar Sauce

#### **GREEK SALAD**

Mix of Lettuce, Tomatoes, Cucumbers, Onions, Sweet Peppers, Feta Cheese,  
Oregano, Greek Olives and Extra Virgin Olive Oil

#### **TAGLIATELLE GOZITANA**

"made of Gozitan Sausage, Sun-Dried Tomatoes, Olive Oil, Parsley  
and Basil, topped with local peppered Cheese

#### **SMOKED SALMON AND CAVIAR TORTELLINI**

cooked on a Tomato Concasse, Garlic, White Wine velouté,  
served with Parmesan Crackers

#### **MALTESE RABBIT RAVIOLI**

artisan Ravioli stuffed with Maltese Rabbit, served on a  
traditional Rabbit Stew Sauce

#### **CHIKEN AND TARRAGON TORTELLINI**

cooked on a Fresh Herbs velouté, served with Parmesan Shavings,  
Parsley and Garlic Oil

#### **LOCAL GOAT CHEESE RAVIOLI**

stuffed with local Goat Cheese, cooked on a Mediterranean Tomato Sauce  
and Parmesan Shavings

#### **CHORIZO AND PEAS RISOTTO**

with Spanish Chorizo, Peas, Parmigiano and Butter  
cooked with local Merlot

#### **VEGETERIAN RISOTTO**

with Zucchini, Aubergines, Sweet Pepper, Peas,  
Parmigiano and Wine



## **Main Dishes**

### **GRILL PRIMIUM ANGUS RIBEYE TAGLIATA (150G)**

served with Sweet Potato Puree and Cherry Tomatoes

### **SLOW COOK CHICKEN BREAST**

gratin with Tomato Sauce, Basil and Mozzarella

### **LAMB SHANK**

Slow-cook Lamb Shank served with its own jus, traditional Hummus and frizzled Leeks

### **LOCAL RABBIT STEW**

pan-fried Rabbit Stew with fresh Tomato Sauce, Peas, Garlic, White Wine and fresh Herbs

### **FILLET OF SEABAS**

oven-baked fillet of Sea Bass cooked in

White Wine served with Dill Velouté

### **BAKED NORDIC SALMON**

served on a bed of Parsnip Pureé and Orange Sauce

### **GRILLED CALAMARETTI**

marinated with Garlic, Lemon, Parsley and Olive Oil

### **AUSTRALIAN KING PRAWNS**

baked with Garlic, Parsley and Olive Oil

## **Desserts**

Ask waiter for Dessert of the Day

or

Coffee



#StPatricksHotelMT

**PRICE: €21.50**