






HOTEL
TA' CENC' & SPA
★ ★ ★ ★ ★

La Grande Carte

Il Carrubo 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.


ANTIPASTI - HORS D'OEUVRES

 	Caprese con mozzarella di bufala <i>Caprese salad with buffalo mozzarella</i>	€13.00
	Trio Dip <i>Hummus, Moutabal, guacamole</i>	€12.00
	Tartare di Tonno in salsa di sesame e zenzero (in season)	€15.00
	Tuna, green onion, sesame seeds, cucumber, avocado, ginger sauce	

MINESTRE - SOUPS

	Zuppa del giorno <i>Soup of the day</i>	€12.00
	Zuppa classica di aragosta <i>Classic lobster bisque</i>	€17.00

PRIMI PIATTI - FIRST COURSE

	Tagliatelle con crema di parmigian allo zafferano e salsiccia maltese <i>Tagliatelle with saffron Parmigiano cream and Maltese sausage</i>	€16.00
	Risotto ai porcini e olio al tartufo <i>Risotto with porcini mushroom and truffle oil</i>	€16.00
	Spaghetti con cozze, gamberi, bottarga e ricci di mare <i>Spaghetti with mussels, prawns, bottarga and sea urchin</i>	€20.00

Gluten-free pasta available upon request. For main course, please add €4.00.

SECONDI PIATTI DI PESCE - FISH MAIN COURSE

 	Polpo alla griglia <i>Grilled Octopus in lemon and garlic</i>	€25.00
	Dentice Rosso <i>Red Snapper with a cajun cream sauce</i>	€27.00
	Gamberoni rossi alla griglia <i>King prawns grilled (350g)</i>	€24.00

Supplements apply for guests on Board Basis.

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







 VEGETARIAN

 VEGAN








 GLUTEN-FREE

 LACTOSE-FREE

SECONDI PIATTI DI CARNE - MEAT MAIN COURSE


-   Petto di pollo preparato a lenta cottura al burro ripieno di mozzarella e salsa al pesto
Slow cooked chicken breast in butter with mozzarella and pesto sauce €24.00
-   Petto di anatra alla griglia con salsa di prugne
Grilled duck breast with plum sauce €28.00
-   Costata di manzo (300g) disossata
Rib eye steak (300g) €33.00
- Salsa al pepe o salsa ai funghi
Pepper sauce or mushroom sauce €2.50
- Cotoletta di agnello impanata
Breaded Lamb Cutlet €30.00

SECONDI PIATTI VEGETERIANI - VEGETARIAN MAIN COURSE






-    Tofu all'aglio hoisin con riso basmati
Hoisin garlic tofu served with basmati rice €22.50
-  Parmigiana di melanzane con mozzarella di bufala
Aubergine Parmigiana with buffalo mozzarella €19.00
-    Bistecca di funghi Portobello, fagiolini e salsa chimichuris
Portobello mushroom steak with green beans and chimichuri sauce €22.50

All main courses are served with potatoes and vegetables

CONTORNI EXTRA - EXTRA SIDE DISHES

-   Patatine fritte
Fries €5.00
-    Insalata di contorno
Side salad €5.00
-    Verdure grigliate
Grilled vegetables €5.00

DOLCI - DESSERTS

-   Gelato assortito
Selection of ice-cream (1 scoop) €3.00
- Dolc dal giorno
Choice of dessert €7.50
-    Macedonia fresca
Fresh fruit salad €7.00
- Selezioni di formaggi
Cheese and biscuits - Local peppered & plain cheese, Parmesan shavings, brie, grapes and biscuits €11.50

