

STARTERS

SOUPS

	Starter	Main
100. Black Mussels, Tomato & Fennel pot steamed mussels with garlic, wine & fresh herbs served with crostini	€10.50	€13.50
101. French Vegetable Soup au Pistou chunky vegetable soup finished with garlic & basil paste	€8.50	€11.50
102. Today's Fresh Soup please ask your server for today's freshly prepared soup		€8.25

PASTA & RISOTTO

	Starter	Main
103. Linguine Vongole pasta with clams tossed in garlic, olive oil, chillies, white wine & olive oil	€11.50	€13.50
104. Garganelle with Chorizo & Broccoli tossed with fresh turmeric, cherry tomatoes & basil cream	€10.50	€12.50
105. Fresh Egg Macaroni Carbonara tossed with pancetta, egg, parmesan & cream	€10.50	€12.50
106. Fresh Goat's Cheese Ravioli served with a light tomato & basil fondue	€10.50	€12.50
107. Tagliatelle with Bolognese Sauce fresh egg pasta ribbons tossed with beef, red wine & tomato ragout	€9.50	€11.00
108. Smoked Chicken, Spinach & Gorgonzola Risotto topped with parmesan shavings	€10.50	€12.50
109. Seafood & Shellfish Risotto tomato risotto with clams, mussels, prawns, squid & octopus	€10.50	€12.50

SALADS & STARTERS

111. Crispy Fried Halloumi Cheese (V) served with red pepper essence & barley greek salad	€9.25	
112. Melting Camembert Bites (V) served onion marmalade, pickled vegetable ribbons, grapes & almonds	€9.50	
113. Homemade Chicken Liver Parfait served with mesclun salad, cherry compote & toasted bread sticks	€9.75	
114. Serrano Ham & Pear Salad served with baby spinach, walnuts & fresh goat's cheese	€10.95	
115. Prawn & Avocado Cocktail served with a leafy salad & mango mayo	€10.75	
116. Gratin of Green Lip Mussels served over eggplant & sundried tomato pulp & baked with herb molica	€9.95	
117. Pot Steamed Clams & Mussels with chorizo, cherry tomatoes, fresh coriander & a touch of cream	€11.25	

MAIN COURSES

MEATS

120. Black Angus Fillet of Beef (250g) ★ served char-grilled with a wild mushroom cream sauce	€25.50
121. Aged Argentinian Beef Sirloin Steak (250g) served char-grilled with sundried tomato & pine nut café au lait	€22.50
122. Rosemary Braised Lamb Shanks with jerusalem artichoke & new potatoes	€18.75
123. Roasted Loin of Pork served with braised fennel, apple chutney & marsala reduction	€15.95
124. Pork Campagnola pan-fried pork escalope cooked with ham, tomatoes & mozzarella	€18.25
125. Veal Milanese crispy veal escalope coated in bread & parmesan served with a caper butter	€17.50
126. Traditional Maltese Rabbit Pot shallow fried rabbit in garlic, simmered with wine & peas	€16.75
127. Pan Roasted Chicken Supreme served with black pudding & a pumpkin & bacon jus	€16.25
128. Char-Grilled Chicken Supreme served with garlic & herb compound butter & lemon garnish	€15.95
129. Honey & Orange Glazed Barbary Duck Breast served with a carrot & orange puree & mixed berry compote	€19.95

FISH & SHELLFISH

130. Today's Fresh Catch please ask your server for today's fresh catch	€25.00
131. Braised Octopus in a red wine tomato sauce, with new potatoes, olives & capers	€14.75
132. Pan Roasted Fillet of Fresh Salmon served with a corn & clam chowder	€18.75
133. Grilled Swordfish served with a sweet & sour pepper relish	€18.50
134. Grilled Local Red Prawns – 5pcs ★ served with grilled zucchini, tomatoes, olives & rocket salad	€25.95
135. Stuffed Calamari Stew cooked in an orange flavoured tomato sauce, with peas & mint	€14.75

VEGETARIAN

136. Traditional Italian Eggplant Parmigiana baked eggplant, layered with tomato sauce, parmesan & herbs	€12.95
137. Goat's Cheese, Spinach & Leek Quiche served with a mixed salad	€13.50

SIDE DISHES

140. Mixed Leafy Salad with Tomato, Cucumber & onion	€3.00
141. Tomato, Onion, Basil & Black Olive Salad	€3.00
142. Rocket & Parmesan Salad	€3.00
143. Panache of Seasonal Vegetables	€3.00
144. Caponata of Roasted Vegetables	€3.00
145. Chef's Daily Potatoes	€3.00
146. Steakhouse Fries	€3.00

DESSERTS

Selection of ;	
147. Italian Cakes & Gateaux	€4.60
148. Ice Creams & Sorbets	€4.60
149. Fresh Fruit Salad	€4.60
150. Cream Caramel	€3.50
151. Panna Cotta	€3.50

TABLE

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Tigné Seafront, Sliema SLM 3012, Malta

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www.dinearoundtheworld.com

02/16

All main courses are served with chef's daily potatoes & seasonal vegetables

Should you suffer from any food intolerances or have any special dietary requirements, kindly discuss with your server and or Restaurant Manager in order that special arrangements can be made. Min charge per cover €12.00

★ (€9.95 Supplement for Half Board & All-Inclusive Guests - These supplements are payable for any Deal or Special Offer)

601.

Table d'hôte - Menu A

Mondays & Tuesdays

Today's Fresh Soup

please ask your server for today's freshly prepared soup

Garganelle with Chorizo & Broccoli

tossed with fresh turmeric, cherry tomatoes & basil cream

Serrano Ham & Pear Salad

served with tossed baby spinach, walnuts & gorgonzola

Mushroom & Parmesan Risotto

italian risotto with mushrooms & parmesan cheese

Salmon & Leek Tart

served with grilled zucchini & black olive dressing

Roasted Loin of Pork

served with braised fennel, apple chutney & marsala reduction

Steak, Onion & Guinness Pie

accompanied with mashed potato

Crispy Coated Almond & Rosemary Chicken Medallions

served with a fruity spiced couscous & herb gremolata

Grilled Swordfish

served with sweet & sour pepper relish

Mixed Vegetable Frittata (V)

Black Angus Fillet of Beef (250g) ★

served char-grilled with a wild mushroom cream sauce

Grilled Local Red Prawns – 5pcs ★

served with grilled zucchini, tomatoes, olives & rocket salad

Selection of:

Gateaux

Ice Creams

Fresh Fruit Salad

€26.95

602.

Table d'hôte - Menu B

Wednesdays & Fridays

French Vegetable Soup au Pistou

chunky vegetable soup finished with garlic & basil paste

Fresh Goat's Cheese Ravioli

served with a light tomato & basil fondue

Crispy Fried Calamari & Whitebait

served with a garden leaf salad & tartar sauce

Homemade Chicken Liver Parfait

served with mesclun salad, cherry compote & toasted bread sticks

Pot Steamed Clams & Mussels

with chorizo, cherry tomatoes, fresh coriander & a touch of cream

Veal Milanese

crispy veal escalope coated in bread & parmesan served with a caper butter

Curried Lamb Goulash

served with spiced basmati rice

Slow Roasted Duck Leg

served with local pork sausage & a carrot & orange puree

Pan Roasted Fillet of Salmon

served with a corn & clam chowder

Goat's Cheese, Spinach & Leek Quiche (V)

served with a mixed salad

Black Angus Fillet of Beef (250g) ★

served char-grilled with a wild mushroom cream sauce

Grilled Local Red Prawns – 5pcs ★

served with grilled zucchini, tomatoes, olives & rocket salad

Selection of:

Gateaux

Ice Creams

Fresh Fruit Salad

€29.95

603.

Table d'hôte - Menu C

Saturdays & Sundays

Today's Fresh Soup

please ask your server for today's freshly prepared soup

Linguine Vongole

pasta with clams tossed in garlic, olive oil, chillies, white wine & olive oil

Smoked Chicken, Spinach & Gorgonzola Risotto

topped with crushed walnuts

Prawn & Avocado Cocktail

served with a leafy salad & mango mayo

Buffalo Mozzarella wrapped in Prosciutto

with roasted tomato & rocket pesto

Aged Argentinian Beef Sirloin Steak (200g)

served char-grilled with sundried tomato & pine nut café au lait

Rosemary Braised Lamb Shanks

with jerusalem artichoke & new potatoes

Pan Roasted Chicken Supreme

served with black pudding & a pumpkin & bacon jus

Today's Fresh Catch

please ask your server for today's fresh catch

Traditional Italian Eggplant Parmigiana (V)

baked eggplant, layered with tomato sauce, parmesan & herbs

Black Angus Fillet of Beef (250g) ★

served char-grilled with a wild mushroom cream sauce

Grilled Local Red Prawns – 5pcs ★

served with grilled zucchini, tomatoes, olives & rocket salad

Selection of:

Gateaux

Ice Creams

Fresh Fruit Salad

€32.95

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