THE VILLAGE

BOUTIQUE & SPA

MENU

TO START

VILLAGE KITCHEN'S HOMEMADE SOUP €9.50
our chef's daily inspiration, your server will guide you

COLD MEAT PLATTER €18.50
serrano spanish ham, parma ham, bresaola, salami spianata piccante & pecorino shavings cheese

HOMEMADE VEGETABLE SPRING ROLLS V €11.90
4 spring rolls filled with mixed julienne vegetables, rice noodles, fresh coriander, ginger & chili, finished with a touch of soy sauce & sesame oil, served with sweet chili sauce

HOMEMADE PORK & PRAWN SPRING ROLLS €13.90
4 spring rolls filled with ground pork, prawn chunks, red pepper, garlic, coriander, lime zest sesame oil & soy sauce, served with sweet chili sauce

HOMEMADE PORCINI & MUSHROOM SPRING ROLLS V €13.90
4 spring rolls filled with porcini and mushrooms

PORK & PRAWN GYOZA €13.90
4 pieces of steamed dumplings filled with minced pork, prawns, mushrooms, cabbage & ginger, severed with light soy sauce

BEEF GYOZA €14.50
4 pieces of steamed dumplings filled with minced beef, black pepper, turmeric, garlic & teriyaki sauce

VEGAN GYOZA V €12.50
4 pieces of steamed, then pan-fried chinese dumplings filled with butternut squash, chilies, kale, garlic, spices & local herbs

CHICKEN GYOZA €13.50
4 pieces of steamed, then pan-fried Chinese dumplings filled with ground chicken, rosemary, lemon, garlic, soy sauce & sesame oil, topped with guanciale crumbs, served with a sesame, soy, coriander & ginger infused sauce

SPICED SUMMER PORCINI & MUSHROOM GYOZA V €13.50
4 pieces of steamed, then pan-fried dumplings filled with summer porcini, mushrooms, garlic, green chilly ginger & turmeric

HOMEMADE LAMB GYOZA €13.50
4 lamb dim sums with minced lamb, garlic & turmeric served with a mint dip

PRAWN TEMPURA €15.90
6 pcs of tempura battered prawns, served with lemon & ginger mayo

CALAMARI FRITTI €17.90
flour battered & deep-fried squid served with a tartar sauce

MUSSELS & CLAMS POT THE VILLAGE KITCHEN WAY €18.50
mussels & clams poached in a white wine, saffron & lemongrass sauce, finished with a touch of mint, parsley & olive oil

GRAINS

BIGOLI CACIO E PEPE €15.90
bigoli pasta tossed in crushed black pepper, emulsified with pecorino & parmesan cheese

PENNE AL POMODORO V €12.90
with tomatoes, garlic, basil, touch of chili & turmeric

SPAGHETTI CARBONARA €15.90
spaghetti pasta tossed in a creamy sauce made from eggs, guanciale finished with pecorino & black pepper

LINGUINI VONGOLE €21.90
linguini pasta tossed with fresh clams, garlic & cherry tomatoes, finished with fresh herbs & olive oil

GARLIC PRAWN PESTO FETTUCCINE €21.50
fettuccine twirled in fresh basil pesto, crumbled chèvre cheese, cherry tomato & prawns

BROWN BUTTER MUSHROOM & PORCINI RISOTTO €20.50
aged carnaroli rice cooked in brown butter, button mushroom, porcini, parmesan cheese & truffle oil

BLACK ORGANIC SEAFOOD RISOTTO €25.90
aged carnaroli rice cooked in a prawn bisque with fresh clams, mussels, prawns & calamari, white wine finished with a touch of fresh herbs, butter

Gluten Free pasta available

SALADS

PRAWN & WATER MELON SALAD €19.90
watermelon, prawns, spring onions, lemongrass, ginger coriander, mint, red chili, pomegranate & cashews

CRUNCHY CHICKEN SALAD €16.90
homemade breaded chicken strips served on a bed of mixed leaves, pickled red cabbage, dressed with a honey grain mustard vinaigrette, topped with crispy bacon & parmesan shavings

SMOKED SALMON & PRAWN SALAD €21.90
avocado, smoked salmon, prawns, fennel classic vinaigrette & picked herbs

QUINOA SALAD Ⓥ €16.90
quinoa tossed with beetroot, avocado, orange segments, pickled cucumber, cherry tomato & rocket, finished with a drizzle of coriander & lime dressing

FRESH SICILIAN BURATTA €15.90
served with rocket & mixed salad, tomatoes & cucumber finished off with balsamic reduction

OCTOPUS SALAD €16.90
fresh octopus salad with potatoes, yellow and red peppers, olive rucola capers finished with lemon & olive oil dressing

BURGERS

HOMEMADE CRUNCHY CHICKEN BURGER €16.90
crunchy chicken burger served with lettuce, tomatoes, coleslaw & fries

HOMEMADE VILLAGE BURGER €21.00
100% fresh Argentinian beef patty served with rocket, crispy bacon, cheddar cheese, crispy onion flakes, truffle mayo & fries

VEGAN BURGER Ⓥ €21.50
beyond soy-based burger patty served with lettuce, tomato, vegan cheese, crispy onion flakes, vegan herb mayo & fries

FROM THE GRILL

FRESH GRILLED ARGENTINIAN RUMP STEAK (300g) €23.90

FRESH GRILLED ARGENTINIAN SIRLON STEAK (300g) €27.90

FRESH GRILLED ARGENTINIAN RIBEYE STEAK (300g) €32.90

GRILLED LAMB CHOPS €33.50

All served with local mixed herb butter, mixed leave salad & fries

EXTRA VEGETABLE - CHOOSE ANY 2 €4.00
carrots, broccoli, cauliflower, mushrooms, mixed papers & aubergine

MAINS

SPICY CHICKEN LEG €17.90
roasted chicken leg with spice

CHICKEN BREAST IN BREADCRUMBS €18.90
with lemon, olive oil, rosemary, garlic and a dash of cream

6-HOUR SLOW COOKED LOCAL PORK BELLY €23.90
fresh pork belly served with apple textures & finished with a touch of red wine jus & herb oil

VITELLO AL LIMONE €23.90
thinly sliced milk-fed fresh veal cooked in a fresh lemon sauce, served with carrot purée

DUCK BREAST AMARENA €26.90
pan seared duck breast with Amarena cherry textures & red wine jus

PORK CHOP €23.90
cooked in rosemary butter sauce, served with mushroom porcini mustard local herbs sauce with a touch of cream

All served with fries or mashed potatoes & seasonal vegetables choose any two from the below selection
Carrots, broccoli, cauliflower, mushrooms, mixed papers & aubergine

EXTRA VEGETABLE (CHOOSE ANY DISH) €3.00
Carrots, broccoli, cauliflower, mushrooms, mixed papers & aubergine

FISH

PAN FRIED SALMON €22.90
with mussels & saffron chowder, finished with a drizzle of herb oil

FRESH GURBEL AL CARTOCCIO €23.90

FRESH SEABASS AL SALE €24.90

All served with fries or mashed potatoes & seasonal vegetables choose any two from the below selection
Carrots, broccoli, cauliflower, mushrooms, mixed papers & aubergine

FRESH FISH OF THE DAY
SEE SPECIALS MENU

VEGAN DISHES AND DISH OPTIONS ARE MARKED WITH A "Ⓥ"
IF YOU SUFFER FROM ANY ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO ONE OF OUR MEMBER OF STAFF TO ASSIST YOU.