THE VILLAGE
BOUTIQUE & SPA

MENU

TO START

VILLAGE KITCHEN'S HOMEMADE SOUP €9.90
our chef's daily inspiration, your server will guide you

LOCAL MUSHROOM CAPPUCCINO SOUP €11.70
A veloute of local wild mushrooms with onions, celery, roasted garlic, and a hint of truffle oil, finished with light milk foam & garlic bread

COLD MEAT PLATTER €19.50
serrano spanish ham, parma ham, bresaola, salami spianata piccante & pecorino shavings cheese

VEGETABLE SPRING ROLLS (V) €12.90
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

PORK & PRAWN SPRING ROLLS €14.90
4 spring rolls filled with ground pork, prawn chunks, red pepper, garlic, coriander, lime zest sesame oil & soy sauce, served with sweet chili sauce

PORCINI & MUSHROOM SPRING ROLLS (V) €14.90
4 spring rolls filled with porcini and mushrooms

PORK & PRAWN GYOZA €14.90
4 pieces of steamed dumplings filled with minced pork, prawns, mushrooms, cabbage & ginger, severed with light soy sauce

BEEF GYOZA €15.50
4 pieces of steamed dumplings filled with minced beef, black pepper, turmeric, garlic & teriyaki sauce

VEGAN GYOZA (V) €13.50
4 pieces of steamed, then pan-fried chinese dumplings filled with butternut squash, chilies, kale, garlic, spices & local herbs

CHICKEN GYOZA €14.50
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) €14.50
4 pieces of steamed, then pan-fried dumplings filled with summer porcini, mushrooms, garlic, green chilly ginger & turmeric

LOBSTER & PRAWN GYOZA €19.90
4 pan fried dumplings filled with lobster & prawns served with a fragrant lemongrass, chili & spring onion sauce

PRAWN TEMPURA €16.90
6 pcs of tempura battered prawns, served with lemon & ginger mayo

CALAMARI FRITTI €18.90
flour battered & deep-fried squid served with a tartar sauce

MUSSELS & CLAMS POT THE VILLAGE KITCHEN WAY €20.50
mussels & clams poached in a white wine, saffron & lemongrass sauce, finished with a touch of mint, parsley & olive oil

ALL SPRING ROLLS & GYOZA ARE HOMEMADE

GRAINS

BIGOLI CACIO E PEPE €16.20
bigoli pasta tossed in crushed black pepper, emulsified with pecorino & parmesan cheese

PENNE AL POMODORO €13.20
with tomatoes, garlic, basil, touch of chili & turmeric

SPAGHETTI CARBONARA €16.90
spaghetti pasta tossed in a creamy sauce made from eggs, guanciale finished with pecorino and black pepper

LINGUINI VONGOLE €22.90
linguini pasta tossed with fresh clams, garlic & cherry tomatoes, finished with fresh herbs & olive oil

GARLIC PRAWN PESTO FETTUCCINE €22.90
fettuccine twirled in fresh basil pesto, crumbled chèvre cheese, cherry tomato and prawns

SPAGHETTI LOBSTER €31.90
fresh half lobster with spaghetti in a lobster bisque sauce with a touch of tomato

BROWN BUTTER MUSHROOM & PORCINI RISOTTO €20.90
aged carnaroli rice cooked in brown butter, button mushroom, porcini, parmesan cheese and 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

BEETROOT RISOTTO (V) €20.90
aged carnaroli rice cooked in beetroot, stracciatella and parmesan saving

TRUFFLED SPAGHETTI TOSSED IN OLIVE OIL & TRUFFELED BUTTER €23.90
topped with fresh sage toped, truffled stracciatella & guanciale chippings

GLUTEN FREE PASTA AND BROWN PASTA AVAILABLE PLEASE ASK YOUR SERVER

SALADS

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

QUINOA SALAD (V) €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 €17.90
fresh octopus salad with potatoes, yellow and red peppers, olive rucola capers finished with lemon and olive oil dressing

BURGERS

HOMEMADE CRUNCHY CHICKEN BURGER €17.90
crunchy chicken burger served with lettuce, tomatoes and coleslaw & fries

HOMEMADE VILLAGE BURGER €22.00
100% fresh Argentinian beef patty served with rocket, crispy bacon, cheddar cheese, crispy onion flakes, truffle mayo & fries

VEGAN BURGER (V) €22.50
beyond soy-based burger patty served with lettuce, tomato, vegan cheese, crispy onion flakes, vegan herb mayo & fries

FROM THE GRILL

FRESH GRILLED RUMP STEAK (250g) €24.90

FRESH GRILLED SIRLON STEAK (250g) €28.90

FRESH GRILLED RIBEYE STEAK (250g) €33.90

FRESH GRILLED FILLET STEAK (250g) €38.90

GRILLED LAMB RACK (4 Piece) €34.50
severed with local mixed herb butter

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

Extra Vegetable - choose any 2 €6.00
carrots, broccoli, cauliflower, mushrooms, mixed papers & aubergine

MAINS

SPICY CHICKEN LEG €18.90
roasted chicken leg with spices, served with fries & seasonal vegetables

CHICKEN BREAST IN BREADCRUMBS €19.90
with lemon, olive oil, rosemary, garlic and a dash of cream served with fries and vegetables

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, served with mashed potatoes & seasonal vegetables

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

DUCK BREAST AMARENA €27.90
pan seared duck breast with Amarena cherry textures & red wine jus, served with truffle mashed potatoes & seasonal vegetables

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

POLENTA STEAK (V) €19.50
cooked in creamy pesto sauce and tomato salsa

FISH

PAN FRIED SALMON €23.90

FRESH GURBEL AL CARTOCCIO €24.90

FRESH SEABASS AL SALE €25.90

FRESH LOCAL PRAWNS & CALAMARI GRILLED €29.90

SEAFOOD PLATTER €37.50
grilled prawns (5) pics, half lobster, grilled calamari, garlic, tuna (80g) cooked in white wine, mixed herbs, grilled cherry tomato

GRILLED FRESH WHOLE LOBSTER €49.90
cooked in garlic butter ,olive oil, fresh herbs

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 " (V) "
IF YOU SUFFER FROM ANY ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO ONE OF OUR MEMBER OF STAFF TO ASSIST YOU.