



THE VILLAGE
BOUTIQUE & SPA

MENU

TO START

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| VILLAGE KITCHEN'S HOMEMADE SOUP our chef's daily inspiration, your server will guide you | €9.50 |
| SERRANO SPANISH HAM (100G) Serrano Spanish ham served with rocket salad & sundried tomatoes | €12.50 |
| HOMEMADE VEGETABLE SPRING ROLLS ◉ 4 spring rolls filled with mixed julienne vegetables, rice noodles, fresh coriander, ginger & chilli, finished with a touch of soy sauce & sesame oil, served with sweet chilli sauce | €11.90 |
| HOMEMADE PORK & PRAWN SPRING ROLLS 4 spring rolls filled with ground pork, prawn chunks, red pepper, garlic, coriander, lime zest sesame oil & soy sauce, served with sweet chilli sauce | €13.50 |
| PRAWN DUMPLINGS 4 pieces of steamed dumplings filled with minced pork, mushrooms, cabbage & ginger, seared with light soy sauce | €12.90 |
| WAGYU BEEF DUMPLINGS 4 pieces of steamed dumplings filled with wagyu beef, black pepper & teriyaki sauce | €14.50 |
| VEGAN GYOZA ◉ 4 pieces of steamed, then pan-fried chinese dumplings filled with butternut squash, chillies, kale, garlic & spices | €12.50 |
| CHICKEN GYOZA 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 | €13.50 |
| SPICED SUMMER PORCINI & MUSHROOM GYOZA 4 pieces of steamed, then pan-fried dumplings filled with summer porcini, mushrooms, garlic, green chilly ginger & turmeric | €12.90 |
| CRISPY DUCK BAO BUNS 2 bao buns filled with shredded duck, spring onion, cucumber & hoisin sauce | €11.90 |
| PRAWN TEMPURA 6 pcs of tempura battered prawns, served with lemon & ginger mayo | €14.90 |
| CALAMARI FRITTI flour battered & deep fried squid served with a tartar sauce | €16.90 |
| BAKED SCAMORZA CHEESE baked, smoked cheese served on toasted brioche with tomato & lime chutney, finished with an aubergine volute | €14.90 |
| MUSSELS POT THE VILLAGE KITCHEN WAY mussels poached in a saffron & lemongrass sauce, finished with a touch of tarragon & herb oil | €14.50 |
| GRAINS | |
| BIGOLI CACIO E PEPE bigoli pasta tossed in crushed black pepper, emulsified with pecorino & parmesan cheese | €15.90 |
| FETTUCINE CARBONARA fettucine pasta tossed in a creamy sauce made from eggs, finished with pecorino and black paper | €15.90 |
| LINGUINI VONGOLE linguini pasta tossed with fresh clams, garlic & cherry tomatoes, finished with fresh herbs & olive oil | €21.90 |
| HOMEMADE RABBIT LASAGNE layers of pasta topped with maltese pulled rabbit, tomato & onion ragu topped with pea bechamel sauce | €19.90 |
| SPAGHETTI AGLIO OLIO spaghetti pasta tossed in fresh local herbs, garlic, pecorino, sundried tomatoes and finished with olive oil | €14.50 |
| GARGANELLI MALTESE SAUSAGE & TRUFFLE garganelli pasta tossed with rendered maltese sausage, porcini mushrooms, fresh asparagus & truffle paste, finished with pecorino & butter | €18.50 |
| PUMPKIN RISOTTO ◉ aged carnaroli rice tossed with pumpkin pieces, pumpkin purée & parmesan cheese, finished with a sage & pistachio remoulade ◉vegan option served with vegan cheese | €18.50 |
| BLACK ORGANIC RISOTTO black organic risotto with fresh clams, mussels, calamari fresh local red prawns, cherry tomatoes, chopped fresh vegetables finished with fresh herbs | €25.90 |
| SEAFOOD RISOTTO aged carnaroli rice cooked in a prawn bisque with fresh clams, mussels, prawns & fish chunks, finished with a touch of fresh herbs, butter & parmesan cheese | €25.90 |

SALADS

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

BURGERS

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| VEGAN BURGER ◉ beyond soy-based burger patty served with lettuce, tomato, vegan cheese, crispy onion flakes, vegan herb mayo & fries | €21.50 |
| HOMEMADE VILLAGE BURGER 100% fresh argentinian beef patty served with rocket, bacon, cheddar cheese, crispy onion flakes & truffle mayo | €21.00 |
| BASIC BEEF BURGER 100% fresh argentinian beef patty served with lettuce, tomato & tomato ketchup | €15.90 |

MAINS

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| SPICY CHICKEN LEG roasted chicken leg with spices, served with fries & seasonal vegetables | €16.90 |
| CHICKEN BREAST IN BREADCRUMBS shallow fried chicken breast with breadcrumbs filled with ham & cheese served with porcini mayo, fries & seasonal vegetables | €18.90 |
| FRESH ARGENTINIAN RUMP STEAK TAGLIATA (250G) fresh grass-fed rump steak served with a parmesan gel, rocket & cherry tomato salad & fries | €24.90 |
| FRESH URUGUAYAN RIB-EYE (300G) fresh grass-fed rib-eye served with truffle butter & beetroot purée, mashed potatoes & seasonal vegetables | €32.50 |
| FONDUE BOURGUIGNON (500G) – TO SHARE 2 PERSONS 500G raw cubed fresh Argentinian heart of rump served with five different sauces, boiled herbed new potato, seasonal vegetable, baby gherkins and baby pickled onion | €54.00 |
| MINT MARINATED RACK OF LAMB fresh grass fed rack of lamb marinated & cooked with fresh mint, accompanied with beetroot textures & finished with a touch of red wine jus, served with mashed potatoes & seasonal vegetables | €33.50 |
| 6-HOUR SLOW COOKED LOCAL PORK BELLY fresh pork belly served with apple textures & finished with a touch of red wine jus & herb oil, served with mashed potatoes & seasonal vegetables | €23.90 |
| VITELLO AL LIMONE thinly sliced milk-fed fresh veal cooked in a fresh lemon sauce, served with carrot purée & mashed potatoes & seasonal vegetables | €23.90 |
| TRADITIONAL MALTESE STYLE RABBIT WHOLE RABBIT (TO SHARE) Maltese style rabbit cooked in garlic and white wine, fresh herbs served with fries & seasonal vegetables | €18.90 €35.50 |
| DUCK BREAST AMARENA pan seared duck breast with amarena cherry textures & red wine jus, served with truffle mashed potatoes & seasonal vegetables | €26.90 |
| PAN FRIED SALMON with mussels & saffron chowder, finished with a drizzle of herb oil & served with mashed potatoes & seasonal vegetables | €22.90 |
| TODAY'S FRESH FISH kindly refer to the specials menu for today's fresh catch | |

KERALA INDIAN CURRIES

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| BEEF CURRY fresh rump pieces with blended coconut & mixed indian spices, served with steamed basmati rice & paratha flatbread | €23.90 |
| CHICKEN CURRY fresh boneless chicken leg pieces with coconut milk & indian spices, served with steamed basmati rice & paratha flatbread | €22.90 |

SIDES

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| FRIES | €4.00 |
| SWEET POTATO FRIES | €4.00 |
| SAUTÉED MUSHROOMS | €4.00 |
| ROCKET, PARMESAN & CHERRY TOMATO SALAD | €4.00 |

VEGAN DISHES AND DISH OPTIONS ARE MARKED WITH A ◉