

# Menu

## Starters

### Served Cold

#### **Antipasto Misto (for 2 people)**

A mixture of cold cuts with a variety of cheeses.

**€25.00**

#### **Beef Tartare (GF/LF)**

Beef fillet cut in small cubes marinated in extra virgin olive oil, served with a gherkins French mustard dressing and finished with caper berries, red pepper corns and homemade red wine salt.

**€12.95**

#### **Burrata Caprese Salad**

##### **Burrata con Latte di Bufala (GF/Vegetarian)**

Set on fresh rucola, cherry tomatoes, basil extra virgin olive oil and finished with Flor di Sal Natural.

**€10.50**

#### **Marinated Octopus Salad (GF/LF)**

Finely sliced local octopus, marinated in local herb extra virgin olive oil, rucola, cherry tomatoes, black olives and capers.

**€12.95**

#### **Fresh Gillardeau Oysters (GF/LF/S)**

Served as a portion of oysters set on crushed ice with lemon and Tabasco.

**3 at €13.50 | 6 at €24.00 | 9 at €31.50 | 12 at €36.00**

#### **Tuna Tartare (GF/LF) (when in season)**

Finely chopped tuna with onions, lemon extra virgin olive oil, sesame seeds and cherry tomatoes.

**€11.95**

#### **Carpaccio di Salmone al Sale (GF/LF/N/S)**

In-house fresh salmon al sale served slightly spicy with lemon extra virgin olive oil, crushed pistachios and balsamic pearls.

**€11.95**

**Salad and Kids Menus available on request.  
Please ask your waiter for today's vegan dishes**

### Served Warm

#### **Gozo Peppered Cheese (Vegetarian/N)**

Deep fried breaded Gozo peppered cheese, served on crispy lettuce and rucola and a mango chutney sauce.  
(Cheese produced from cow's milk).

**€9.95**

#### **Brie Cheese in Parma Ham (GF)**

Baked brie cheese wrapped in Parma Ham and topped with plum sauce. (Soft cheese produced from cow's milk).

**€11.95**

#### **Fish Cakes (LF/N)**

##### **(Pulpetti tal-Ħut)**

Served with crispy lettuce, tartar sauce and a lemon wedge.

**€10.95**

#### **Cozze (GF/LF)**

Shell-on mussels cooked in white wine, fresh herbs, a touch of garlic and marinara sauce.

**€11.95**

#### **Calamari Fritti (LF/N)**

A cestello of fried calamari served with lemon, tartar sauce and sweet chilly sauce.

**€12.45**

### Soups

#### **Soup of the Day**

Kindly ask our waiters for today's choice.

**€7.90**

#### **Zuppa di Pesce (GF/LF)**

A traditional Gozitan fish soup.  
(Contains Shellfish)

**€9.60**

**Gluten Intolerance - GF, Lactose Intolerance - LF,  
Nut allergy - N, Sensitivity to Spicy Food - S  
Vegetarian**

### Pasta & Risotto

Our Homemade Pasta is made from Flour, Water, Bio-Semolina and Bio-Eggs.  
Our Spaghetti is made in the alla Chitarra style which has a square cross-section.

Other options on request: Dry Barilla Spaghetti or Penne.

Gluten free Schär Penne or Fusilli, Brown Barilla Penne or Fusilli.

#### **Bersaglieri al Pollo e Funghi (N)**

Fresh bersaglieri with chicken, fresh mushrooms and cream cheese sauce.

**Starter €9.95**

#### **Strozzapreti ai Bufala e Melanzane (Vegetarian/N)**

Fresh strozzapreti sautéed in an aubergine and basil sauce, finished with mozzarella di bufala Campana, fried aubergines and garnished with almond flakes.

**Starter €9.95**

#### **Traditional Ravioli (Vegetarian)**

Fresh ravioli stuffed with local goat's cheese and tossed in a homemade tomato, garlic and pepper sauce.

**Starter €9.95**

#### **Cannelloni (Vegetarian/N)**

Ricotta and spinach cannelloni baked in cream and tomato sauce and topped with a 24 months Parmigiano-Reggiano, Mozzarella and Provolone Mandarò cheese.

**Starter €9.95**

#### **Spaghetti di Mare (LF)**

Fresh Spaghetti alla Chitarra cooked in a mixture of shell-on mussels, vongole and medium prawns, white wine and finished with marinara sauce.

**Starter €12.95**

#### **Arborio Risotto ai Funghi e Formaggio Barolo (GF/Vegetarian)**

Arborio rice with Barolo cheese stagionato, porcini mushrooms, champignon mushrooms and Portobello mushrooms.  
(Cheese produced from cow's milk).

**Starter €10.95**

#### **Garganelli al Filetto**

Fresh garganelli tossed in 80g chunks of beef fillet, sundried tomatoes, 24 months Parmigiano-Reggiano shavings, white wine, fresh herbs, spices and a touch of cream.

**Starter €11.95**

**For a Main Course portion kindly add €3.95**

# Main Courses

## Chicken, Duck, Pork, Lamb, Rabbit & Meat Dishes

### Chicken Breast in Walnut Sauce (N)

Grilled chicken breast served with crushed roasted walnuts and a creamy Frangelico Walnut Liquor sauce.

€17.95

### Honey and BBQ Boneless Chicken Thigh

Grilled boneless chicken thighs in honey and BBQ sauce.  
(served slightly sweet)

€17.95

### Baked Cheesy Chicken Breast (N)

Grilled chicken breast served in a rich cheese sauce consisting of Local Pecorino with fennel, 24 months Parmigiano-Reggiano and Provolone Mandarò.

€19.55

### Classic Duck

Duck breast in orange and honey sauce served with onion, red cabbage and sultana marmalade, mashed potatoes and garnished with sesame seeds.  
(If served without mashed potatoes, it will become lactose free).

€19.90

### Rack of Pork Ribs (GF/LF)\*

Charcoal grilled rack of pork ribs served with BBQ sauce.

€20.00

### Pork Belly (GF/LF)\*

Honey Glazed Pork Belly 24 hour slow cooked pork belly served in its own jus and chef's special sauce.

€22.50

### Lamb Shank (GF)\*

A braised lamb shank set on mashed potatoes and drizzled in its own gravy and mint.  
(If served without mashed potatoes it will become lactose free).

€22.80

### Traditional Gozitan Rabbit (GF/LF)\*

Local rabbit on the bone braised in a traditional Gozitan style. (This dish's availability relies on the supply of local rabbits).

€20.75

### Tagliata di Manzo (GF)

(Aberdeen Black Angus Beef Flap Steak - 300 grams)

Served with rucola and 24 month Parmigiano-Reggiano shavings.

(If served without Parmigiano-Reggiano it will become a Lactose Free dish)

€25.95

### Fillet of Beef (GF)

(Aberdeen Black Angus Beef Fillet - 300 grams).

€28.95

### Rib Eye Steak (GF)

(Aberdeen Black Angus Beef - 300 grams).

€26.95

## Cuts on the Bone

### Milk Fed Veal Frenched Rack - Veal on the Bone (GF)

(Average weight 440 grams - Net weight 420 grams).

€28.25

### Side sauce - €1.50

(Mushroom sauce, pepper sauce, cheese and truffle sauce, English mustard, French mustard, Dijon mustard and whole grain mustard).

**Please note that our meat cuts are all imported fresh, not frozen and some cuts are aged in-house.**

**Please do not hesitate to ask your waiter to show the choice of meat cut that you have ordered.**

**Our chef recommends that when meat cuts are ordered more than medium, it is not guaranteed to be as tender.**

\*(This item is prepared daily in a small amount of portions due to slow cooking).

**All main course dishes are served with potatoes and vegetables of the day.**

## Fish, Seafood, Lobster & Calamari Dishes

### Grilled Swordfish (GF/LF)

Grilled swordfish dressed with herb extra virgin olive oil, lemon, and a touch of garlic and served with a tomato, caper and olive sauce.

€19.95

### Polipo allo Xlendi (GF/LF)

Octopus cooked in onions, fresh herbs, wine and a touch of garlic.

€24.95

### King Prawns (GF/LF)

Fresh Mediterranean king prawns cooked in white wine and cognac with a touch of garlic and set on Arborio risotto. (The average portion consists of 5 to 7 king prawns depending on the size which are approximately net weighted between 250 and 280 grams).

€32.00

### Mixed Shell Fish Marinara (GF/LF)\*\*

Shell-on: mussels, vongole, medium prawns and calamari cooked in fresh herbs, white wine, a touch of garlic and finished with a marinara sauce.

€31.80

(For one person as a main course or to share between two as a starter).

### Mixed Shell Fish Marinara\*\* for 2 persons (GF/LF)

Shell-on: mussels, vongole, medium prawns and calamari cooked in fresh herbs, white wine and a touch of garlic and finished with a marinara sauce.

€30.80 per person

### Salmon Fillet (GF)

Baked fillet of salmon set on pea mashed potatoes served with a lemon oil and beetroot purée and topped with lumpfish caviar. (Served Medium).

(If served without pea mashed potatoes, it will become lactose free).

€22.00

### Lobster (N)

#### (Local or Scottish Lobster)

Fresh lobster served with garlic butter or thermidor with a crunchy lemon crust.

(Average weight 0.6Kg to 1.2Kg).

€8.65 per 100 grams. Please ask your waiter for today's availability and lobster weight.

### Selection of Fresh Fish

Served whole, if they weigh between 400g to 2.5kg.

€5.50 per 100 grams.

(Served whole, if they weigh under 400g, side dishes are not included and come at a cost of €6.00).

When served as a steak

€8.50 per 100 grams.

(When served as a steak, if they weigh under 400g, side dishes are not included and come at a cost of €6.00).

Any additions to fish dishes:

**(200g of Grilled Calamari at €7.00,**

**King Prawns at €6.00 each,**

**Medium Prawns at €1.75 each).**

**It is very important that you confirm your dish's final price by weight with your waiter.**

### Calamari alla Griglia (GF/LF)

Grilled calamari with extra virgin olive oil, lemon, basil and a touch of garlic.

€20.50

### Boathouse Classic Calamari (GF/LF)

Calamari grilled in sweet chilly, basil, garlic, onions and wine.

€20.95

### Calamari Fritti (LF/N)

Fried calamari served with lemon, tartar sauce and sweet chilly sauce.

€20.95

### Trio di Calamari (LF/N)\*\*

A mixture of three different calamari styles consisting of: Boat House Classic Calamari, Calamari Fritti and Grilled Calamari.

€27.95

(For one person as a main course or to share between two as a starter).

**\*\* The Boathouse Signature Dishes**