

The background of the entire page is a solid tan color. Overlaid on this are several large, stylized green leaves with prominent veins, rendered in a painterly style. These leaves are positioned around the central text area, with some extending from the top right, bottom left, and bottom right corners.

# SUSURRUS

Borne by the water surrounding South America to the sweeping waves of the Mediterranean sea hitting the shores of the Maltese Islands, Susurrus presents an exciting Mediterranean cuisine influenced by the diversity of South American food, bonded with fresh local ingredients and avant-garde techniques bestowing a novel dining escapade.

The inspiration behind this menu started with the understanding of the South American continent and the versatility of its cuisine. Our Chef felt that the best way to portray the different styles of cooking in South America can be achieved by utilizing the freshest ingredients from the Mediterranean and adding modern cooking techniques to showcase the creative aspect behind each dish. This aims at elevating and combining flavours in harmony with the main ingredient of each dish to give you an unforgettable culinary experience. Every dish represents a country that inspired our chefs in the formulation of the final dish.

We invite you to embark upon a journey through our menu and we hope you enjoy the Susurrus experience!



## STARTERS

### URUGUAY

#### **Beef**

Uruguayan beef tartare | chimichurri | tapioca | coriander & apple gel  
[GF] [LF] [N]

16

### PERU

#### **Sea Bass**

Sea bass ceviche | mango | passion fruit | lime | fresh chilli | purple onions | basil oil  
[GF] [LF] [N]

14

### VENEZUELA

#### **Octopus**

Charred octopus | potato crushed | jalapeño bell pepper tartar | bloody mary sauce  
[GF] [LF] [N]

15

### COSTA RICA

#### **Tortellacci Pasta**

Fresh tortellacci | pork belly | sweet potato | Amaretto colada | chili oil

15/22

### MEXICO

#### **Tacos**

Beef barreado | chili mayonnaise | red pepper | popcorn | pickled red onion  
[GF]

14

### COLOMBIA

#### **Zucchini**

Grilled zucchini | spiced quinoa | guacamole | red bean | mustard mayonnaise | leeks | cashew nut

[V] [GF] [LF]

12

### ARGENTINA

#### **Prawns**

Argentinian prawns rossi | popcorn | salsa rosa | basil | mango chutney | tabasco  
[N]

16

#### **Selection of Fresh Oysters**

*Fresh Gillardeau Oysters served natural with fresh lime*  
6 per oyster

## MAIN COURSES

CHILE

### **Monkfish**

Monkfish seared | plantain purée | star fruit | prawn bisque | kale | prickly pear gel  
[GF] [N]

32

PARAGUAY

### **Mahi Mahi**

Mahi Mahi fillet | Yerba mate potato mash | fennel | leche de tigre  
[GF]

30

BRAZIL

### **Beef**

Beef bavette | cachaça beef jus | cassava | smoked 'provolone' | 'farofa' soil | red pepper |  
Brazil nut

26

ARGENTINA

### **Asado Beef**

Charcoal grilled Argentinian beef ribeye | aji verde | roasted pepper | silverskin onion | burned  
tomatoes | jus  
[GF] [N]

32

PERU

### **Lamb**

Grilled lamb rack | thyme | purple potato | huancaína sauce | purple onions  
[N]

29

COLOMBIA

### **Parilla**

Slow roasted pork ribs | grilled Chorizo | beef bavette | lamb Pinchos | grilled corn  
*Serves Two*

65

BOLIVIA

### **Egg Plant**

Roasted Guinea squash | garden vegetables | chili | sweet potato  
[V] [GF] [LF] [N]

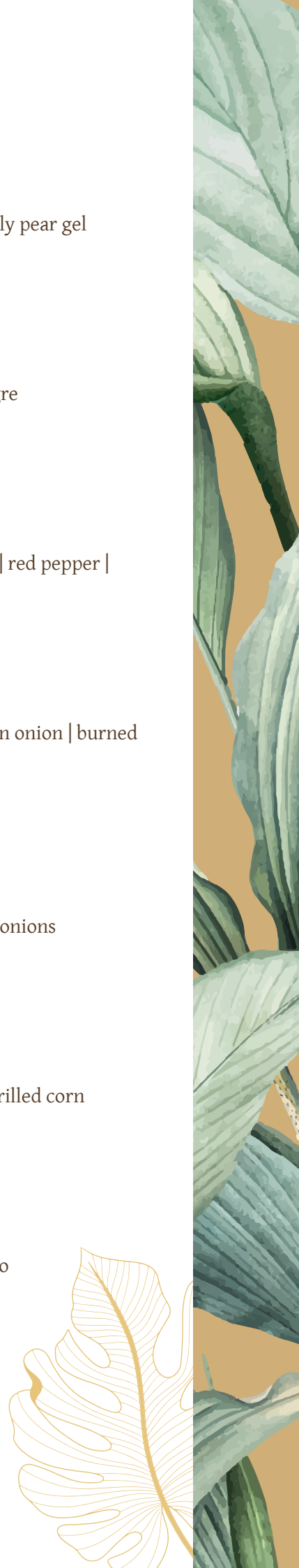
18

ECUADOR

### **Fresh Lobster**

Lime & garlic butter  
10 per 100g

[V] - Vegan [N] - No Nuts [LF] - Lactose Free [GF] - Gluten Free



# EIGHT COURSE DEGUSTATION MENU

PERU

## Sea Bass

Sea bass ceviche | mango | passion fruit | lime | fresh chili | purple onions | basil oil  
[GF] [LF] [N]

*Cordillera Sauvignon Blanc, Miguel Torres, Elqui Valley, Chile*

URUGUAY

## Beef

Uruguayan beef tartare | chimichurri | tapioca | coriander & apple gel  
[GF] [LF] [N]

*Salentein Pinot Noir Reserva, Salentein, Uco Valley, Argentina*

ARGENTINA

## Prawns

Argentinian prawns rossi | popcorn | salsa rosa | basil | mango chutney | tabasco  
[N]

*Colección Torrontés, Bodega Norton, Mendoza, Argentina*

COSTA RICA

## Toretellacci Pasta

Fresh tortellacci | pork belly | sweet potato | Amaretto colada | chili oil

*Antonin Blanc, Marsovin, Ramla Valley Estate Gozo, Malta*

## Palate Cleanser

*Molecular Sphere*

*South American cocktail*

PARAGUAY

## Mahi Mahi

Mahi Mahi fillet | Yerba mate potato mash | fennel | leche de tigre  
[LF]

*El Dorado Sour cocktail*

*Tanqueray gin, Italicus, grapefruit syrup, lime juice, egg white*

BRAZIL

## Beef

Beef bavette | cachaça beef jus | cassava | smoked 'provolone' | 'farofa' soil | red pepper |  
Brazil nut

*Malbec Reserva, Bodega Norton, Mendoza, Argentina*

CUBA

## Trip to La Havana

Smoked chocolate ganache | black sesame | rum custard | coffee ice-cream  
[N]

*Havana Club 7 year old Rum on ice*

**80 euro per person**

*Beverage pairing 48 euro per person*

[V] - Vegan [N] - No Nuts [LF] - Lactose Free [GF] - Gluten Free





# DESSERT MENU

## ALIANZA ENTRE DE RON Y CHOCOLATE

### Three Artisanal South American Chocolate Bites paired with South American Rum

Puerto Rico Chocolate & Orange - Bacardi 8 Year Old Rum

Guyana Chocolate & Cinnamon - El Dorado Reserve Rum

Cuban Chocolate & Praline - Havana Club 7 Year Old Rum

21

## GALAPAGOS ISLANDS

### Lost Coconut

Coconut mousse | pineapple chutney | chocolate | Blue Curaçao

[N]

9

## CUBA

### Trip to La Habana

Smoked chocolate ganache | black sesame | rum custard | coffee ice-cream

[N]

10

## PERU

### Chocolate Corn

White chocolate mousse | sweet corn | crumble | vanilla ice-cream

[N]

8

## AMAZONAS

### Cheese Cake

Acai | dulce de leche | granola | banana ice-cream

9

### Selection of ice-creams

Coconut

Coffee

Vanilla

Raspberry

### Selection of sorbets

[LF] [GF] [V]

Lemon

Mango

3.50 per scoop

