





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 utilising 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

INSPIRED BY SOUTH AMERICAN CUISINE AND MEDITERRANEAN PRODUCE

COLOMBIA

Tuna

Tuna tiradito | lime | orange | green olive | cucumber | mint

[GF] [LF] [N]

15

PERU

Sea Bass

Sea bass ceviche | mango | passion fruit | lime | fresh chilli | purple onions | basil oil

[GF] [LF] [N]

14

VENEZUELA

Red Prawns

Red prawn tartare | quinoa | carrot | celery | guacamole | fresh chilli | coral tuile

[LF] [N]

14

COSTA RICA

Tortellacci Pasta

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

[LF]

14/20

MEXICO

Tacos

Beef barreado | chilli mayonnaise | red pepper | popcorn | pickled red onion

[GF] [N]

14

BOLIVIA

Zucchini

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

cashew nut

[V] [GF] [LF]

10

ARGENTINA

Argentinian Prawns

Argentinian prawns | popcorn | salsa rosa | basil | mango chutney | tabasco

[N] [GF]

14

Fresh Oysters

Fresh Gillardeau Oysters served natural with fresh lime

5 per oyster

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

MAIN COURSES

CHILE

Brown Meagre

Brown Meagre fillet | king prawns | fried batter | prawn bisque | spirulina

[N] [LF]

29

COLOMBIA

Red Snapper

Red Snapper fillet | bell pepper and charcoal purée | peach | pico de gallo | lime | coriander

[GF] [LF]

29

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

[N]

31

PERU

Lamb

Grilled lamb rack | thyme | peas | purple potato | huancaína | purple onions

[N]

28

BOLIVIA

Egg Plant

Roasted Guinea squash | garden vegetables | chilli | sweet potato

[V] [GF] [LF] [N]

18

ECUADOR

Fresh Lobster

Lime and garlic butter | fresh leaves

10 per 100g



SEVEN COURSE DEGUSTATION MENU

PERU

Sea Bass

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

Caliterra Sauvignon Blanc Reserva, Valle de Casablanca, Chile

COLOMBIA

Tuna

Tuna tiradito | lime | orange | green olive | cucumber | mint
[GF] [LF] [N]

Nimbus Single Vineyard, Pinot Noir, Valle de Casablanca, Chile

ARGENTINA

Argentinian Prawns

Popcorn | salsa rosa | basil | mango chutney | tabasco
[N] [GF]

Piedra Negra Torrontés, Francois Lurton, Mendoza, Argentina

COSTA RICA

Tortellacci Pasta

Fresh tortellacci | pork belly | sweet potato | Amaretto colada | chilli oil
[LF]

Antonin Blanc, Marsovin, Ramla Valley Estate Gozo, Malta

COLOMBIA

Red Snapper fillet

Bell pepper and charcoal purée | peach | pico de gallo | lime | coriander
[GF] [LF]

Estate Valley Riesling, Dona Paula, Uco Valley, Argentina

BRAZIL

Beef Bavette

Cachaça beef jus | cassava | smoked 'provolone' | 'farofa' soil | red pepper | Brazil nut
Bodega Cicchitti Tannat, Mendoza, Argentina

PARAGUAY

Pineapple

Grilled pineapple | piña colada | coconut ice-cream
[GF] [LF] [V] [N]

Kabir, Moscato di Pantelleria, Donnafugata, Pantelleria, Sicily

€70 per person

Optional Wine pairing €38 euro per person

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



DESSERTS

PARAGUAY

Pineapple

Grilled pineapple | piña colada | coconut ice-cream
[GF] [LF] [V] [N]

8

CUBA

Trip to La Habana

Dark chocolate | rum | black sesame | custard | coffee
[N]

9

PERU

Semifreddo

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

7

BOLIVIA

Cheese Cake

Goats' cheese | raspberry ice-cream
[N]

8

Selection of ice-creams

Coconut

Coffee

Vanilla

Raspberry

Selection of sorbets

[LF] [GF] [V]

Lemon

Mango

3.50 per scoop

