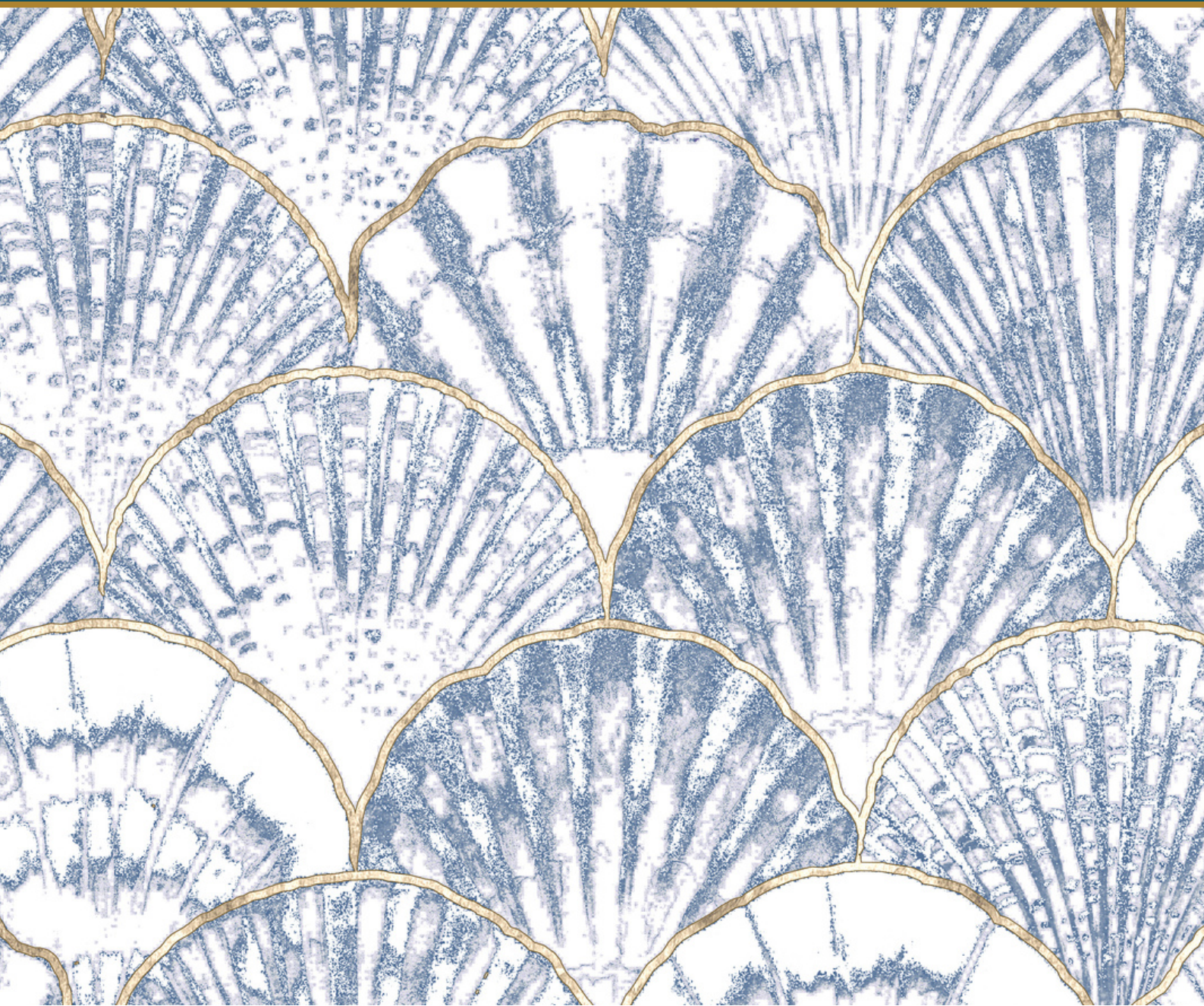


# SOLE

*Seabar by Tarragon*





*While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major allergens (Nuts, fish, shellfish, milk, butter, wheat, among others). We offer gluten free option on request, however, our kitchen is not completely gluten free.*

# SOLE

*Seabar by Tarragon*

Sole is a new dining concept by culinary ambassador and chef personality Marvin Gauci. Situated on the vibrant island of Malta, renowned for its world leading seafood influence. The original concept was birthed from the legacy of the beloved Tarragon Restaurant that launched back in 2007.

A modern interpretation of a classic seabar concept, Sole brings dynamic food from award-winning dishes created by Marvin, featured in his debut cookbook titled *Culinary Trailblazer* and stellar cocktails inspired by his popular *Curated Cocktail Collection*. The restaurant boasts a modern and stylish design, with a warm and inviting atmosphere that is perfect for social dining.

Every table in the house has a panoramic view of the Mediterranean, one in which there is no boundary between the restaurant and the splendour in which it is surrounded. With stunning views of St George's Bay, escape the stresses of life, unwind and immerse yourself in the Sole experience.



# SOLE

## *Caviar Selection*

### PREMIUM STURGEON CAVIAR

#### Kaluga River Beluga

*Derived from the esteemed Kaluga sturgeon, this caviar offers a unique and sumptuous taste of distinction.*

50g Tin - €130 | Sample Spoon 5g - €13

#### Oscietra Grandeur

*Savour the rich, nutty notes from these eggs, a hallmark of the Oscietra sturgeon.*

50g Tin - €180

#### Beluga's Pinnacle – Huso Huso

*A luxurious indulgence from the renowned Beluga sturgeon, epitomizing caviar elegance.*

50g Tin - €410

#### White Pearl of the Sea – Rare Albino Ruythenus

*A rare delicacy, this albino sturgeon caviar offers an unparalleled, delicate taste profile.*

50g Tin - €220

#### Platinum Elegance

*A caviar of unmatched sophistication, inviting connoisseurs to a memorable tasting experience.*

50g Tin - €170

*Accoutrements: Each caviar selection is thoughtfully paired with our freshly made blinis and a dollop of crème fraîche. Elevate your caviar experience with complimentary duo shots of chilled Beluga Noble Vodka when opting for 50g of any caviar choice.*



## OYSTERS

### *Gillardeau's Treasure*

*Harvested from the revered waters of France, Gillardeau oysters are a true testament to luxury and taste.*

*Each - €7*

### *Poget's Elegance*

*With a balanced salinity and exquisite texture, Poget oysters invite patrons to the essence of the ocean.*

*Each - €7*

*Garnishings: Each oyster is thoughtfully complemented by our classic Mignonette and a wedge of zesty lemon.*

## OCEAN QUARTET CRUDO

*A rotating selection of four pristine ocean crudos, curated according to the season and market availability. Featuring local delicacies such as Red Prawns, Tuna, Swordfish, Amberjack, and Lampuki.*

*- €40 (Serves Two)*

## CARPACCIO SELECTIONS

### *Red Prawn Elegance*

*Local red prawn carpaccio, elevated with Malta's own Island 8 gin-infused Belludja apples and local fig chutney. Garnished with spirited local microgreens.*

*- €18*

*Optional 5g caviar enhancement for an additional €13.*

### *Salmon Symphony*

*Salmon, carefully cured in-house with local citrus, beetroot, Gozo salt, and sugar. Paired with airy whipped dill and lemon butter, accompanied by crispy local herb bread.*

*- €18*

### *Octopus Odyssey*

*Tender octopus carpaccio, adorned with home-dried cherry tomatoes, flamed local orange segments, and an assortment of local herb mayos. Completed with parisien cut local potato confit.*

*- €18*

### *Beetroot Ballet*

*Vibrant beetroot carpaccio drizzled in olive oil, accented with beetroot gel, Gozo sea salt, and roasted pine nuts. Served alongside beetroot and raspberry ice cream.*

*- €16*



## STARTER SELECTIONS

### *Noir Calamari*

*Calamari in rich black ink, accentuated with lemon zest and local flat parsley. Garnished with zesty lemon pearls and roasted local garlic aioli.*

- €18

### *Scallops à la Malta*

*Half shell scallops, delicately oven-baked in garlic-infused olive oil with local tarragon. Crowned with homemade sour bread crumble and a sumptuous champagne drizzle.*

- €18

### *G.O.A.T.*

*Soft goat cheese enrobed in crisp filo, paired with flamed orange segments and bajtra liquor note. Drizzled with local honey and adorned with honey-wild thyme pearls.*

- €18

### *Seashell Medley*

*Mussels and clams luxuriously cooked in a flavorful blend of olive oil, local garlic, fresh herbs, and Gellewza white wine. Served with toasted homemade herb bread.*

- €18.50

## SEAFOOD PLATTER

### *The Maritime mix*

*A grand showcase of the ocean's finest: Half shell Scallops, Mussels, Clams, King Prawns, and our house classic Calamari.*

- €60 (€30 per person)

## INTERLUDES

### *Limoncello Nitro*

*Handcrafted a la minute at your table, a tantalizing sorbet of lemon, lime, and limoncello is brought to life with a whisper of wild thyme.*

- €10

### *Grapefruit Aerial Delight*

*A frothy embrace of grapefruit and raspberry, this airy indulgence is crowned with a zest of grapefruit for that perfect balance.*

- €10



## GRAINS

### *Lobster Tagliatelle Noir (Serves 2)*

*A symphony of squid ink-tinted tagliatelle cradled in creamy lobster bisque. Elevated by sumptuous lobster meat, cherry tomatoes, aromatic garlic, and olive oil. Perfumed with white wine, Gozo sea salt, and a hint of crushed pepper.*

*- €70 (€35 per person)*

### *Prawns Risotto Rosso*

*Gently simmered in a velvety prawn bisque, interwoven with sun-kissed roasted local tomatoes and red onions. Imbued with olive oil, Gozo salt, fresh garlic, and parsley, all harmonized by a finish of white wine and chives.*

*- €26*

### *Prawn's Tagliatelle Embrace*

*Luxurious tagliatelle drenched in a creamy prawn bisque, complemented by roasted tomatoes, local red onions, and garlic. Infused with olive oil, Gozo salt, fragrant parsley, white wine, and a flourish of chives.*

*- €26*

### *Tortellacci Alchemy*

*Artisan-filled parcels brimming with local roasted almonds and swordfish. Zested with lemon, kissed by local tomatoes, and melded with garlic and olive oil. A graceful finale of crème fraîche seals the deal.*

*- €26*

## ALTERNATIVE MAINS

### *Angus Ribeye Steak*

*Char-grilled Black Angus ribeye, reclining on a bed of buttery local mashed potatoes, accompanied by tender micro herbs. Drizzled with a robust peppercorn sauce.*

*- €33*

### *Angus Filet Steak*

*Exquisite char-grilled Black Angus filet, embellished with buttery mashed potatoes and delicate micro herbs. Enhanced with a rich mushroom, mustard, and brandy sauce.*

*- €35*

### *Chicken Gorgonzola in Filo*

*A delicate filo basket cradling a creamy fusion of chicken, gorgonzola, and walnut. Complemented with buttery mashed potatoes and fresh micro herbs.*

*- €27*



## MAINS

### *Gamberi Rossi Mastery (Market Price)*

*Charcoal oven-roasted Gamberi Rossi, bathed in white wine, aromatic garlic, and parsley. Enhanced with Gozo salt and olive oil.*

### *Octopus Odyssey*

*Tender octopus, seared with olive oil, fresh lemon, and cherry tomatoes. Melded with local herbs, Gozo sea salt, crushed pepper, and the essence of smoky oak barrel Chardonnay.*

- €29

### *Sole Duet (Serves 2)*

*A majestic whole sole, oven-baked to perfection with garlic butter, parsley, and fresh lemon. Seasoned with sea salt, crushed pepper, and elevated by a luxurious champagne sauce.*

- €70 (€35 per person)

### *Prawn's Royal Sauteé*

*Elegantly sautéed king prawns with garlic, cherry tomatoes, and local herbs, baptized in white wine and olive oil. Perfumed with Gozo sea salt and crushed pepper.*

- €33

*Opt for a flamboyant flambée at the table with sambuca for an additional €4.*

### *King Crab Indulgence (market price)*

*Exquisite open-shelled king crab legs, a portrait of succulence. Sauteed in a symphony of garlic and fresh local herb butter.*

### *Catch of the Day (market price)*

*Sole takes immense pride in our collaboration with local fishermen, ensuring our esteemed guests savor the freshest and most exceptional seafood Malta boasts. Cooked in accordance with our chef's artistry. Kindly engage with your server for today's treasure.*

### *Surf & Turf Extravaganza*

*A marriage of Black Angus fillet and regal king prawns. Presented atop buttery mashed potatoes and graced with our signature peppery Mediterranean sauce.*

- €45



## ADD - ONS

Fries - €5

*Crisped to perfection and seasoned just right.*

Roast Delight - €5

*Potatoes roasted to a golden hue, bringing out their earthy essence.*

Buttery Mash Elegance - €5

*Creamy mashed potatoes, whipped with butter to silky perfection.*

Broccolini Al Pinò - €5

*Tender broccolini, adorned with roasted pine nuts for that delightful crunch*

Signature Sauces

Mushroom Rhapsody - €5

*A rich concoction highlighting the deep, umami flavors of mushrooms.*

Peppercorn Passion - €5

*A robust sauce, where the zesty spirit of peppercorns takes center stage.*

Gorgonzola & Walnut Whisper - €5

*A creamy embrace of tangy gorgonzola, punctuated by the crunch of walnuts*

## FRUIT PLATTER - TO SHARE

*Enjoy a show-stopping fruit platter curated by our team here at Sole. This is ideal for any group looking to taste the fruitful flavours of the Mediterranean. Sole proudly works hand-in-hand with local Farmers and Farmers' markets to provide our clients with the freshest and best quality fruit that the island has to offer.*

*This is subject to availability. Kindly ask your server for assistance.*

*The fruit platter price may vary as per market value.*

€35



## DESSERTS

### *Chocolate Obscur Fondant - €10*

*Decadent chocolate with a molten core, paired with toffee ice-cream and a whisper of gold*

### *Zucchini Whisper Cake - €9*

*Embracing local flavors, this zucchini cake is flavour with olive oil and paired with our house-made vanilla pod ice cream.*

### *Azure Panna Cotta - €9*

*Delicate blueberry panna cotta resting on a lush berry compôte, adorned with fresh blueberries.*

### *Salted Caramel Embrace - €9*

*Layers of rich caramel cream, juxtaposed with crunchy praline and crowned with caramelized hazelnuts.*

### *Citrus Castle Cheesecake - €10*

*An inventive spin on the classic; zesty no-bake lemon cheesecake artistically presented as a sandcastle.*

### *Frozen Elixirs*

#### *Sorbets - €4 per scoop*

*Lemon intertwined with thyme, and watermelon infused with freshly plucked mint.*

#### *Classic Crème Glacée - €4 per scoop*

*Choose from timeless flavors: velvety chocolate, rich vanilla, or luscious strawberry.*

## DISCLAIMER

*We here at Sole prioritise the highest quality ingredients, working everyday in partnership with our purveyors to source the freshest produce that is as local as possible, to meet our high standards that reflect both our brand values and your expectations. Please alert your server if you have any food allergies. Consuming raw or uncooked seafood, shellfish, or produce may increase your risk of food borne illness, especially if you have certain medical conditions. Kindly advise your server of any concerns.*

*Best regards,  
Team Sole*



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