

VINOTHÉQUE

B I S T R O

Valentines

DINNER

Tuesday 14 February 2023 • 7pm - 10pm • €40 per person

STARTER

CURED SALMON CARPACCIO - Citrus Dressing - Micro Cress - Salmon Croquette

or

BEEF CARPACCIO - Gozitan Olive Oil - House Vinaigrette - Rucola - Pecorino Shavings

or

BEETROOT & CELERIAC CARPACCIO - Bean & Chilli Dressing, Tofu **VG**

or

RISOTTO ARBORIO - Olive Oil - Wild Mushrooms Flamed in Cognac - Black Truffle **VG**

MAIN COURSE

LOCAL SEABASS - Brunoise Potato - Scallop & Clam Velouté - Thyme - Micro Cress

or

AGED IRISH ANGUS - Creamy Mashed Potato - Wild Mushroom, Thyme and Truffle Jus

or

LOBSTER & PRAWN RAVIOLI - Bisque - Sambuca - King Prawn - Confit Cherry Tomatoes - Soft Herbs

or

ROOT VEGETABLES, WILD THYME & TOMATO STEW - Red Quinoa with Garlic, shallots & Olives **VG**

DESSERT

Our Loving Mix of Favourite Desserts & Berries to Share

TERMS AND CONDITIONS

For reservations, please give us a call on +356 2370 2000 or email us on fb@marinahotel.com.mt
Full payment to be affected within 48 hours of placing a reservation. Prices quoted are inclusive of VAT. If you have a food allergy or intolerance, kindly speak to our staff before you order your food and drinks.