

PHOENIX



A La Carte Menu

Dear Esteemed Guest,

Welcome to the Hotel Phoenicia and to the Phoenix Restaurant.

We are committed to serving daily fresh items by primarily sourcing local produce and by featuring a variety of Mediterranean dishes carefully selected by our Executive Chef for your dining pleasure.

Hotel guests booked on a half board basis are entitled to the daily changing Table d'Hôte Menu. Guests booked on Half-board basis are also able to choose from the À La Carte menu with an allowance of €33.00 per person which will be deducted from the final food bill.

Should you have any allergies or dietary requirements, please do not hesitate to contact our head waiter or a member of the staff.

We hope you will have a truly memorable experience and we look forward to welcoming you back soon.

Buon appetito!

Opening Hours
Breakfast: 07.00hrs- 10.30hrs
Lunch: 12.30hrs - 15.30hrs
Dinner: 19.00hrs - 22.00hrs



Starters

Soup of the day 	€ 6.00
Greek salad  	€ 7.50
Caprese salad with Sorrentina buffalo mozzarella, basil and oregano  	€ 9.00
Norwegian smoked salmon with a Waldorf salad and basil crostini (N) 	€11.00
Seared Maltese red tuna with a strawberry, cucumber and a black sesame salad, with a balsamic reduction	€11.00
Vitello Tonnato – Piemonte Carpaccio of milk-fed veal in a traditional tuna and caper sauce 	€10.00
Deep-fried eggplant croquettes with Scamorza cheese and served with Tahini sauce 	€ 9.00



Vegetarian



Gluten free

(N) contains nuts

* can be made gluten free



Chef's specialty

Pasta and Risotto - Primi Piatti

Spaghetti alla chitarra with local red prawns, cherry tomatoes, zucchini and basil *	€14.00
Black ink salmon tortelloni with cherry tomatoes, Mascarpone cheese and black olive powder 	€13.00
Garganelli al pesto with selected seasonal vegetables and nuts *  (N)	€10.00
Pappardelle with pumpkin, Speck and hazelnuts (N)	€12.00
Buffalo mozzarella and spinach filled ravioloni with seasonal seafood	€15.00
Risotto with Topinambour artichokes, fresh sea bass, lemon and thyme 	€13.00
Risotto alla Milanese; traditional recipe with saffron and grated parmesan 	€12.00



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Chef's specialty

Main Courses - Secondi Piatti

Rosemary and potato-crust turbot with selected vegetables of the day 	€16.00
Sea bream filet 'Cartoccio style' with cherry tomatoes, black olive crust and a base of semi dry white wine 	€18.00
Carved supreme of chicken with red peppers, black sesame seeds and soya sauce reduction  served with a trio of potatoes, spinach and broccoli	€15.00
Beef tagliata with olive powder, cherry tomatoes, Parmesan shavings and arugula 	€20.00
Grilled Rib-Eye on a bed of pan brioche bruschetta and served with selected vegetables of the day *	€26.00
Tian of zucchini, eggplant and buffalo mozzarella, served with basil olive oil 	€15.00



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Chef's specialty

Desserts

Orange and white chocolate cake with a Grand Marnier reduction	€ 5.00
Chocolate fondant with a red berry sorbet	€ 5.00
Passion fruit cheesecake with Fiordilatte ice-cream	€ 6.00
Traditional Maltese Helwa tat-Tork ice-cream with chocolate-chip cookies (N)	€ 5.00
Seasonal fruit salad with vanilla ice-cream 	€ 4.50
Assortment of Maltese cheeses with home-made grape chutney, grissini and water biscuits (N)	€7 .00



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For the young ones

Penne with home-made tomato and basil sauce  *	€ 5.00
Home-made beef burger served with fries *	€ 6.00
Chicken nuggets served with fries	€ 6.00
Fish and chips British style served with mushy peas	€ 7.00



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