Pegasus

SUNDAY LUNCH MENU

Dear Guest,

We would like to welcome you to our Pegasus Sunday Lunch.

We offer a different experience than the usual loud and crowded Sunday Buffets by offering you a fixed price menu with a wide selection of Southern Mediterranean 'best in class' dishes, put together by our Executive Chef Saul Halevi and his award winning team. We stay in line with our restaurant concept, which is a cuisine made of up to 80% local produce and friendly, attentive, yet not over-the-top service. The highlight of our Pegasus Sunday Lunch is undoubtedly our carvery, when you are ready for it, simply call the Head Waiter who will be more than pleased to carve your favourite joints cooked to your liking.

We hope you will enjoy your Sunday Lunch and please do let us know what we can do, in order to improve our product and service.

Culinary regards,

Your Food & Beverage Team

Dietary Requirements.
Unless otherwise indicated by our Gluten Free symbol, menu items may contain traces of gluten. All our pasta dishes (except the ravioli) can also be served using Gluten Free pasta.
Vegetarian dishes are marked with
Vegan friendly dishes are marked with

Pegasus

Creamy Soup of Sweet Potatoes
with a Tartare of Prawns and Anchovies

Buffalo Mozzarella and Parma Ham Salad
with Red Berries, Pine Nuts and Green Leaves

Octopus Salad with Blue Potatoes, Mange Tout, Fennels
Orange and Black Olive Powder

Seared Breast of Sesame-Flavoured Quail with Crushed Sweet Potatoes
Wilted Spinach and Balsamic Drizzle

Risotto with Calamari, Black Olives and Pesto

Garganelli Pasta with Wild Game Carbonara

Raviolini filled with Mozzarella and Spinach
with Tomato and Hazelnut Fondue

Gnocchetti with Rabbit, Pancetta and Pumpkin
tossed in a Port Wine Sauce

FROM OUR CARVERY
Roast Beef with Horseradish Sauce
Roasted Leg of Lamb Flavoured with Rosemary and Garlic
Roasted Tenderloin of Pork with Apple Purée and Thyme Jus

served with vegetables in season and three kinds of potatoes

Fresh Pan-Seared Meagre with Escabeche Vegetables
and Rosemary-Flavoured Roasted Potatoes

Grilled Red Bream accompanied by Black Olive Tapenade
with Orange and Vanilla Reduction

Apple Crumble with Vanilla Ice-Cream
Gateau of Helwa tat-Tork
Chocolate and Hazelnut Tart with Red Fruits and Chocolate Ice Cream
Bronte Pistachio Semifreddo

€ 32.00 per person Incl. VAT