

**The**

**Terrace**

**Grill**

seasonal  
tastes

OPEN DAILY

SUNDAY TO THURSDAY

From

19.00 – 21.30

FRIDAY & SATURDAY

From

19.00 – 22.00

Contact us on 21381000 or visit

[www.terracerestaurantmalta.com](http://www.terracerestaurantmalta.com) for reservations

# The Terrace

# Grill

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tastes

## Monday

### Antipasti & Salads

Selection of refreshing natural salads, mouthwatering antipasti consisting of cured meats, Home marinated fish, combined salads, flavored oils, condiments & house dressings  
Assortment of mini crusty ciabattas, multigrain & fancy rolls

### Soup & Pasta

Fresh vegetable minestrone with beans and pancetta, croutons  
Ricotta and spinach ravioli in a rich tomato sauce, grana shavings  
Macaroni with a beef ragout, spinach & ricotta

### Live from the grill

Parsley & garlic marinated beef ribeye  
Honey, herb & local citrus chicken  
Mint & olive oil marinated tuna  
Served with aioli, Thai sauce, lemon wedges and horseradish mayo

### & the wok

Calamari stir fry  
Complimented with olive oil, tomato sauce, white wine, garlic, onions, herbs, olives, capers & cherry tomatoes

### Mains...

Fish Dorado, caper & green capsicum tomato sauce  
Red wine & garlic braised rabbit with root vegetables  
Pork medallions, caramelized onions & cherry tomatoes  
Grilled Maltese sausages  
Baked cabbage in an egg soufflé  
Mediterranean vegetable kapunata  
Spring onions & herb rice pilaff  
Chunky roasted potatoes with sundried tomatoes

### Fruit & desserts

A delicious & exquisite selection of desserts & summer fruits,  
Ice creams & sorbet trolley from our Pastry chef

**Price €37.00 per person**

Children 6-10 years - €10

Children up to 5 years free

# The Terrace

## Grill

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## Tuesday

### Antipasti & Salads

Selection of refreshing natural salads, mouthwatering antipasti consisting of cured meats, Home marinated fish, combined salads, flavored oils, condiments & house dressings  
Assortment of mini crusty ciabattas, multigrain & fancy rolls

### Soup & Pasta

Cream of tomato & basil, garlic croutes  
Fiochetti, speck, pine nuts & truffle cream  
Penne tossed with fried aubergines & tomato sauce

### Live from the grill

Scottona beef sirloin, herb and olive oil  
Tandoori and yoghurt chicken  
Thai marinated salmon  
Served with aioli, Thai sauce, lemon wedges and horseradish mayo

### & the doner

Lamb doner, pita bread or in a wrap, selection of salads, hot, sour & garlic cream sauces

### Mains...

Pan seared local catch, citrus and cherry tomatoes salsa  
Louisiana braised pork ribs  
Veal medallions with roasted mushrooms, creamed sage jus  
Grilled veal sausages & braised onions  
Curried roast root vegetables  
Vegetable spring rolls, teriyaki dip  
Mexican style braised rice  
Parmentier potatoes with sundried tomatoes

### Fruit & desserts

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# The Terrace

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## Wednesday

### Antipasti & Salads

Selection of refreshing natural salads, mouthwatering antipasti consisting of cured meats, Home marinated fish, combined salads, flavored oils, condiments & house dressings  
Assortment of mini crusty ciabattas, multigrain & fancy rolls

### Soup & Pasta

Vegetable cream, toasted croutons  
Ricotta & spinach tortellini, pancetta & truffle cream  
Farfalle pasta tossed in a sundried tomato sauce, grated peppered cheese lets

### Live from the grill

Thyme & rosemary veal ribeye  
Chicken in extra virgin olive oil & oregano  
Sea bream with mint & lemon juice  
Served with aioli, Thai sauce, lemon wedges & horseradish mayo

### & carvery

Traditionally stuffed pork loin porchetta & smoked gammon leg, fruit chutney, marsala jus

### Mains...

Swordfish, capers, lemon & oregano on a tomato sauce  
Chicken with pancetta, mushrooms & artichokes  
Balsamic marinated lamb chops, feta crumbles & pan juices  
Piccante sausages in tomato sauce  
Mini Vegetable frittata  
Zucchini parmigiana  
Lyonnaise potatoes  
Pancetta & herb rice

### Fruit & desserts

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## Thursday

### Antipasti & Salads

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Assortment of mini crusty ciabattas, multigrain & fancy rolls

### Soup & Pasta

French onion soup, gruyere croutes  
Mushroom panzerotti, pine nuts, herbs & olive oil  
Penne Napolitana, grana shavings

### Live from the grill

Thyme & olive oil marinated beef sirloin  
Hoi sin & orange marinated chicken breast  
Swordfish, chili, ginger & coriander marinade  
Served with aioli, Thai sauce, lemon wedges & horseradish mayo

### & doner

Chicken doner, pita bread or in a wrap, selection of salads, hot, sour & garlic cream sauces

### Mains...

Baked salmon with a dill beurre blanc  
Grilled pork medallions with roast apples & a mustard calvados cream  
Herbed escalopes of turkey, wilted spinach & cranberry jus  
Chilli frankfurters, tomato dipping sauce  
Onion bhajis  
Glazed peas & peppers  
Potato croquettes, creamy mayo herb dip  
Onions, peas, pimentos & rice soffrito

### Fruit & desserts

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## Friday

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### Soup & Pasta

Pumpkin cream soup, pumpkin seed oil drizzle & croutons  
Mc N cheese  
Tortellini in a pancetta, sugar peas & tomato basil sauce

### Live from the grill

Cracked pepper & herb marinated beef fillet medallions  
Hickory chicken  
Swordfish with lemon & mint  
Served with aioli, Thai sauce, lemon wedges and horseradish mayo

### & carvery

Traditionally slow roasted rib of beef & smoked flavored whole roasted chicken,  
Onion rings & rosemary jus

### Mains...

Panache of fish Louisiana style with pancetta & clams  
Bbq flavored baby back pork ribs  
Rosemary grilled lamb chops, chick pea ragout & mint jus  
Spicy cistoria sausages  
BBQ corn on the cob with tomatoes & roasted almond flakes  
Refried beans with chili  
Lemon & paprika potato wedges  
Braised herb rice

### Fruit & desserts

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Ice creams & sorbet trolley from our Pastry chef

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### Saturday

#### Antipasti & Salads

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Assortment of mini crusty ciabattas, multigrain & fancy rolls

#### Soup & Pasta

Seafood minestrone, black olive tapenade croutes  
Ravioli with ricotta & spinach, tomato basil sauce  
Farfalle with salmon, zucchini & herb cream

#### Live from the grill!

Thyme & rosemary marinade beef sirloin  
Thai marinated grilled chicken homemade mango relish  
Orange & coriander fresh tuna  
Served with aioli, Thai sauce, lemon wedges and horseradish mayo

#### & wok

Wide variety of wok shellfish accompanied by different sauces & condiments

#### Mains...

Roast grouper with a cherry tomato & herb salsa  
Veal Milanese sage cream  
Spiced boneless quail with roast grapes & honey jus  
Verzini sausages  
French beans with almonds  
Roast vegetables panache  
Rice pilaff  
Parsley new potatoes

#### Fruit & desserts

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## Sunday

### Antipasti & Salads

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Assortment of mini crusty ciabattas, multigrain & fancy rolls

### Soup & Pasta

Cream of broccoli & stilton cheese, toasted croutons  
Eliche tossed in a tomato sauce, capers, peppered cheese lets & extra virgin olive oil  
Mini meat tortellini tossed in a veal ragout & pecorino shavings

### Live from the grill

Rosemary & cumin marinated lamb cutlets  
Honey, paprika & herb marinated chicken  
Dill lemon swordfish medallions  
Served with aioli, Thai sauce, lemon wedges and horseradish mayo

### & carvery

Baron of beef & whole suckling pig with condiments & sauces

### Mains...

Panache of fish, chive dressing  
Bacon wrapped roast chicken breast with artichokes & pan juices  
Veal piccata with lemon, caper & parsley  
Fennel pork sausages  
Vegetable samosas  
Mint glazed carrots & peas  
Fragrant rice  
Mini rosti potatoes

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