

# WELCOME TO QUADRO RESTAURANT

Our culinary team have created this menu centred on simple, homemade food, with a focus on select fresh, local produce with a light and healthy twist. The culinary approach follows a minimalist philosophy, revealing the purity of premium ingredients in their natural state while maximising both flavour and nutritional benefits.

(V) Vegetarian dishes

Please inform your server of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.

We welcome enquiries from guests who wish to know whether any dishes contain particular ingredients.

All prices are in Euros.



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# STARTERS

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## CHICKEN & MORTEAU SAUSAGE CAPPELLETTI

Root Vegetable Ragout, Potato Cream

23

## FOIE GRAS & CHICKEN LIVER PARFAIT

Orange & Apple Chutney, Thyme Brioche

23

## MGARR MUSHROOM & VALENCAY GOAT'S CHEESE TART (V)

Truffle & Aged 'Leonardi' Balsamic  
Pearls, Shallots, Petit Salad

21

## PRAWN THERMIDOR SCARPINOCC

Thai Red Curry & Coconut  
Velouté, Mango Salsa

26

## MARINATED BEEF TARTARE

Beetroot, Sobacha, 'Local Handcrafted  
Agostinjan' Sabayon, Focaccia

24

## SPANISH SAFFRON 'ACQUERELLO' RISOTTO

Oxtail, Hazelnuts

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## MAINS

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### BEEF CHEEK

Celeriac & Parmesan Royal, Truffle,  
Shallot, Savoury Crumble, Jus

34

### CORN FED CHICKEN BREAST

Chive Farci, Savoy Cabbage, 'Xikel' -  
Leg & Ham Hock Tortelli, Jus

38

### SPNOTT TAS-SALVAĠĠ PAN ROASTED WILD SEA BASS

Scallop Mousse, Courgette, Potato Tuile,  
Pike Roe Beurré Blanc

38

### SWEET POTATO CROUSTADE (V)

Garlic & Curry Oil, Golden Raisins, 'Lewż' -  
Almonds, Cauliflower, Mustard Seeds

25

### BEEF FILLET

Carrot & Swede Terrine, Sauce au Poivre

42

### DUCK BREAST

Imam Bayildi, Black Garlic, Duck Leg  
'Baklava', Pistachio, Jus

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# DESSERTS

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## MOUSSE TAN-NANNA NINA

Coffee & Mascarpone Mousse, Chocolate  
Namelaka & Brown Butter Tuile

**14**

## 70% DARK CHOCOLATE - SÃO TOMÉ - MOUSSE

Chocolate Tuile, Orange Sorbet,  
Orange & Mint Essence

**13**

## LEMON CHIBOUST

Meringue, Short Bread, Vanilla Ice Cream

**13**

## DATE & VANILLA PUDDING

Apple, Brandy Snap, Butterscotch  
Sauce, Pecan Ice Cream

**13**

## HOUSE SORBETS & ICE CREAMS

Vanilla, Chocolate, Caramelised  
Pecan, Lemon or Mango Sorbet

**1 Scoop 3.5**

**Extra Scoops 3**

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# TASTING MENU

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## AMUSE BOUCHE

*Early Flavours*

### FOIE GRAS & CHICKEN LIVER PARFAIT

Orange & Apple Chutney, Thyme Brioche

or

### MARINATED BEEF TARTARE

Beetroot, Sobacha, 'Local Handcrafted  
Agostinjan' Sabayon, Focaccia

*In Between*

### PRAWN THERMIDOR SCARPINOCC

Thai Red Curry & Coconut Velouté, Mango Salsa

*Mains*

### PAN FRIED WILD SEA BASS

Scallop Mousse, Courgette, Potato  
Tuile, Pike Roe Beurré Blanc

or

### BEEF FILLET

Carrot & Swede Terrine, Sauce au Poivre

*Grand Finale*

### LEMON CHIBOUST

Meringue, Short Bread, Vanilla Ice Cream

## PETIT FOURS

€85 Per Person - Minimum 2 Guests