

WELCOME TO QUADRO RESTAURANT

Our Chef Daniel Vella McIntyre and his 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.



STARTERS

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

24

MAINS

BEEF CHEEK

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

34

CORN FED GUINEA FOWL

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

38

FROM THE GRILL

Kindly ask your server for the daily
fresh catch or prime cut

DESSERTS

MOUSSE TAN-NANNA NINA

Coffee & Mascarpone Mousse, Chocolate
Namelaka & Brown Butter Tuile

14

MILK CHOCOLATE DELICE

Pistachio Brownie, Caramelised
Pistachio Ice Cream

13

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