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Food Menu

3 courses **€85** / 4 courses **€105**

STARTERS

Ġbejna, Figs, Fig Leaf, Jamon Iberico, "Ravjula Moqlija".

Local Red Prawns, "Ceviche" and BBQ, Peaches, Saffron Aioli.

Otoro (Tuna Belly), Radish, Ginger, Sea Grapes, Mediterranean Dashi.

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Kid Goat's Capellaci, Fermented Mustard Greens,
Borlotti Beans, Consomme.

Aged Acquerello Risotto, Sea Urchin, Caper Leaf, White Miso.

Zucchini (Green, Yellow, Flower) Sunflower Seed Praline, Vin Jaune Sabayon.

MAINS

30-Day Aged Creek Stone Farm Sirloin, Pomme Paillason,
Sauce Bordelaise.

(serves 2; 25 euro per person supplement)

Pork Neck, Grilled Octopus, Pickled Plum, "X.O" Sauce.

Maltese Rabbit, "Southern Fried Style Rabbit Leg",
Coconut, French Beans, Sauce Suprem.

Wreck Fish, Cucumber Beurre Blanc, Smoked Fish, Kabu Turnip.

DESSERTS

"Te fit-Tazza" Black Tea, Condensed Milk,
Lemon Ricotta, Lemon Foam.

Artisanal Cheese Selection, Quince Membrillo, Lavosh Biscuits.

Single Origin Chocolate, Hazelnut, Frangelico, Crème Cru.

Grapefruit and Elderflower Tart, Yoghurt and Cardamon Sorbet.

The same amount of courses need to be taken by the whole party.

Please note that this is a sample menu; our menu changes frequently and according to the seasonal availability of ingredients.