

# NONI

## *Food Menu*

4 courses

**€105**

### STARTERS

Gozo Asparagus Tart, tal-Karmnu Farm Sheep's Ricotta, Pumpkin Seed, Timut Pepper

Bakkaljaw, Almond, Parsley, "Sfineg", Fermented Caper Berries, Salt Cod Brandade

"Humble Chicken", Free Range Egg, Sandwich, Frozen Liver Parfait, Mushroom

### INTERMEDIATES

Sopressini Pasta, Spring Vegetable Minestrone, Parmeggiano Reggiano, Quail's Egg

Aged Acquerello Risotto, Local Red Prawn, Foraged Sea Herbs & Seaweed, Mandarin

Spinach "Dolma", Chickpeas, Saffron Curry, Coconut, Kaffir Lime

### MAINS

30-Day Aged Creek Stone Farm Sirloin of Beef, Pomme Paillason, Red Wine Jus  
*(serves 2; 25 euro per person supplement)*

Braised Veal Neck, Globe Artichokes, Lemon Thyme, Blanquette

Spring Lamb, Shawarma, Couscous Tagine, Cucumber Salad, Mint

Pagru, Courgette Flowers, Sea Urchin, Fish Bone and Citrus Sauce

### DESSERTS

"Te fit-Tazza"

Artisanal Cheese Selection, Quince Membrillo, Biscuits

"Tiramisu", Single Origin Chocolate, Arabica Coffee, Vanilla, Don Papa Rum

Rabat Strawberries Tart, Almond Dacquoise, Pistachio Praline, Chantilly



**MICHELIN**

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