




SOLE

Seabar by Tarragon

EASTER SUNDAY



Amuse - bouche

Starters

LOCAL GROUPER CARPACCIO WITH BAHRIJA OLIVE OIL,
CAYENNE PEPPER AND A CITRUSY BALSAMIC EMULSION

or

ARTISANAL HOME-MADE GNOCCHI WITH CHORIZO
AND PECORINO FONDUE AND GOZO SAUSAGE DUST

or

OYSTER MUSHROOM AND GBEJNA TARTLET

(ADD FRESH TRUFFLE AT €8 PER GRAM)

or

PULLED LAMB PASTRIES WITH BAJTRA LIQUEUR AND SPICY TOMATO SALSA,
PINE NUTS, MINT OIL AND FETA CRUMBLE

Mains

BLACK ANGUS RIBEYE WITH PEPPERCORN AND TARRAGON SAUCE,
ROASTED ONION PETALS, PUMPKIN AND MUSTARD PURÉE

or

LOCAL FRESH FISH WELLINGTON WITH PRAWN
AND ASPARAGUS DUXELLES AND CHAMPAGNE SAUCE

or

QUAIL BALLOTINE STUFFED WITH ITS OWN MEAT AND BARLEY RISOTTO,
BELL PEPPER, SHALLOT, CHILI AND CURRY HERB SAUCE

or

ROASTED RACK OF LAMB WITH A PISTACHIO HERB CRUST,
RED WINE & ROSEMARY JUS

Dessert

EASTER – INSPIRED SURPRISE DESSERT

(€65 per person)