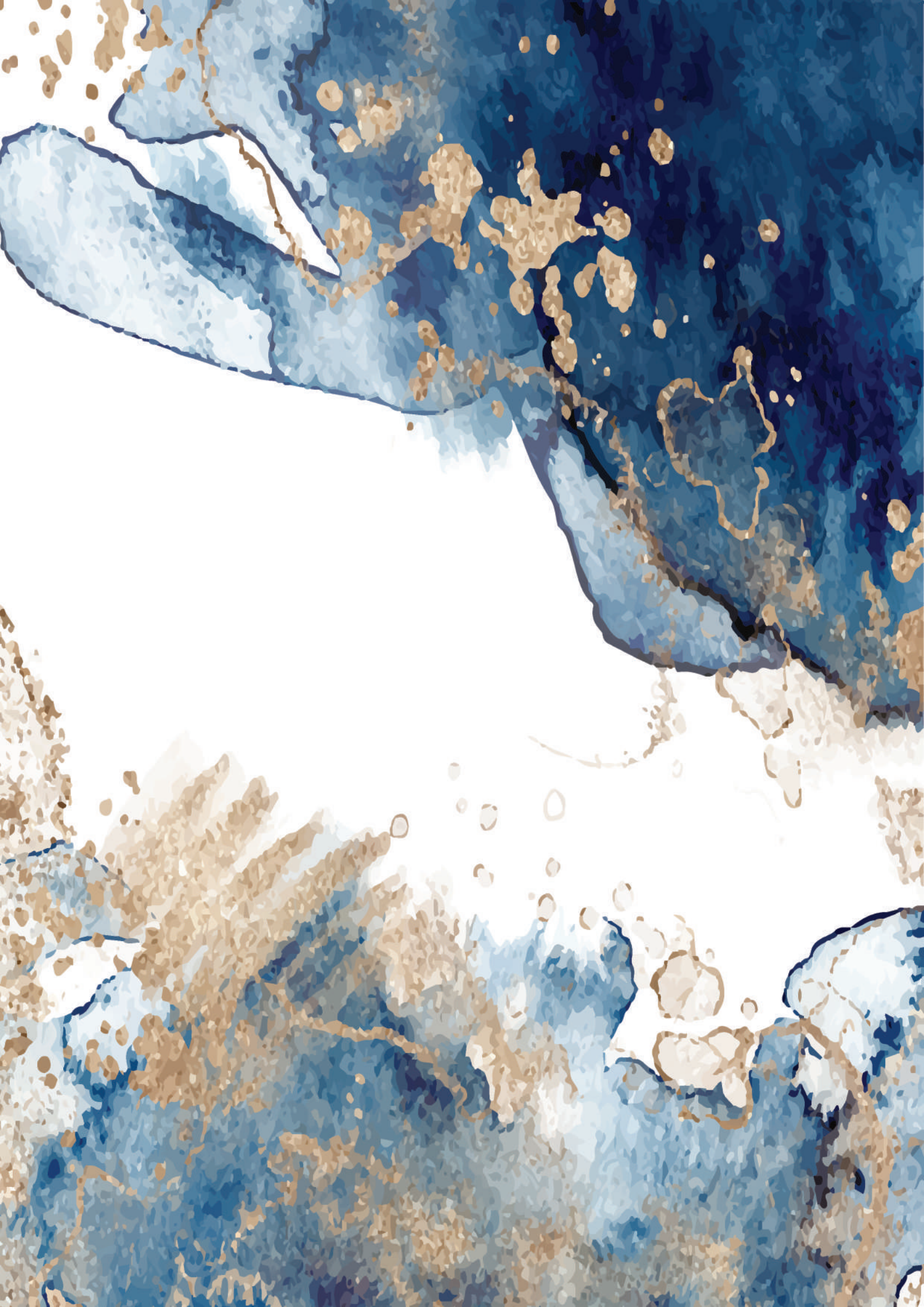


The background is a watercolor-style illustration. It features a large, dark blue shape at the top right, resembling a splash or a piece of fabric, with gold-colored speckles and veins. Below this, the background is mostly white with some faint, light blue and gold washes. At the bottom, there are more prominent watercolor splashes in shades of blue and gold, with some circular, bubble-like shapes scattered around.

# SOLE

*by Tarragon*





DEAR ESTEEMED GUEST,

WELCOME TO SOLE BY TARRAGON. AS A RESTAURATEUR, CHEF, FOUNDER, AND OWNER, IT HAS BEEN MY PERSONAL JOURNEY TO BRING THE RICH TAPESTRY OF THE MEDITERRANEAN'S CULINARY TRADITIONS TO YOUR PLATE. EVERY DISH YOU ENCOUNTER HAS BEEN METICULOUSLY CRAFTED, COMBINING THE FRESHEST LOCAL INGREDIENTS WITH AGE-OLD TECHNIQUES. OUR COMMITMENT IS SIMPLE – TO TAKE YOU ON A GASTRONOMIC VOYAGE, FROM THE PRISTINE WATERS OF MALTA TO ITS VERDANT FARMLANDS.

THANK YOU FOR ALLOWING US TO SHARE OUR PASSION WITH YOU.

WARMLY,

*Marvin Gauci*



# CHEFS CULINARY

## 8 tasting menu

### AMUSE BOUCHE

A delicate, bite-sized morsel to awaken your palate and set the tone for the journey ahead.

### GAMBERI ROSSI

Prawn carpaccio, lemon infused fior di latte stracciatella, pineapple textures, chilli and chive emulsion. [L] [Sh] [Sp]

### MUSSELS

Mussels cooked in coconut milk, ginger, and a hint of chilli oil. Served with toasted homemade herb sourdough. [Sh] [G] [Sp]

### PARMESAN SHELL TACOS

Chicken popcorn, petit chimichurri salad, sweet soy emulsion [G] [L]

### FAGOTTINI BEEF

Angus beef, truffle, thyme and lemon cream sauce. House dried cherry tomatoes, parmesan crisps, caramelised hazelnuts. [G] [L] [N]

### PALATE CLEANSER

Granny smith apples compressed in prosecco and ginger, prosecco jelly, cucumber and mint salad.

### SEA BASS

Oven-baked filleted fish "al cartoccio acqua pazza" with garlic infused oil, citrus, tomatoes, parsley and white wine. [F]

### RIBEYE STEAK

150g Char-grilled black angus ribeye served as tagliata.

### PISTACHIO AND LEMON OPERA

Layers of rich pistachio ganache, lemon cremeux, lemon butter cream, caramelised crushed pistachios. [L] [G] [N]

€80

Wine pairing €55 per person

Gluten [G], Lactose [L], Nuts [N], Molluscs [M], Spicy [Sp], Vegan [V], Shellfish [S]

# SAVOUR

## 6 tasting menu

### AMUSE BOUCHE

A delicate, bite-sized morsel to awaken your palate and set the tone for the journey ahead

### HOUSE CURED SALMON

Salmon, carefully cured in-house with local citrus, Gozo salt, and sugar. Two-tone quinoa, sweet peppers, local herb oil, wasabi mayo [G] [S]  
(Optional 5g Kaluga caviar enhancement for an additional €13)

### GOAT CHEESE PARCELS

Baked in filo pastry, hydroponic cultivated leaves, forest fruit compote, honey and citrus dressing [G] [L]

### PARMESAN SHELL TACOS

Chicken popcorn, petit chimichurri salad, sweet soy emulsion [G] [L]

### PALATE CLEANSER

Granny smith apples compressed in prosecco and ginger, prosecco jelly, cucumber and mint salad

### OCTOPUS TENTACLES

Tender octopus, pecorino and tomato fondue, octopus croquette, apple gel, gin infused green apples [M] [G] [L]

### CHOCOLATE FONDANT

Decadent chocolate with a molten core, paired with toffee ice-cream [G] [L]

€65

Wine pairing €40 per person

Gluten [G], Lactose [L], Nuts [N], Molluscs [M], Spicy [Sp], Vegan [V], Shellfish [S]

# Caviar and Oyster Selection

## GILLARDEAU OYSTERS

Sweet taste with notes of dried fruit, and a firm meat with a slight crunch.

€7 each

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## POGET OYSTERS

Slightly indented shell, a firm generous flesh and a fine taste of minerals and salts.

€7 each

*Each oyster is thoughtfully complemented by our classic Mignonette sauce and a wedge of zesty lemon.*

## KALUGA CAVIAR

Robust, buttery, and earthy taste with just a subtle hint of ocean salt bursting in your mouth.

50g tin - €140 | Sample spoon 5g - €14

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## OSCIETRA CAVIAR

Mellow notes of creamy nutty lingering taste on the palate.

50g tin - €200

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## ROYAL BELGIAN PLATINUM CAVIAR

Produced from a hybrid sturgeon (Osietra and Siberian).

The aim of this hybrid sturgeon species was to create a caviar that combined the large firm pearls of the Osietra sturgeon with the delicious sweet and smooth flavour of the Siberian sturgeon.

50g tin - €180

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## ALBINO CAVIAR

White pearls, firm grains that gracefully roll off the tongue. With each bite, delicate notes of slightly ionised butter emerge, creating a truly luxurious experience.

50g tin - €250

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## BELUGA CAVIAR

Soft eggs and delicate texture, Beluga has a rich, buttery flavour with a clean, slightly nutty finish.

50g tin - €410

*Each caviar selection is thoughtfully paired with our freshly made blinis and a dollop of crème fraîche. Elevate your caviar experience with complimentary duo shots of chilled Beluga noble vodka when opting for 50g of any caviar choice.*

Gluten [G], Lactose [L], Nuts [N], Molluscs [M], Spicy [Sp], Vegan [V], Shellfish [S]

# Carpaccio selection

## GAMBERI ROSSI

Prawn carpaccio, lemon infused fior di latte stracciatella, pineapple textures, chilli and chive emulsion. [L] [Sh] [Sp]

€18.50

Additional Kaluga caviar 5 grams - €13

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## HOUSE CURED SALMON

Salmon, carefully cured in-house with local citrus, Gozo salt, and sugar. Two coloured quinoa and sweet peppers. Local herb oil. Wasabi mayo. [G] [Sp]

€17.50

Additional Kaluga caviar 5 grams - €13

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## OCTOPUS CARPACCIO

House-dried cherry tomatoes, garlic and citrus infused oil, balsamico, smoked paprika tuiles.

€17.50

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## CURED FISH

Nori seaweed, garlic infused oil, micro saladette, wild fennel stem, balsamico.

€17.50

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## BEEF TARTARE

Black Angus fillet, shallots, crispy fried capers, french mustard, soy mayo, parmesan crisps, caramelised hazelnuts. [G] [N]

€17.50

Additional Kaluga caviar 5 grams - €13

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## BEETROOT AND RADISH TEXTURES

Beet and pickled radish carpaccio, olive oil, root gel, Gozo sea salt, roasted pine nuts, radish gel, honey and raspberry sorbet.

€15.00

Gluten [G], Lactose [L], Nuts [N], Molluscs [M], Spicy [Sp], Vegan [V], Shellfish [S]



# Starters

## BLACK CALAMARI

Lemon and charcoal mayo, chilli and chive emulsion, lemon, garlic olive oil. [M] [G]

€17.00

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## GOAT CHEESE PARCELS

Baked in filo pastry, hydroponic cultivated leaves, forest fruit compote, honey and citrus dressing. [G] [L]

€15.00

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## MUSSELS

Mussels cooked in coconut milk, ginger, and a hint of chilli oil. Served with toasted homemade herb sourdough. [Sh] [Sp] [L]

€17.00

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## TARRAGON'S CLASSIC BEEF STRUDEL

Black Angus beef, red peppers, red onions, parsley, beef jus, chilli, cumin, and honey crème fraîche. [G] [Sp] [L]

€17.50

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## PARMESAN SHELL TACOS

Chicken popcorn, petit chimichurri salad, sweet soy emulsion. [G] [L]

€16.00

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## CRISPY OCTOPUS TENTACLES

Bao bun, spicy tomato jam, pecorino gel, smoked paprika. [M] [G] [L]

€15.00

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## MUSHROOM & TRUFFLE BAO BUN

Pan fried mushrooms, black truffle paste, french mustard, red onions. [G] [L]

€15.00

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## PETITE BURGERS

Black Angus beef sliders, whole grain mustard, caramelised onions, pickles, melted fromage. [G] [L]

€16.50

Gluten [G], Lactose [L], Nuts [N], Molluscs [M], Spicy [Sp], Vegan [V], Shellfish [S]



## Homemade pastas and risotto

### FAGOTTINI BEEF

Angus beef, truffle, thyme and lemon cream sauce. House dried cherry tomatoes, caramelised hazelnuts, Parmesan crisps. [G] [N] [L]

€18.00

### WHITE TAGLIOLINI LOCAL RED PRAWNS

Rossi meat, creamy prawn bisque, cherry tomatoes, garlic, white wine and chives. [G] [Sh]

€22.00

### SNAPPER AND SEA BASS RAVIOLI AL "SOLE"

Artisan homemade pasta with snapper and sea bass. Kalamata olives, capers, orange zest and juice. Fish stock, roasted tomato crème fraîche, roasted almond crumble. [G] [N] [L]

€18.00

### BLACK TAGLIOLINI LOBSTER

Half lobster meat, cherry tomatoes, garlic, olive oil, white wine, lobster creamy bisque, and local herbs. [G] [L]

€32.00

### RISOTTO TRUFFLE & FUNGI

Carnaroli rice, chestnut mushrooms, white wine, cherry tomatoes, black summer truffle compote.

€18.00

### RISOTTO PORCINI AND SCALLOPS

Carnaroli rice, porcini mushrooms, white wine, cherry tomatoes, topped with porcini dusted scallops. [S]

€22.00

Main course pasta and grains additional €6

## Palette cleansers

### MELON & MINT NITROGEN SORBET

Sweet melon sorbet, hand crafted at table with a hint of mint.

€10.00

### GRAPEFRUIT NITROGEN SORBET

Grapefruit and raspberry sorbet, hand crafted at table with a hint of basil.

€10.00

### APPLE, GINGER AND PROSECCO JELLY

Granny smith apples compressed in prosecco and ginger, prosecco jelly, cucumber and mint salad.

€5.00

Gluten [G], Lactose [L], Nuts [N], Molluscs [M], Spicy [Sp], Vegan [V], Shellfish [S]

# Mains

## RIBEYE STEAK

300g Char-grilled black Angus ribeye.

€33.00

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## ANGUS FILLET

280g Char-grilled black Angus fillet.

€36.00

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## PORK TOMAHAWK

500g Char-grilled Iberico pork, local fig compote.

€29.00

All served with buttery mashed potatoes, local veg, and oven-grilled onion petals. [L] [G]

# Sauces

## MUSHROOM SAUCE

Chestnut mushrooms, red onions, black truffle paste, french mustard, beef jus, and brandy crème fraîche. [L] [G]

€5

## PEPPERCORN

Black and white peppercorns, red onion, english mustard, beef jus, and brandy crème fraîche. [L] [G]

€5

## GORGONZOLA & WALNUT

Gorgonzola, jus, crème fraîche, parsley, and walnut crumble [L] [G] [N]

€5

## SURF & TURF

2 king prawns pan fried with peppery bisque sauce. [Sh] [L] [G]

€10

## ROSSINI

Pan fried foie gras served with a local fig, rosemarie and red wine jus

€10

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## CHICKEN WITH A MALTESE TWIST

Chicken supreme filled with maltese sausage and peppered ġbejna, romesco crème fraîche, and buttery mashed potatoes. [G] [L] [P] [N]

€27.00

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## LAMB FRENCHED RACK

Char grilled rack of lamb, parsley and pistachio crust, squashed garlic potatoes.

Local fig, rosemarie and red wine jus. [G] [N]

€35.00

Gluten [G], Lactose [L], Nuts [N], Molluscs [M], Spicy [Sp], Vegan [V], Shellfish [S]

# Mains

## GAMBERI ROSSI

Char-grilled local Gamberi Rossi, white wine, garlic, olive oil, and parsley. [Sh]  
(Subject to market price)

## OCTOPUS TENTACLES

Tender octopus, pecorino and tomato fondue, octopus croquette, apple gel, and gin infused green apples. [M] [L] [G]  
€29.00

## KING PRAWNS

King prawns with garlic, cherry tomatoes, white wine, olive oil, and crushed pepper. [Sh]  
€35.00

## KING CRAB LEGS

Open-shelled king crab legs, garlic and fresh local herb butter. [L] [Sh]  
350g @ €75  
700g @ €150

## SEAFOOD WELLINGTON

Seabass, prawn and asparagus duxelles, prawn powder crêpe, puff pastry, and bisque crème fraîche. [G] [L] [Sh]  
€35.00

## RED SNAPPER "AL SALE"

Whole red snapper covered in rock salt and baked in the oven, flambéed and crafted by the table.  
€34.00

# Sides

Golden potato wedges [G] - €5  
Roast potatoes - €5  
Buttery mash [L] - €5  
Roasted selection of local veg - €5

Gluten [G], Lactose [L], Nuts [N], Molluscs [M], Spicy [Sp], Vegan [V], Shellfish [S]

# Desserts

## CHOCOLATE FONDANT

Decadent chocolate with a molten core,  
paired with toffee ice-cream. [G] [L]

€9.00

## TEXTURES OF COFFEE

Chocolate and hazelnut mousse, coffee biscuit, coffee and chocolate sable wafer,  
whipped coffee panna, hazelnut creme. [G] [L] [N]

€9.00

## SOLE'S APPLE

Local gbejna cheesecake, green apple and thyme compote,  
green chocolate ganache shell. [G] [L]

€9.00

## PISTACHIO AND LEMON OPERA

Layers of rich pistachio ganache, lemon cremeux, lemon butter cream,  
caramelised crushed pistachios. [G] [L] [N]

€9.00

## MANGO & BASIL ENTREMET

White chocolate and vanilla ganache, Basil mousse, mango puree gel. [G] [L]

€9.00

## YOGHURT, BLUEBERRY AND MILK SORBET

Greek yoghurt sorbet, vanilla and blueberry meringue,  
vanilla compressed sponge, textures of blueberry. [G] [L]

€9.00

## SORBETS

Lemon intertwined with thyme,  
or watermelon infused with freshly plucked mint.

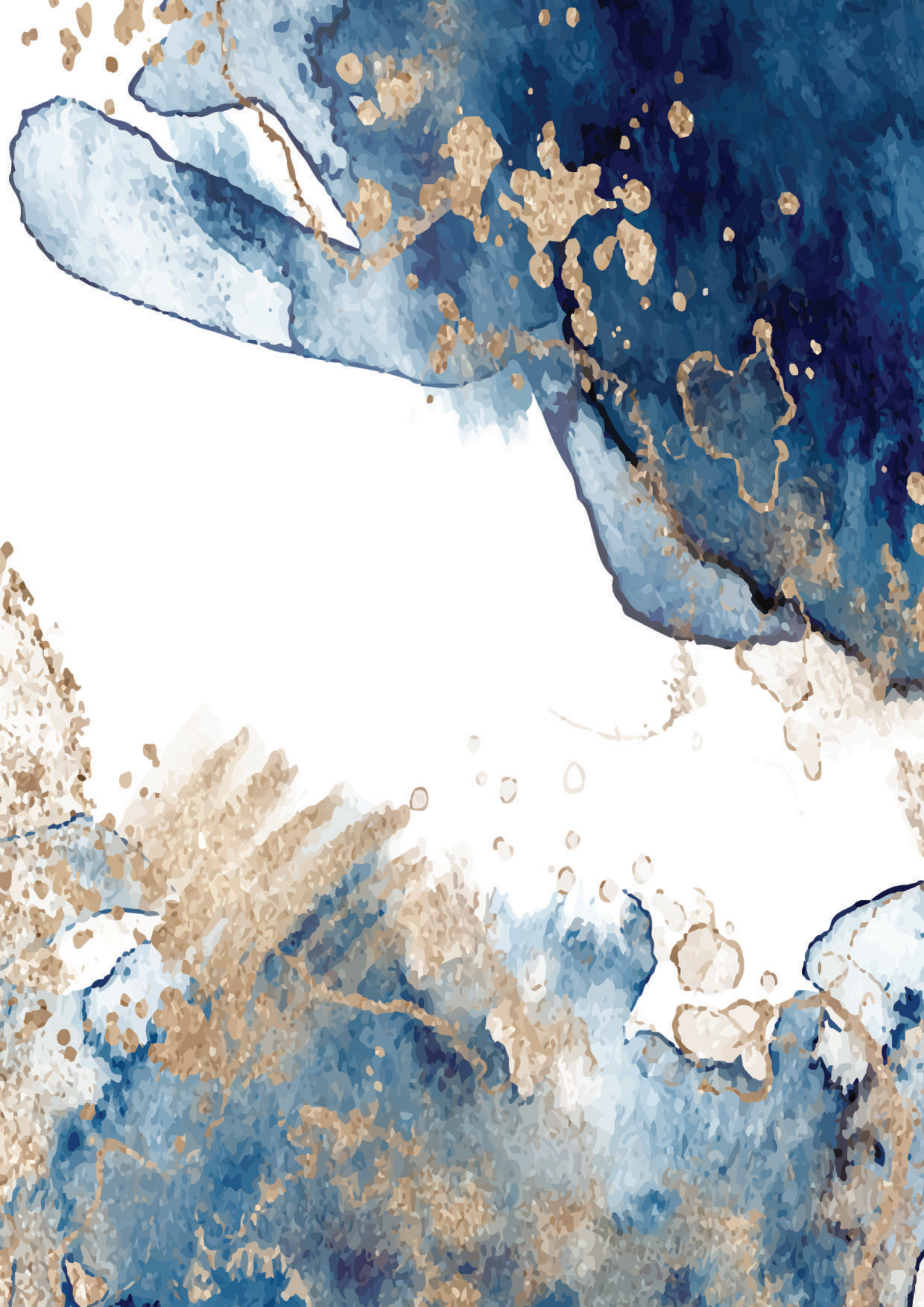
€4 per scoop

## CLASSICS

Velvety chocolate, madagascar vanilla,  
luscious strawberry,  
or Soya vanilla [V]

€4 per scoop

Gluten [G], Lactose [L], Nuts [N], Molluscs [M], Spicy [Sp], Vegan [V], Shellfish [S]





*Thank you for visiting us.*