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SALADS

NUTTY GREEN SALAD **@ Y ③ €14.90**

Guacamole | Cherry Tomato Confit | Beetroot | Walnuts | Citrus Dressing | Mixed Greens & Seeds

Additional Chicken Thighs + €3 Additional Cured Salmon + €4

STARTERS

CURED SALMON ③ €17

Pickled Ginger | Herb Cream Cheese

BREADED LOCAL GOAT CHEESE €15

Golden & Purple Beetroot Jams | Hazelnut | Green Leaves

FRIED CALAMARI €18

Peppercorn | Pecorino | Soft Herbs | Honey | Coconut Aioli

BEEF SLIDERS €16

Onion Jam | Chili Cheese

GRILLED OCTOPUS ③ ⑧ €19

Garlic Confit | Charred Heirloom Tomato | Soft Herbs

CHICKEN TSUKUNE €15

Teriyaki | Sesame | Spring Onions

PASTA

LOCAL RAVIOLI ♥ €15

Tomato fondue | Pecorino | Herb Oil

RISOTTO PRAWN BISQUE **③** €22

Fresh Prawns | Dill | Stracciatella

GARGANELLI €19

Pulled Beef | Portobello Mushrooms | Cashew | Wild Herbs

TAGLIATELLE AL MARE €24

Prawn | Mussels | Clams | Calamari | Octopus | Tomato

BURGERS

CLASSIC BEEF €15.50

Caramelised Onion | Tomatoes | Mixed Greens | Fries

BREADED CHICKEN €14.50

Homemade Panko Chicken Thigh | Tomatoes | Mixed Greens | Cheese Fondue | Fries

MAINS

All mains are served with Roast Potatoes & Roast Vegetables

MEAT

LOCAL RABBIT ③ €25 (Chef's Recommendation) Braised in Red Wine | Garlic Confit | Wild Herbs

GRILLED CHICKEN THIGHS €22

Romesco | Spinach | Cheese Velouté (Include NUTS)

PORK BELLY **③ ⑤** €22

Red Wine Glaze | Caramelised Fennel

GRILLED RIB EYE **③ ⑧** €35 Beef Marrow Jus

FISH

PAN SEARED LOCAL GROUPER **③** €35

Clam Velouté | Herb Emulsion

EXTRA SIDE DISHES

POTATOES & VEGETABLES

FRIES €4.50 ROAST POTATOES €4.50 ROAST VEGETABLES €4.50

SALAD €4.50

SAUCE

€4.00 RED WINE JUS





Open till late for drinks

If you suffer from an allergy, intolerance or have special dietary requirements, please inform our staff before your order.

V Vegetarian W Vegan S Gluten Free Lactose Free









