LA SORPRESA RESTAURANT & PIZZERIA A LA CARTE MENU

STARTERS	€	SOUP		€	FISH	€	CHICKEN BREAST SERVED WITH A CREAMY MUSHROOM AND TOMATO	17.00
ANTIPASTO PLATTER PARMA HAM, SALAMI, DRIED MALTESE SAUSAGES, SUN DRIED TOMATOES, PEPPER CHEESE, BLUE CHEESE,	15.00	SOUP SPECIALITIES SPECIALITIES FRESH HOME-MADE SOUP OF THE DAY		6.00	CATCH OF THE DAY & ASK FOR TODAY'S AVAILABILITY	_	SAUCE, FLAVORED WITH BRANDY PARMA CHICKEN BREAST	21.00
BLACK OLIVES, WALNUTS BIGILLA DIP AND BISCUITS		FRESH TRADITIONAL FISH SOUP (ALJO	OTTA) 🛞	8.00	GRILLED SALMON GRILLED SALMON SERVED WITH A LEMON BUTTER	22.00	CHICKEN BREAST WRAPPED IN PARMA AND SERVED ON A CREAMY CHEESY SAUCE	
GARLIC BREAD U TOASTED LOCAL BREAD SERVED WITH MELTED GARLIC BUTTER	3.00				SAUCE SWORDFISH	21.00	DUCK BREAST PAN-SEARED DUCK BREAST SERVED ON A CHERRY SAUCE	23.00
CHEESY BRUSCHETTA TOASTED LOCAL BREAD WITH FRESH CHOPPED	4.50	PASTA	STARTER	— MAIN	SERVED WITH TOMATO SAUCE, CAPERS AND OLIVES		BEEF ANGUS BURGER 100% ANGUS BURGER WITH CARAMELIZED ONIONS,	14.00
TOMATOES, HERBS, ONIONS AND GARLIC. TOPPED WITH MELTED CHEESE		PENNE MALTESE PENNE TOSSED IN SAUSAGE RAGU,		14.00	MIXED FISH PLATTER SALMON, DOTT, KING PRAWNS, MUSSELS AND OCTOPUS	26.00	GHERKINS, MELTED CHEESE AND CRISPY BACON. SERVED ON AN AMERICAN BUN, SALAD AND CHIPS	
FOCACCIA V PIZZA BASE WITH OLIVE OIL, GARLIC, ROSE-MARIE,	8.00	SUN-DRIED TOMATO, ONION, GARLIC AND GARNISHED WITH PEPPER CHEESE SHAVINGS	;		FRESH CALAMARI (SQUID) COATED FLAVORED CALAMARI SERVED WITH TARTAR	21.00	ADDING EXTRA SAUCES MUSHROOM / DIANE / PEPPER / BLUE CHEESE	2.50
OREGANO, SEA WATER SALT, GRANA CHEESE, ROCKET LEAVES AND CHERRY TOMATO	10.00	CHICKEN GARGANELLI FRESH GARGANELLI PASTA TOSSED IN CHICKEN, HOME MADE RED PESTO AND	11.00	14.00	SAUCE SAUCE		Main courses are served with seasonal vegetables or salad & roasted potatoes or fries	
GIANT-KIWI MUSSELS AU GRATIN GRATINATED MUSSELS, SERVED ON A BED OF SPINACH, ONIONS AND ANISETTE. TOPPED WITH CHEESE SAUCE	10.00	FRESH CREAM (CONTAIN PINE NUTS)			Main courses are served with seasonal vegetables or salad & roasted potatoes or fries			
PAN-FRIED GARLIC MUSHROOMS V & PAN-FRIED GARLIC MUSHROOMS IN CREAM AND	8.00	TAGLIATELLI COURGETTE V TAGLIATELLI TOSSED IN COURGETTE, GARLIC, BASIL, MUSHROOMS AND		14.00	A CE A CE		PIZZA MARGHERITA V	— 8.00
BRANDY	13.00	CHERRY TOMATO. GARNISHED WITH WALNUTS			MEAT RIB' EYE STEAK	— € 26.00	MOZZARELLA, TOMATOES, OREGANO AND BASIL	
BEEF CARPACCIO THINLY SLICED BEEF FILLET SERVED WITH A MUSTARD DRESSING ROCKET LEAF AND PARMESAN SHAVINGS	13.00	SPAGHETTI MARINARA PRAWNS, MUSSELS, VONGOLE, SQUID RINGS, ONIONS, GARLIC, CHERRY	11.00	15.00	300G, RAW - GRILLED FRESH RIB'EYE STEAK	25.00	BBQ CHICKEN MOZZARELLA, TOMATOES, CHICKEN, SWEET CORN, ONIONS, BBQ SAUCE AND OREGANO	13.00
		TOMATOES, WHITE WINE AND FRESH HERBS			BEEF TAGLIATA TOPPED WITH ROCKET LEAF, CHERRY TOMATO AND GRANA SHAVINGS	23.00	MALTESE MOZZARELLA, TOMATOES, MALTESE SAUSAGES,	14.00
SALADS	€	BUCATINI AL TARTUFO BUCATINI PASTA TOSSED IN BUTTER, ONIONS, PROSCIUTTO DI PARMA,	11.00	14.00	PORK FILLET STUFFED WITH A MIXTURE OF ONIONS, APPLES, DRIED	23.00	PEPPERED CHEESE, SUNDRIED TOMATOES, ONIONS, BLACK OLIVES AND OREGANO	
GREEK SALAD © © FETA CHEESE, LOCAL CHEESE, OLIVES, TOMATOES, CAPERS AND OREGANO LAID ON A CRISPY SALAD	12.00	MUSHROOMS, TRUFFLE PASTE, AND FRESH CREAM. GARNISHED WITH GRANA SHAVINGS			FIGS, FRESH LOCAL CHEESE AND SPINACH WITH A PORT WINE SAUCE		PIZZA AL MARE MOZZARELLA, TOMATOES, MIXED SEAFOOD, OLIVES AND OREGANO	14.00
MOZZARELLA DI BUFALA & PARMA HAM SALAD \otimes	14.00	RAVIOLI RICOTTA DI PECORA V GOAT CHEESE RAVIOLI WITH GARLIC	10.00	14.00	RABBIT MALTESE STYLE - PAN FRIED IN GARLIC, ONIONS AND HERBS	18.00	FUNGHI V MOZZARELLA, TOMATOES, MUSHROOMS AND	10.00
BUFALA MOZZARELLA AND PARMA HAM LAID ON SEASONAL GREEN SALAD AND CHERRY TOMATOES	14.00	TOMATO SAUCE	12.22	16.70	BARBEQUE SPARE RIBS A FULL RACK OF RIBS SERVED WITH BARBEQUE SAUCE	23.00	OREGANO CAPRICCIOSA	13.00
WARM CHICKEN CAESAR SALAD CHICKEN STRIPS SERVED ON A CRISPY SALAD,	14.00	PANCIOTTI CAPESANTE E GAMBERI PANCIOTTI STUFFED WITH SCALLOPS AND PRAWNS. TOSSED IN GARLIC,	12.00	16.50	HOME -MADE BRAGIOLI 2 PIECES OF BEEF FILLED WITH MINCED PORK AND	18.00	MOZZARELLA, TOMATOES, MUSHROOMS, HAM, EGGS, ARTICHOKES, OLIVES AND OREGANO	13.00
CROUTONS, PARMESAN SHAVINGS AND CAESAR DRESSING		CHERRY TOMATOES, FRESH HERBS AND OLIVE OIL			MALTESE SAUSAGES WITH A RED WINE GRAVY		QUATTRO FORMAGGI TOMATOES, MOZZARELLA, GRANA, BLU CHEESE,	14.00
SMOKED DUCK BREAST SALAD SMOKED DUCK BREAST LAID ON A COLOURFUL SALAD OF SEASONAL GREENS WITH TOMATOES, WALNUTS	15.00						PECORINO AND OREGANO LA SORPRESA	14.00
DRESSED WITH PORT BERRY							MOZZARELLA, TOMATOES, MUSHROOMS, PIMENTOS, MALTESE SAUSAGES, BACON, OLIVES AND OREGANO	







LA SORPRESA RESTAURANT & PIZZERIA A LA CARTE MENU

TOMATO SAUCE, MOZZARELLA DI BUFALA,	
BASIL AND OLIVE OIL	
VEGETARIAN V	12.00
MOZZARELLA, TOMATOES, MUSHROOMS, PIMENTOS,	
ARTICHOKES, EGGS AND	
OREGANO	
PEPPERONI)	12.00
MOZZARELLA, TOMATOES, PEPPERONI AND	
OREGANO	
PIZZA PARMA	14.00
MOZZARELLA, TOMATOES, PARMA HAM, ROCKET	
LEAVES, PARMESAN SHAVINGS	
AND OREGANO	
CALZONE	10.00
MOZZARELLA, TOMATOES, HAM AND EGGS	
ADDING EXTRA TOPPINGS	2.00

13.50

SPIRITS

KIDS MENU

KID'S PIZZA

PIZZA BUFALA

MOZZARELLA, TOMATOES, EGGS AND SAUSAGES

SPAGHETTI BOLOGNESE

FISH FINGERS AND CHIPS

BEEF BURGER AND CHIPS

CHICKEN NUGGETS AND CHIPS

Choose anyone of the above meals for the price of €8.00

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LIQUEURS	2.50
SPIRITS	2.50
WHISKEYS (BOTTOM SHELF)	2.50
MALT WHISKEY	4.50
JACK DANIELS	4.00
COGNACS	4.50
PORTS	2.40
AGED WHISKEYS	3.50
BEVERAGES	€
SOFT DRINKS REGULAR PINT	2.20 3.80
ICE TEA (PEACH / LEMON)	2.00
JUICES (PEACH / ORANGE / PINEAPPLE / APPLE)	2.00
MINERAL WATER SMALL BOTTLE BIG BOTTLE	2.00 3.70
SPARKLING WATER SMALL BOTTLE BIG BOTTLE	2.20 4.00
LOCAL BEERS CISK / HOPLEAF / SHANDY REGULAR	2.50
PINT	2.50 4.20
BLUE LABEL REGULAR PINT	4.00 6.00
FOREIGN BEERS BUDWEISER / HEINEKEN REGULAR	2.80
PINT	4.50
CIDER	5.00
GLASS OF WINE	5.00

## SET MENU

## **STARTER**

SOUP OF THE DAY (HOME-MADE)

OR

PAN-FRIED GARLIC MUSHROOMS V PAN-FRIED GARLIC MUSHROOMS IN CREAM AND BRANDY

OR

SMOKED SALMON 🛞 THINLY SLICED SALMON, SERVED WITH A PETIT SALAD

OR

RAVIOLI RICOTTA DI PECORA V GOAT CHEESE RAVIOLI SERVED WITH GARLIC TOMATO SAUCE

## MAIN COURSE

#### **GRILLED SALMON**

GRILLED SALMON SERVED WITH A LEMON BUTTER SAUCE

OR

## CHICKEN BREAST

MARINATED IN LEMON AND ORIGANO. SERVED WITH A CREAMY MUSHROOM AND TOMATO SAUCE, FLAVOURED WITH BRANDY

OR

## BARBEOUE SPARE RIBS

A FULL RACK OF RIBS SERVED WITH BARBEQUE SAUCE

OR

#### GRILLED RIB-EYE STEAK

RIB-EYE GRILLED TO YOUR SATISFACTION, SERVED WITH MUSHROOM OR PEPPER SAUCE

Main courses are served with seasonal vegetables or salad & roasted potatoes or fries

## **DESSERT**

A SELECTION OF CAKES, ICE-CREAMS OR FRESH FRUIT SALAD

€32.00

## SET MENU

## **STARTER**

SOUP OF THE DAY (HOME-MADE)

OR

## BRUSCHETTA V

TOASTED LOCAL BREAD WITH FRESH CHOPPED TOMATOES, HERBS, ONIONS AND GARLIC

OR

SPICY CHICKEN WINGS

OR

SPAGHETTI BOLOGNESE

BEEF RAGU', MIREPOIX AND TOMATO SAUCE

## MAIN COURSE

FILLET OF PERCH WITH WHITE WINE SAUCE

OR

## HOME-MADE CHICKEN CORDON BLUE

FILLED WITH HAM AND CHEESE, PAN-FRIED IN **BREADCRUMBS** 

OR

## **GRILLED PORK CHOPS**

SERVED WITH MUSHROOM SAUCE

#### STEAK À LA MINUTE (RUMP)

SERVED WITH MUSHROOM OR PEPPER SAUCE

Main courses are served with seasonal vegetables or salad & roasted potatoes or fries

## **DESSERT**

A SELECTION OF CAKES, ICE-CREAMS OR FRESH FRUIT SALAD

€19.00





