

STARTERS

Fresh Swordfish Carpaccio (GF)

Cured with a lemon grass infused gozo extra virgin oil & lemon juice

€ 6.95

Tmun's Sensation Salad (GF)

Rucola, Melon, Crispy warm speck & walnuts, enhanced with our special vinaigrette

€ 6.95

Deep Fried Tempura Battered Prawns

With a side sweet chilli dip & lemon wedge

€ 8.25

Wild Mushroom Tarts (V)

Tower of puff pastry tarts filled with various wild mushrooms, flamed in Cognac

Pine nuts, Parmigiano, thyme, garlic & a dash of fresh cream.

€ 8.50

SOUPS

Tmun's Famous Bouillabaisse for Two (fish soup)

Scorpion fish, Dentex, various kinds of sea Bream, Calamari, Prawns & Shell Fish

€ 19.95

n.b. The types of fish change from day to day depending on what is fresh & available on the day.

See Daily Specials for the Soup of the Day

FRESH & HOME MADE PASTA

Fresh Garganelli (V)

Tossed in a simple sundried Tomato & Rucola Pesto, served with Parmiggiano shavings on top.

Starter € 6.95 Main € 10.95

Baked Homemade Ravioli Filled with Fresh Gozo Cheese (V)

In a four cheese & tomato sauce, topped with Mozzarella & Parmigiano.

€ 7.95

Fresh Fettucine "Gamberoni e Zucchini"

Reduced prawn bisque with fresh prawns, zucchini, brandy, fresh herbs & garlic finished with a touch of fresh cream

Starter € 7.95 Main € 11.95

Home Made Giant Tortelloni stuffed with prawns & scallops

With basil, lemon zest, garlic & cumin infused gozo extra virgin olive oil

Starter € 8.95 Main € 12.95

Home Made Ravioli Filled With Lamb & Thyme

Tossed In A shitake Mushroom, Red Bell Pepper,
Garlic & Ginger Butter

Starter € 8.50 main € 12.75

See Daily Specials for Pasta Dishes of the Day

Gluten Free Pasta Available on request.

Fresh Fish

An array of fresh fish of the day is on display....

Depending on how lucky the fishermen are.

Cooked either Grilled or "Al Cartoccio"

Priced according to Market, type & weight

Approx. € 5.50 per 100g

Grilled Suprême of Local Swordfish (GF)

(No Bones and No Skin)

Served with a rucola, orange & Anchovy salad

Laced with fresh herb oil & balsamic reduction

€ 14.95

Grilled Local Calamari (LF) (GF)

With fresh herbs, garlic & secret spices

€ 17.95

(When in season)

Asian Cut Pan fried Local Calamari (LF) (GF)

Marinated in Ginger, Garlic, Soy Sauce, Honey, Herbs & Secret Spices

€ 17.95

(When in season)

Main Course

Chicken Roulade

Succulent Chicken Breast wrapped in speck,
Brie Cheese, fruits in season & walnuts
Served with a light brie sauce & Gratin Dauphinoise Potatoes
€ 14.95

Grilled Female Barbary Duck Breast (LF)

In a Reduced wild Berry & ginger Port jus
€ 15.95

Grilled Boneless Whole Quails

Complemented with a slightly spicy Thai coconut sauce
€ 21.95

Herb crusted irish frenched rack of lamb

Served with mashed potatoes, garnished with rosemary & ginger butter
€ 22.95

Veal Parmigiana

Pan fried milk fed breaded veal escallops
Layered with Tomato sauce, prosciutto
Mozzarella, Parmigiano, Thyme & Garlic
€ 16.75

See specials list for a variety of prime cuts of quality beef

All Main Courses include Roast Potatoes and seasonal Vegetables

Unless mentioned within the dish.

We do not recommend steaks cooked more than medium! In such case we do not take responsibility for shrinkage, toughness and dryness

V= vegetarian

Gf = gluten free

Lf = lactose free

ALL PRICES INCLUDE 18% VAT