

# House Drinks

## SPARKLING

**Buck's Fizz** 10.95  
Freshly squeezed orange, Organic Champagne 'Drappier, Urville, France'.

**Islander** 9.25  
Fresh bitters, Grey Goose Vodka, London Essence Pink Grapefruit Tonic.

**Carte D'or Champagne** 12.95  
Organic Champagne 'Drappier, Urville, France'.

## VIRGIN COCKTAILS

**Ginger Tonic** 4.95  
Freshly squeezed lemon and a double shot of ginger topped up with tonic water.

**Virgin Mary** 4.95  
Tomatoes, celery, ginger and squeezed lemons.

**Jasmine & Peach Tonic** 4.50  
Botanical London Essence Tonic with basil and ice.

## HOUSE COCKTAILS

**Espresso Martini** 9.50  
A splash of Fernet Branca, Tia Maria, Chocolate syrup and a double shot of espresso.

**Moscow Mule** 8.50  
Vodka, blended ginger, squeezed lime and iced cold ginger beer.

**Bloody Mary** 9.50  
Celery, vodka, Worcestershire sauce, tomatoes, pepper, spice and celery salt.

**Margerita** 8.50  
Tequila, triple sec, lime and salt.

## GIN & TONIC SELECTION

**Suntory Roku with Grapefruit & Rosemary Tonic** 8.95  
with basil and lime.

**Elephant London Blood Orange & Elderflower Tonic** 10.95  
with lime, rosemary, and black peppercorn.

**Hendrick's with Pomelo & Pink Pepper Tonic** 8.95  
with freeze-dry grapefruit, and red peppercorn.

**Monkey 47 Schwarzwald with Grapefruit & Rosemary Tonic** 12.95  
with cucumber and rosemary.

## WHISKEY SELECTION

**Nikka Coffee Grain (Japanese)** 9.50  
Made from corn, whiskey distilled in a coffee still is matured in old casks made from American oak to deliver the flavours of coffee distillates.

**Bushmills Black Bush (Irish)** 4.50  
Combines a high amount of malt with a sweet-grain whiskey, & then matured in former Oloroso sherry & bourbon casks.

**Glenmorangie 10yo (Scotch)** 6.50  
Lemon sherbet and apricots, with honeyed fruit and a touch of toffee and vanilla.

**Glenfiddich 12yo (Scotch)** 5.50  
Characteristic sweet, fruity notes, developed in butterscotch, cream, malt and subtle oak flavors.

**Talisker 10yo (Scotch)** 8.50  
Whiffs of warm peat blending with coastal air, balanced by orchard fruit and juicy barley.

# Starters



**Grilled artichoke & fennel** 9.95  
Capers, basil & herb oil.

**Bruschetta alla Siciliana** 3.95  
Tomatoes, olive oil & fresh mint.

**Zuppa del giorno** 8.95  
Fresh seasonal vegetables.

**Zuppa di pesce** 9.95  
Made with local fish, fresh herbs, white wine and mixed shellfish in a tomato infusion. Subject to availability.

**Neonati** 10.95  
Fried baby fish with olive oil, lemon juice & crushed pepper.

**Cozze gratinate** 10.95  
Mussels topped with garlic, olive oil, toasted breadcrumbs, pepper, butter, cream and melted grana padano.

**Mozzarella di bufala fritta** 10.95  
Breaded in a lemon pepper crust, served with a selection of forest fruits, rucola and a drizzle of honey.

**Salsiccia Siciliana** 12.95  
Three types of char-grilled organic sausage. Served on a sizzling plate with roasted onion & fennel seed.

**Fritto misto** 10.95  
Fried Local baby prawns, calamari and whitebait. Served with rucola, lemon & tartar sauce.

**Salt & pepper squid** 10.95  
Wasabi and miso mayonnaise, sriracha, coriander and lime.

**Calamari alla Siciliana** 12.95  
Fried baby calamari in a freshly made Lobster bisque with garlic, olive oil, fresh mint, roasted cherry tomatoes, lemon & a hint of chili.

**Grilled sprouting broccoli** 12.95  
Pistachio, melted chevre and roasted kale.

**Steak tartare** 14.95  
USDA beef fillet with a tobacco mustard dressing, shallot, parsley and a quail egg. Served with a wasabi herb mayonnaise and rustic bread.

**Baked mozzarella di bufala wrapped in prosciutto & guanciale** 12.95  
Pistachio, rucola and herb oil.



# Focacce

**Aglio, olio, peperoncino** 9.50  
Garlic, olive oil, fresh chili, parsley & parmigiano shavings.

**Al Siciliano** 10.25  
Tomatoes, garlic, marinated Sicilian olives & fresh basil.

**Rucola e prosciutto** 13  
Parma ham, rocket leaves, guanciale and parmigiano.

**Alle acciughe** 9.95  
Anchovies, capers, tomatoes and fresh mint.

# Crudi/Raw



Subject to availability.

**Gillardeau oysters** 4.95

**Carpaccio di tonno** 12.95  
A dash of soy & wasabi.

**Gamberi rossi** 13.95  
A drizzle of lemon & olive oil.

**Tartare di salmone** 14.95  
Avocado, coriander, guacamole, chili and lime.

**Gran crudo** 30  
Carpaccio di tonno, gamberi rossi and tartare di salmone.

# Pasta & Risotto

Please be advised that pasta types cannot be substituted with one another.

**Pappardelle gamberi** 19.95  
Gamberi Rossi tossed in a freshly made lobster bisque, chili and zucchini.

**Ravioli con pesto di pistacchio** 15.95  
Freshly made ricotta ravioli topped with our organic pistacchio pesto.

**Risotto di funghi e tartufo** 17.95  
Mushrooms, roasted pumpkin, truffle oil and parmigiano.

**Tortelloni con crema di tartufo** 16.95  
Freshly made veal tortelloni in a mushroom and black truffle sauce. Topped with grated parmigiano.

**Spaghetti mare** 17.95  
Mixed shellfish, baby prawns and calamari cooked in white wine, garlic & tomatoes.

**Risotto ai frutti di mare** 22  
Mixed shellfish, king prawns, grilled calamari and lobster bisque.

**Pappardelle al cinghiale & guanciale** 17.95  
48 hour slow cooked wild boar, guanciale, thyme and parmigiano crisps.

# Sides

Grilled sprouting broccoli 5.50

Truffle and parmesan fries 5.95

Roasted potatoes with fennel 2.95

Fries 2.50

Fattoush salad with radish & herb dressing 3.50

Grilled seasonal vegetables 3.95

Jasmine rice with toasted coconut and coriander 3.50

Green beans, peas, mange-tout 4.50

# Grill



**Herb goat cheese & chevre wrapped in walnut filo pastry** 21  
Topped with a selection of seasonal vegetables, roasted kale and parmesan crisps.

**Petto di pollo alla griglia** 21  
Char-grilled corn-fed chicken breast served with fresh basil pesto, seasonal vegetables and roast potatoes.

**Grigliata di carne** 23  
Corn-fed chicken breast, rib-eye and organic Sicilian sausage with seasonal vegetables and roast potatoes.

**Grass fed fillet of beef** 33  
Jus, seasonal vegetables and roast potatoes.

**Grass fed rib eye steak** 28  
Seasonal vegetables and roast potatoes. Kindly note that due to standard practice this dish may not be served rare or blue.

**Tagliata di manzo** 65  
A generous serving of sliced USDA steak, served on a sizzling plate with seasonal vegetables and roasted potatoes. Topped with rucola & parmigiano reggiano.

# Fish

**Cozze alla Francese** 24  
Mussels served in a white wine, garlic & cream sauce. Served with fresh mint, chili, rustic garlic bread and fries.

**Fritto di calamari** 23  
Baby gem lettuce, fries and tartar sauce.

**Lava-grilled Argentinian king prawns** 30  
Seasonal vegetables, garlic butter, jasmine rice, chimichurri.

**Char-grilled calamari** 28  
Jasmine rice, coriander, chili, lime and steamed greens.

**Salmone alla griglia** 25  
Dill sauce, steamed greens and roast potatoes. Subject to availability.



Please find a selection of our freshest fish at the seafood counter.

## Pesce al sale

Covered in rock salt & baked in our stone oven.

## Pesce al cartoccio

Locked in foil with fresh mint, garlic, parsley, lemon, white wine and olive oil. Gently steamed.

## Pesce alla griglia

Gently grilled to preserve moisture whilst maintaining the full flavor of the grill.

# Pizza



Please be advised pizzas aren't available on Sundays and public holidays.

**Tre colori** 16.50  
Tomatoes, mozzarella di bufala, fresh basil, black olives & pesto.

**Al bianco cinghiale, tartufo & guanciale** 19.50  
Mozzarella, parmigiano, olives and roasted kale.

**Del giardino** 17.25  
Tomatoes, roasted kale, mozzarella, courgettes, aubergines, sun-dried tomatoes, chili, fresh basil, parmesan & pesto.

**Al pollo** 19  
Tomatoes, mozzarella, grilled chicken, guanciale, fresh thyme, olives.

**Pistacchio & gambero** 19.50  
Fresh pistacchio, dried chili, mozzarella and prawn.

**Pizza bianca ai carciofi** 19  
Grilled whole artichokes, mozzarella, thyme, roasted kale and pistachio.

# Salads



Please be advised that salads are only served during lunch time and are not available on Sundays and public holidays

**Classic chicken caesar** 16.50  
Char grilled chicken, iceberg lettuce, parmigiano shavings, anchovy, lemon juice, olive oil, crispy bacon, tomatoes and croutons dressed in a classic caesar dressing.

**Insalata di avocado** 14.50  
Cucumber, fresh coriander, green pepper, romaine lettuce, rucola, avocado, fresh dill, chicory, radish and roasted walnuts. Served with avocado pesto & toasted bread.

**Insalata di mozzarella di bufala** 15.50  
Cucumber, fresh basil, tomato, romaine lettuce, fresh coriander, avocado & parmigiano shavings. Served with avocado pesto & toasted bread.

**Thai chicken & avocado salad** 15.95  
Iceberg lettuce, tomato, grilled chicken, spring onions, lime marinated avocado, fresh coriander, radishes and ginger. Topped with sesame seeds & fresh chili.

**Miso grilled salmon salad** 18.50  
Grilled salmon, wasabi herb mayonnaise, iceberg lettuce, tomatoes, spring onions, roasted kale, fresh coriander, cucumber, chili, radishes and ginger.

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# Sauces

**Garlic Butter** 2.95

**Pepper & Brandy** 3.95

**Truffle & Mushroom** 5.95

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