



TA' XBIEX
WATERPOLO CLUB
Restaurant

EST. 1945

Zuppa del Giorno

A DELICIOUS HOME-MADE SOUP

prepared with the freshest seasonal vegetables

Starters to Share

CARPACCIO DI FILETTO

Filetto di Manzo marinated in Truffle oil & lemon zest seasoned with Himalayan rock salt & red pepper corns

RAVIOLI DI RICOTTA CON CREMA DI PISTACCHIO

Ricotta Ravioli served with our home-made pesto produced from organic Sicilian pistacchios

FOCACCIA ROSMARINO E TIMO

Home-made focaccia seasoned with fresh Rosemary and Thyme

Mains

FILETTO DI MANZO

USDA Prime Fillet of beef lava rock grilled

GRILLED FILLET OF SEABASS

Fresh locally caught seabass marinated in lemon and olive oil, then gently grilled to preserve moisture whilst maintaining the full flavour of the char grilled.

HERB GOAT CHEESE


In a Walnut Filo Pastry, topped with a selection of vegetables, rucola leaves, roasted walnuts & fresh fruit

TAGLIATA DI MANZO

USDA rib-eye steak grilled to perfection & cut into juicy strips. Topped with rucola leaves & parmigiana reggiano. Served on a sizzling plate for two people sharing.

RISOTTO FUNGHI E TARTUFO

Mushrooms blended with Truffle oil, white wine, roasted pumpkin, a touch of cream, onion & garlic. Topped with Parmesan shavings.





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Coffee & Mini Dolcini

HOME-MADE MINI BROWNIE, BACI,
& WHITE CHOCOLATE BARK

Beverages

STILL OR SPARKLING WATER

SAUVIGNON BLANC 'LIMITED RELEASE'
CALVET, BORDEAUX, FRANCE

OR

ALAMOS MALBEC
BODEGA NICOLAS CATENA,
MENDOZA, ARGENTINA

(ONE BOTTLE OF WATER & ONE BOTTLE
OF WINE PER FOUR GUESTS)

