

ZERI'S

This highly acclaimed restaurant presents to you this menu that is imaginative and inspirational and that reflects Zeri's (as Mark the Chef Patron is known) personal skills in adapting and creating dishes with a traditional Mediterranean flavour .



Starters

Antipasti to share.....

Pan fried calamari - €11.95

Octopus in garlic - €12.50

2 Fish cakes - €8.50

Black mussels in bianco - €10.50

Black Angus Beef Carpaccio

€ 12.50

Rocket leaves/ parmesan shavings/ cracked black peppercorns/ lemon res

Norwegian Salmon Carpaccio

€ 11.50

Lemon & dill dressing/ mixed baby leaves

Fish Soup

€ 8.50

Rich fish stock/ onions/ tomatoes/ mint

Goza Cheese & Dried Fig Tart (V)

€ 10.50

Baby spinach leaves/ orange & carob dressing

Burratina

€ 12.00

Creamy mozzarella/ baby salad leaves/ cherry tomatoes/ beetroot coulis/ basil pesto dressing

Pasta

Roast Pumpkin, Brie and Honey Risotto

€11.50

Carnaroli Risotto/ roast pumpkin puree/ Brie cheese/ pine nuts

Vongole Linguine

€ 11.50

Fresh clams/ white wine/ garlic/ cherry tomatoes

Red Local Prawn and Zucchini Linguine

€12.50

Red Local Prawns/ zucchini/ cherry tomatoes/ prawn bisque

Lamb Ragu Tagliatelle

€ 11.50

Rich tomato sauce / burgundy wine / carrots / onions

Homemade Beef Tenderloin and Pistacchio Ravioli

€12.50

Sage/ orange res/ mascarpone

Pasta can be ordered as a main course at an extra charge of €3.50

For any vegetarian or any other special requirements kindly advise a member of staff

Mains

Beef Tenderloin 250g €28.50

Black Angus beef fillet/ pepper jus, rosemary jus or sauce béarnaise

Tenderloin Beef Medallions 250g € 26.50

Rocket leaves/ parmesan shavings/ balsamic & olive oil dressing

USDA Beef Ribeye 400g € 27.50

Pepper jus, rosemary jus or sauce béarnaise

Lamb tender Fillets € 24.00

Curried mango chutney/ mint & yoghurt sauce

Milk fed Veal Frenched Rack € 24.50

Pan seared/ mushroom, spinach and cream sauce

All the above dishes are served with potatoes and vegetables

Fish

Local Red Prawns € 26.50

Prawn bisque/ side salad or parsley rice

Fresh Fish of the Day (price per 100g)

A wide variety of locally caught fish. **Methods of cooking:** Oven Baked, Al Sale, Cartoccio, Flat Grilled.

Fillet of Brown Meagre € 24.50

Flat grilled/ marinated grilled zucchini & capsicums/ lemon & parsley sauce

Fillet of Seabass € 22.50

Flat grilled/ baby spinach & sun dried sweet cherry tomatoes/ lemon & parsley sauce

Small Seabass Al Sale or Grilled (according to weight)

All the above dishes are served with potatoes and vegetables

Side dishes

Mixed Salad € 3.50

Also served as a starter at €7.50.

Rocket Leave, Parmesan & Cherry Tomato Salad € 3.75

Also served as a starter at €8.00.

Parsley Rice € 2.95

Sautéed Mushrooms € 3.95