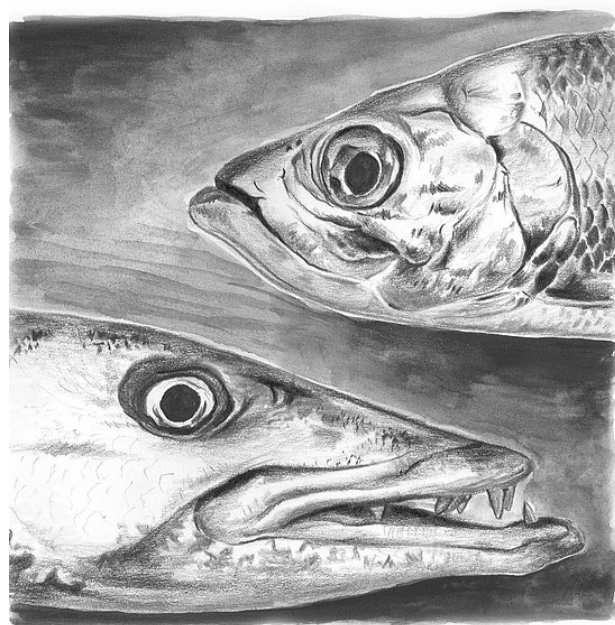


ZERI'S

Get to know the Chef Patron

Mark Zerafa made his name well known in the restaurant business by providing a rare treat to his patrons. A traveller with a passion for fishing, and the love to explore various tastes from around the world.

This menu reflects: simplicity, freshness, and innovation; by utilizing wholesome Mediterranean delicacies, thus creating a memorable dining experience for our esteemed clients.



Starters

Antipasti to share

2 Fish Cakes

€8.50

Pan Fried Calamari

Starter €11.95 Main €14.00

Octopus in Garlic

Starter €12.50 Main €16.25

Black Mussels in Bianco

Starter €10.50 Main €14.00

Black Angus Beef Carpaccio

Rocket leaves, parmesan shavings, cracked black peppercorns & lemon res

€12.50

Norwegian Salmon Carpaccio

Lemon & dill dressing, mixed baby leaves

€11.50

Fish Soup

Rich fish stock, onions, tomatoes & mint

€9.50

Goat Cheese & Blueberry Baked Tart (V)

Rocket leaves & roasted pine nuts

€10.50

Burratina (V)

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

€12.00

Pasta

Pea & Guanciaie Risotto

Carnaroli risotto, pea puree & toasted cashew nuts

€12.50

Linguine Vongole

Fresh clams, white wine, garlic & cherry tomatoes

€12.50

Linguine Red Local Praun and Zucchini

Red local prawns, zucchini, cherry tomatoes & prawn bisque

€14.25

Pappardelle Beef Tenderloin Ragú

Rich tomato sauce, burgundy wine, carrots & onions

€13.50

Porcini Ravioli al Uovo (V)

Asparagus, roasted cherry tomatoes, garlic, white wine & thyme

€12.50

Pasta can be ordered as a main course at an extra charge of €4.50

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

Mains

Beef Tenderloin 250g

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

€28.50

Tenderloin Beef Medallions 250g

Rocket leaves, parmesan shavings, balsamic & olive oil dressing

€28.50

Argentinean Beef Ribeye

Pepper jus or rosemary jus or sauce béarnaise

300g €24.50 400g €28.50

Lamb Tender Fillets

Curried mango chutney, mint & yoghurt sauce

€26.00

Milk Fed Veal Frenched Rack

Pan seared, mushroom, spinach & cream sauce

€26.50

All dishes are served with potatoes & vegetables

Extra potatoes or vegetables come at an additional charge of €4.00

Extra sauce come at an additional charge of €2.50

Fish

Local Red Prauns

Praun bisque, side salad or parsley rice

€28.00

Fillet of Brown Meagre

flat grilled, marinated grilled zucchini & capsicums, lemon & parsley sauce

€26.50

Fillet of Seabass

flat grilled, baby spinach & sundried sweet cherry tomatoes, lemon & parsley sauce

€24.50

Small Seabass Al Sale or Grilled

€24.50

fresh fish of the Day

A uide variety of local fish

€5.80 per 100g

Methods of cooking: Oven Baked, Al Sale, Cartoccio, Grilled.

All dishes are served with potatoes & vegetables

Extra potatoes or vegetables come at an additional charge of €4.00

Side dishes

Mixed Salad

Side €3.50

Starter €7.50

Rocket Leaves, Parmesan & Cherry Tomato Salad

Side €4.25

Starter €8.00

Parsley Rice

€3.50

Sautéed Mushrooms

€3.95