

Lunch Set Menu

2 COURSES: €25 • 3 COURSES: €30

The menu is only available from Monday to Friday, excluding public holidays.
Still water is included in the price.



THE
ROOFTOP
RESTAURANT & LOUNGE

FIRST COURSE

SALMON JUMBO BAO BUNS

LF V   

Pulled salmon fillet • house made teriyaki sauce • EVO oil •
spring onion • coriander • sesame seeds

CREAMY BURRATA V GF P

buffalo burrata • salsa verde • strawberries • local bezzun bread
cracker

PANÉ PORK TERRINE

crispy breaded 12-hr cooked pulled pork • pistachio del bronte •

tarragon mayo • Maltese arjoli

ALJOTTA GF LF

Chef's Mediterranean fish broth • local fish chunks • red onions • mint

VEGAN'S VOLCANO VG GF LF

Micro vegetables • aubergine caviar • crispy tofu • red cabbage foam

GOURMET TRUFFLE EGG V

local goat's cheese & truffle foam • purple potato chips • bread crostino

SECOND COURSE

CAESAR SALAD GF P

Roasted corn-fed chicken • little gem lettuce • Caesar dressing foam •
anchovies • crunchy bacon • crispy croutons

CALAMARATA SWORDFISH

VGp LF    

calamata pasta • swordfish • pesto & roasted almond sauce • cherry
tomato • basil

STROZZAPRETI AL PISTACHIO Vp

Twisted pasta • pistachio pesto • guanciale • cherry tomatoes

ROOFTOP BURGER

Carnaroli rice • porcini mushrooms • saffron • truffle paste

GLAZED PORK NECK GF

Thai corn cream • grilled spring onion • pork crackling

THIRD COURSE

SORBET/ HOMEMADE ICE CREAM

PISTACCHIO DELIGHT

light sponge cake • pistachio • diced almonds • black cherry compote • Belgian
chocolate

V - VEGETARIAN | VG - VEGAN | VGP - VEGAN POSSIBLE | GF - GLUTEN FREE | GFP - GLUTEN FREE POSSIBLE | LF - LACTOSE FREE

 CELERY  CRUSTEAN  EGGS  FISH  GLUTEN  MILK  MOLLUSCS  MUSTARD  NUTS  SESAME  SOYA  SO2 SULPHITES