

Lunch Set Menu



THE
ROOFTOP
RESTAURANT & LOUNGE

2 COURSES: €25 • 2 COURSES: €30

The menu is only available from 12:30 - 15:30,
from Monday to Friday, excluding public holidays.
Still water is included in the price.

FIRST COURSE

OCTOPUS SKEWERS GF

Char-grilled octopus • blanched leeks • chili-spiced coating •
smooth potato & cheese cream

CREAMY BURRATA V GF P

Basil and pistachio pesto • pears • Asian mixed leaf salad •
local bezzun • bread cracker

FLAME-GRILLED BEEF & GUANCIALE SKEWERS

Herb & lime mayo • mustard & soy glaze

SOFT SHELL TACOS GF

Choice of: spicy lamb with pickled onions
and/or smoked pulled pork

VEGAN'S VOLCANO LF GF VG

Micro vegetables • caponata • crispy tofu • grilled peppers •
coconut cream & herbs 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

AUBERGINE & SCAMORZA

RAVIOLONI V

Pesto Trapanese • mint • almond flakes • green oil

MALTESE SAUSAGE FUSILLONI Vp

Zucchini & mint cream • maltese sausage

ROOFTOP BURGER

Irish beef • dry-aged bacon jam • smoke house dressing •
rucola • blue cheese (optional) • fries

LOCAL PORK TENDERLOIN GF

Purple cauliflower purée • broad beans • baby corn •
apple & saffron chutney • Dijon jus

THIRD COURSE

SORBET/ HOMEMADE ICE CREAM

PISTACCHIO DELIGHT

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  SULPHITES