

Lunch Set Menu

2 COURSES: €25 • 3 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.



THE
ROOFTOP
RESTAURANT & LOUNGE

FIRST COURSE

OCTOPUS SKEWERS GF

Char-grilled octopus • blanched leeks • chili-spiced coating • cheesy potato sauce

CREAMY BURRATA V GFp

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

Spicy lamb with pickled onions & sour cream

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 GFp

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

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

MALTESE SAUSAGE FUSILLONI Vp

Caramelised butternut squash • pecorino canestrato •
Maltese sausage • Jerusalem artichoke chips

THIRD COURSE

SORBET/ HOMEMADE ICE CREAM

PISTACCHIO DELIGHT

V - VEGETARIAN | VG - VEGAN | VGP - VEGAN POSSIBLE | GF - GLUTEN FREE

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| LF - LACTOSE FREE

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