

# SH SILVERHERON

## Nibbles

<b>Falafel (V)</b> <i>Spiced chickpea and harissa</i>	€4.75
<b>Marinated olives (V)</b> <i>Extra virgin olive oil, garlic, chillies and rosemary</i>	€3.25
<b>Soy glazed chicken wings (S)</b> <i>Slow cooked in soya and honey dressing</i>	€5.25
<b>Seafood arancini (SF) (G) (E)</b> <i>Breaded rice balls with seafood, served with Romanesco sauce</i>	€5.50

## Starters

<b>Fritto misto (SF) (F) (G)</b> <i>Crispy calamari and white bait served with lime mayo</i>	€9.50
<b>Mussels (SH)</b> <i>Black mussels cooked in garlic, white wine and fine herbs</i>	€11.25
<b>Beef carpaccio (L)</b> <i>Thinly sliced beef tenderloin, seasoned with lemon juice and olive oil, crispy capers, rocket and parmesan cheese</i>	€12.25
<b>Chicken liver pâté (L) (G)</b> <i>Smooth and silky pâté served with toasted bread and in-house made chutney</i>	€10.25
<b>Pork croquette (G)</b> <i>Breaded slow cooked local pork, spinach and garlic aioli</i>	€8.50
<b>Soup of the day</b> <i>Ask your server regarding the soup of the day</i>	€7.00
<b>Fish soup (SH)(F)</b> <i>Mussels, clams, prawns and squid cooked in a fish and prawn broth, infused with lemon and herbs</i>	€12.00

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## Salads

<b>Buffalo mozzarella and pancetta (L) (N)</b> <i>Italian buffalo mozzarella, cured pancetta, figs on a bed of rocket with crispy walnuts and balsamic vinegar dressing</i>	€12.00
<b>Moroccan quinoa (V)</b> <i>Red and white quinoa, roasted carrots, cucumber and onions, pomegranates, grilled tofu, ras el hanout dressing</i>	€9.50
<b>Mexican chicken</b> <i>Grilled chicken breast, pico di gallo and avocado served on a bed of lettuce, lime dressing</i>	€11.25
<b>Beef salad (G)</b> <i>Flank steak cooked medium, rocket salad, cherry tomatoes, red onion, herb croutons and chimichurri dressing</i>	€14.25
<b>Salmon, fennel and orange (F)</b> <i>Poached salmon fillet on baked fennel, orange, crispy salad leaves and pumpkin seeds</i>	€14.25
<b>Thai prawn and rice noodle (SF)</b> <i>Curried prawns, bean sprouts, rice noodles and Thai dressing</i>	€13.25

## Pasta

<b>Garganelli Norma (G) (L) (V)</b> <i>Tomato sauce, aubergine and ricotta salata</i>	€9.25
<b>Tortellini porcini ricotta (L) (G) (N)</b> <i>Porcini mushroom and ricotta stuffed pasta, sage butter sauce, roasted hazelnuts</i>	€12.50
<b>Linguine carbonara (L) (G) (E)</b> <i>Cured pork cheeks, pecorino Romano, egg yolk</i>	€11.00
<b>Fettuccine beef and truffle (G) (L)</b> <i>Sautéed beef strips, mushrooms and truffle velouté</i>	€12.50
<b>Risotto prawns (G) (SF) (L)</b> <i>Carnaroli risotto, local prawns, garlic, chilli, prawn broth finished with butter, parmesan and soft herbs</i>	€13.50
<b>Spaghetti seafood (G) (SF) (L)</b> <i>Mussels, clams, local prawns and squid cooked in herb infused seafood broth</i>	€13.75
<b>Maccheroni Maltese (G) (L)</b> <i>Roast and pulled pork belly, sundried tomatoes, baked potatoes with fennel</i>	€11.75

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## Flat bread

<b>Pancetta and truffle (G) (L)</b> <i>Pancetta, potato, truffle, parmesan, olive oil</i>	€9.50
<b>Pulled beef (N) (G) (L)</b> <i>Braised beef, walnuts, blue veined cheese, honey</i>	€10.50
<b>Buffalo mozzarella (L) (G) (V)</b> <i>Cherry tomato sauce, buffalo mozzarella, basil, olive oil</i>	€9.00
<b>Spiced salami (G) (L)</b> <i>Cherry tomato sauce, mozzarella fior di latte, spianata Calabrese, olive oil</i>	€9.25
<b>Prawn and kale (SF) (L) (G)</b> <i>Creamed kale and prawns, cherry tomatoes, mozzarella fior di latte, dill oil</i>	€12.25
<b>Melanzana (G) (L) (V)</b> <i>Cherry tomato sauce, mozzarella fior di latte, grilled aubergine, pecorino Romano, parsley</i>	€8.50
<b>Broccoli rabe (G) (L) (E) (V)</b> <i>Mozzarella fior di latte, broccoli rabe, runny egg, rosemary</i>	€9.50

## Burgers

<b>Beef (G) (L)</b> <i>Bacon chutney, provolone dolce cheese, in-house pickles in brioche bun</i>	€12.95
<b>Lamb (G) (L)</b> <i>Tomato and aubergine salsa, lamb's lettuce and cumin yoghurt in brioche bun</i>	€12.95
<b>Chicken (G) (L)</b> <i>Battered chicken breast, red onion spicy cabbage slaw</i>	€12.25
<b>Vegetarian (G) (V)</b> <i>Beetroot and mushroom patty, persillade, grilled butternut squash and rocket in multigrain bun</i>	€10.50

*Beef, Lamb and Chicken burgers are served with house cut fries  
Vegetarian burger is served with roasted sweet potatoes*

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## Mains

<b>Leek and mushroom pot pie (L) (G) (V)</b> <i>Leek and mushroom filling topped with a crispy pastry, served with mash potatoes</i>	€12.50
<b>Brown meagre (F) (L)</b> <i>Poached white fish, braised kale, sweet potato fondants</i>	€24.25
<b>Roast chicken (L)</b> <i>Roasted young chicken, root vegetable stew</i>	€19.50
<b>Duck leg (G)</b> <i>Confit duck leg on spiced lentils with duck filled bao</i>	€23.75
<b>Pork cheeks (L)</b> <i>Braised local pork cheeks served with onion mash</i>	€23.25
<b>Smoked beef short rib (E)</b> <i>500gr of in-house smoked beef short rib served on the bone, celeriac remoulade and pickled onions</i>	€27.00
<b>300gr Argentinian rib eye (L)</b> <i>Served with slow cooked tomato and peppered cream cheese</i>	€28.50

*All mains are served with roast potatoes and seasonal vegetables*

*Please, advise your server if you have any dietary requirement*

**Eggs (E) Milk (L) Peanuts/ Tree nuts (N) Fish (F) Shellfish (SF) Wheat (G)**  
**Soy beans (S) Vegetarian (V)**