

# SILVERHERON

## FOOD MENU

### SALADS

- Chicken Caesar** €13.00  
250g grilled chicken on a bed of mixed lettuce, cherry tomatoes and parmesan shavings tossed in homemade Caesar dressing, topped with garlic croutons (G)(F)(M)(E)(MU)
- Roasted Salmon Salad** €13.00  
200g roasted salmon fillet, mixed lettuce leaves, feta cheese, marinated olives, cucumber ribbons and roasted cherry tomatoes, finished with lemon, oregano dressing (F)(M)
- Oriental Salad** €11.00  
Mixed shredded cabbage, spring onions, roasted bell peppers, green chillies, carrot ribbons, fresh coriander, roasted cashew nuts, tossed in a ginger, honey and sesame dressing (N)(SES)

### KIDS MENU

- Chicken Tenders** €6.50  
Crunchy breaded chicken served with French fries (G)(M)(E)
- Mac and Cheese** €6.00  
Baked pasta with a creamy cheesy sauce (G)(M)(E)
- Pasta with Tomato Sauce** €6.00  
Pasta tossed in a rich tomato sauce (G)
- Cod Fritters** €7.00  
Breaded fish served with French fries (G)(F)
- Grilled Chicken Breast** €8.00  
150g grilled chicken breast, served with mushy peas and French fries (G)

 denotes Vegan dishes

 denotes Vegetarian dishes

### PINSA ROMANA

Authentic Italian Pizza

- Margherita**  €9.00  
Tomato sauce, mozzarella fior di latte, fresh basil leaves, olive oil (G)(M)
- Capricciosa** €11.00  
Tomato sauce, mozzarella for di latte, arrosto ham, mushrooms, artichokes, hard boiled egg, oregano (G)(M)(E)(SFH)
- Diavola** €9.00  
Tomato sauce, mozzarella for di latte, spicy salami, fresh basil leaves, olive oil (G)(M)(SFH)
- Maltese** €12.00  
Tomato sauce, Maltese sausage, sundried tomatoes, goat's cheese, fresh basil, olive oil (G)(M)(SFH)

### VEGAN

- Mushroom Risotto**  €12.00  
Arborio rice cooked with caramelized onions, mushrooms, garlic and white wine, finished off with shredded vegan cheese (SHF)
- Gnocchi**  €12.00  
Pumpkin chunks cooked in a fresh puree of pumpkin, topped with pumpkin seeds (G)

### BURGERS & BREADS

- Crispy Chicken Burger** €13.00  
250g chicken thighs, marinated with paprika and crispy fried, chipotle mayo and red cabbage slaw in a brioche bun, served with French fries (G)(CL)(E)
- Smokehouse Burger** €13.00  
170g homemade beef patty, grilled and topped with horseradish mayo, caramelized onions, applewood cheese, shredded bacon, and mushrooms, served in a brioche bun, accompanied with French fries (G)(M)(E)
- Lamb Burger** €13.00  
170g homemade lamb patty seasoned with Middle Eastern spices, topped with sauteed peppers in a brioche bun, served with French fries (G)

Food and Drink at the pool deck will be served in disposable containers.




### PASTA

- Linguine** €15.00  
Fresh clams cooked in white wine with onions and garlic, tossed in herb oil and topped with crispy guanciale (G)(MOL)(SFH)
- Paccheri** €13.00  
Chicken pieces cooked with onion, garlic and asparagus in white wine, finished with cream and parmesan shavings (G)(M)(SFH)
- Pappardelle** €13.00  
Slow cooked spicy pork ragu, cherry tomatoes, onions and garlic cooked in butter and thyme (G)(M)
- Garganelle** €13.00  
Italian sausage, garlic, crushed chili, spicy tomato sauce, fennel seeds and Parmesan cheese (G)(M)(E)(SFH)

### MAINS

- Calamari** €18.00  
300g fried calamari served with homemade tartare sauce, lemon wedge and French fries (MOL)(F)(G)(M)(E)
- Mussels** €16.00  
500g mussels cooked in white wine with garlic, onions and cheery tomatoes, served with toasted bread, lemon wedge and French fries (MOL)(F)(G)(SFH)
- Swordfish** €21.00  
250g grilled swordfish marinated in lemon and garlic, served with cherry tomatoes and French fries (F)(G)
- Chicken Breast** €18.00  
280g grilled chicken breast marinated in citrus and garlic, served with Asian slaw and French fries (G)
- Beef Rib-Eye** €25.00  
300g grilled beef rib-eye cooked to your liking, served with mushroom, cherry tomatoes and French fries (G)

### SIDES

- Seasoned Fries** (G)  €3.00
- Sweet Potato Fries** (G)  €3.50
- Mixed Green Salad**  €3.50

#### Food Allergens

Cereals containing gluten (G)    Crustaceans (CR)    Fish (F)    Sulphites (SFH)    Peanuts (P)    Soya (SY)    Celery (CL)  
Milk including lactose (M)    Tree nuts (N)    Lupin (L)    Mollusks (MOL)    Sesame (SES)    Egg (E)    Mustard (MU)

Please advise us of any dietary requirements. We will do our best to accommodate your needs. Kindly be advised that all our products are prepared in an environment where gluten, peanuts, nuts, dairy, eggs, shellfish and other known allergens are also being prepared.