

# SILVERHERON

## Starters

**Chef's Bruschetta (G, M) €9.00**

Feta cheese, roasted cherry tomatoes, capsicum, red onions and marinated black olives on grilled rustic Maltese bread, finished with a drizzle of herb oil

**Smoked Octopus (SFH, MOL) €11.00**

Applewood smoked tender octopus served with pineapple chutney, fresh cilantro, and red onions

## Pasta

**Linguine Swordfish and Prawns (G, N, CR, N) €16.00**

Linguine with swordfish and tail on prawns, tossed in pistachio pesto with a local tomato concasse

**Ravioli Burrata (G, M) €18.00**

Pasta stuffed with burrata cheese, tossed in a cherry tomato confit, and topped with mozzarella fior di latte, herb oil drizzle

**Porcini Tortelli (G, SFH) €16.00**

Tortelli filled with porcini mushrooms, finished in a truffle and sage cream sauce, with fresh rosemary and Parmesan shavings

## Salads

**Greek Salmon Salad (F, M, SFH) €15.00**

Crispy salmon fillet, feta cheese, cucumber, local cherry tomatoes, red onions, fresh lemon juice and herb oil dressing

**Crunchy Chicken Salad (N, SFH) €15.00**

Marinated chicken breast set on crispy greens, pickled red cabbage, roasted almonds, finished with a drizzle of honey and mandarin orange vinaigrette

### Food Allergens

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

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## Mains

<b>Beef Rib-eye</b> Chargrilled to your liking and served with roasted cherry tomatoes and lemon wedge	<b>€29.00</b>
<b>Angus Beef Tagliata (M)</b> Grilled to your liking and served with Rucola, cherry tomatoes, and Parmesan shavings Or 'Agli Agrumi' Homemade lime, grapefruit, and rosemary side dressing (SFH) Optional homemade sauces also available.	<b>€27.00</b>
<b>King Prawns (CR, M, SFH)</b> Argentinian king prawns chargrilled with garlic, leeks, ginger zest, herbed butter, finished with white wine and freshly chopped parsley	<b>€25.00</b>
<b>Garlic and Thyme Roasted Chicken (SFH)</b> Served with caramelized shallots, jus reduction, and a sprinkle of Himalayan pink salt	<b>€23.00</b>

*All mains include French fries or sea salt, and rosemary roasted potatoes and fresh mixed salad or roasted seasonal vegetables*

## Sauces

<b>Merlot and mushroom sauce (SFH, M)</b>	<b>€3.50</b>
<b>Creamy peppercorn sauce (SFH, M)</b>	<b>€3.50</b>
<b>Honey mustard sauce (MU, SFH)</b>	<b>€3.50</b>

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## **Burgers**

- Provolone and Mushroom Burger (G,M)** €15.00  
180gr homemade beef patty, grilled and topped with a Portobello mushroom, grilled onions, smoked provolone cheese, iceberg lettuce, and sliced tomato, in a brioche bun, served with French fries,
- Crispy Chicken Burger (G, E)** €14.00  
250gr paprika-marinated chicken thighs, crispy fried, with chipotle mayo and red cabbage slaw in a brioche bun, served with French fries

## **Pinza**

- Margherita (G, M, SFH)** €9.00  
Tomato sauce, mozzarella di Bufala DOP, fresh basil leaves, olive oil
- Capricciosa (G, M, E, SFH)** €13.00  
Tomato sauce, mozzarella fior di latte, gammon, mushrooms, garlic marinated artichoke hearts, black olives, eggs and oregano
- Crudo e grana (L, M, SFH, G)** €14.00  
Tomato sauce, mozzarella fior di latte, Parma ham, Parmesan shavings, fresh rucola, cherry tomatoes, herb oil
- Funghi (M, SFH, G)** €12.00  
Tomato sauce, mozzarella fior di latte, champignons, herb oil

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## Dessert

**Homemade Tiramisu al Pistacchio (G, M, N, E)** €6.00

**Decadent caramel brownie (G, E, N, SFH)** €5.00  
served with Madagascar vanilla ice cream

**Traditional honey drizzled Maltese date fritters (L, M, N)** €5.00  
served with local 'gelat tan-nanna' ice cream  
'Gelat tan-nanna' translates literally as grandmother's  
ice cream. It's an old recipe which uses condensed milk, cinnamon, nuts, and candied peel

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