SH
SILVERHERON

Starters

Spicy Goat's Cheese Bites (G, M) **€9.00**
Deep fried golden local 'Gbejna' cheeselet with a hint of spice served with a ginger, peach and honey chutney

Chef's Bruschetta (G, M)
Feta cheese, roasted cherry tomatoes, capsicum, red onions and marinated black olives on grilled rustic Maltese bread, finished with a drizzle of herb oil **€8.00**

Smoked Octopus (SFH, MOL) **€13.00**
Applewood smoked tender octopus served with pineapple chutney, fresh cilantro, and red onions

Salads

Greek Salmon Salad (F, M, SFH) **€16.00**
Crispy salmon fillet, crispy lettuce, feta cheese, cucumber, local cherry tomatoes, red onions, olives, fresh lemon juice and herb oil dressing.

Butternut Squash and Artichoke Salad (SFH) **€14.00**
Roasted butternut squash, garlic marinated artichokes, baby potatoes, black olives, cherry tomatoes and topped with roasted pumpkin seeds

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

Pasta

Linguine Allo Scoglio (G, N, CR, N) **€18.00**
Linguine with fresh prawns, vongole, black mussels, cherry tomatoes, garlic, onions, fresh herbs, lemon zest and white wine

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)
Tortelli filled with porcini mushrooms, finished in a truffle and sage cream sauce, with fresh rosemary and Parmesan shavings **€17.00**

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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Bucatini Octopus (G, MOL, SFH) **€17.00**
Bucatini with slow cooked octopus in a home-made tomato sauce with fresh herbs, black olives and finished with freshly chopped chives

Asparagus and broad bean risotto (M, SFH) **€17.00**
Asparagus and broad bean risotto with lemon zest, white wine, local 'Ġbejna' cheeselet Shavings, finished with herb butter

Pinsa

Margherita (G, M, SFH) **€10.00**
Tomato sauce, mozzarella fior di latte, fresh basil leaves, olive oil.

Margherita Bufala (G, M, SFH) **€15.00**
Tomato sauce, mozzarella di Bufala DOP, fresh basil leaves, olive oil

Capricciosa (G, ME, SFH) **€14.00**
Tomato sauce. mozzarella fior di latte, gammon, mushrooms, garlic marinated artichoke hearts, black olives, eggs, and oregano

Maltese (G, M, SFH) **€14.00**
Tomato sauce, Maltese sausage, sliced potatoes, onions, black olives, and local goat's cheese

Vegetarian (V, SFH, G) **€13.00**
Green pesto sauce, cherry tomatoes, red onions, dried apricots, caramelized walnuts, chili herb oil

UV Special (G, M, SFH) **€15.00**
Tomato sauce, mozzarella fior di latte, truffled ricotta cheese, crispy guanciale, mushrooms, fresh rosemary

Crudo e Grana (L, M, SFH, G) **€15.00**
Tomato sauce, mozzarella fior di latte, Parma ham, Parmesan shavings, fresh rucola, cherry tomatoes, herb oil

Al Tonno (F, G, SFH) **€14.00**
Tomato sauce, mozzarella fior di latte, flaked tuna, red onions, sweet pimentos and black olives

Pulled Beef (G, M, SFH) **€15.00**
Tomato sauce, slow cooked beef chuck, mushrooms, blue cheese cream, fresh arugula leaves, honey drizzle

La Bianca (G, N, M, SFH) **€15.00**
Mozzarella fior di latte, creamy ricotta, mortadella, crushed pistachios

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Main Courses

Angus Beef Tagliata (M) **€27.00**
Grilled to your liking and served with Rucola, cherry tomatoes, and Parmesan shavings
Or
'Agli Agrumi' Homemade lime, grapefruit and rosemary side dressing **(SFH)**

Beef Rib Eye (M, SFH) **€29.00**
Chargrilled to your liking and served with roasted cherry tomatoes and lemon wedge

King Prawns (CR, M, SFH) **€26.00**
King prawns chargrilled with garlic, leeks, ginger zest, herbed butter,
finished with white wine and freshly chopped parsley

Sea Bream (F, SFH) **€26.00**
Mediterranean bream baked 'al cartoccio' with white wine, fresh herbs,
cherry tomatoes, and black olives

Pina Colada Chicken (SFH, M) **€23.00**
Marinated Pina colada chicken breast served with grilled pineapple,
cilantro, sweet corn and a hint of chilli

Eggplant Parmigiana (G, SFH, M) **€18.00**
An Italian classic dish made with thinly sliced floured and
fried eggplant layered with tomato sauce, cheese and baked in the oven

Spiedini Ai Ferri 'Trio of kebabs' (M, SFH) **€24.00**
Boneless chicken thighs with curry, yoghurt, lemon zest, smoked paprika and fresh parsley.
Tender beef chunks with ginger, garlic, dill and lemon.
Glazed pork with honey, apple juice, coriander and anisette.

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

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Burgers

Provolone and Mushroom Burger (G, M) **€16.00**
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

Homemade Fish burger (SFH, F, E, G) **€16.00**
Homemade Beer-battered chunky fish burger topped with sliced tomato, iceberg lettuce, and tartar sauce, in a brioche bun, served with French fries

Buttermilk Fried Chicken Burger (G, E, M, MU) **€16.00**
Buttermilk fried chicken breast layered with fresh, crunchy lettuce, and juicy tomatoes, elevated by our signature sweet honey - mustard curry mayo in a brioche bun, served with French fries

Sauces

Merlot and mushroom Sauce (SFH, M) **€3.50**

Creamy Peppercorn Sauce (SFH, M) **€3.50**

Honey mustard sauce (MU, SFH) **€3.50**

Dessert

Homemade Tiramisù al Pistacchio (G, M, N, E) **€7.00**

Decadent caramel brownie (G, E, N, SFH) **€6.00**
Served with Madagascar vanilla ice cream.

Traditional honey drizzled Maltese date fritters (L, M, N) **€6.00**
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.

Sorbet (E, M) Each scoop - **€4.00**
Lemon, Mango or Strawberry.

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