

**BACCHUS RESTAURANT**  
**Mdina - MALTA**

**FIRST COURSES**

*Dressed Mediterranean prawns and sweet melon bound with a rich creamy dressing, lemon jus*

*Vegetable mille-feuille, parmesan crisp (V)*

*Caramelized balsamic and onion and fresh local olive-flavored sheep's cheese tart (V)*

*Snail and mushroom pot pie*

*Tender octopus in garlic, vodka - mint compote*

*Shredded duck, zucchini, fried polenta, shallow fried vegetables*

*Crispy vegetables with chick-pea flour and balsamic sauce (V)*

*Roasted shrimp with black olive couscous*

**SOUP**

*Tomato soup served in home-made bread (V)*

*Pumpkin cream with rocket leaves (V)*

*Porcini and fresh mushroom cappuccino (V)*

*Thick fish soup "Maltese style"*



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### PASTA DISHES

*Fava bean angiolotti curry emulsion (V)*  
Starter - / Main Course -

*Penne mushrooms and cream*  
Starter - / Main Course -

*Linguini Vongole*  
Starter - / Main Course -

*Fusilli tomato sauce and basil*  
Starter - / Main Course -

*Paccheri with goat's cheese, basil and cherry tomato (V)*  
Starter - / Main Course -

*Mediterranean tomato, broccolini and basil risotto*  
Starter - / Main Course -

*Parsley infused ricotta pasta roll (V)*  
Starter - / Main Course -

*Green tagliatelle with smoked salmon*  
Starter - / Main Course -

*Tortellini with spinach and ricotta*  
Starter - / Main Course -

*Spaghetti swordfish, Mediterranean prawns and aubergines*  
Starter - / Main Course -

*Deep Fried Ravioli*  
Starter - / Main Course -

*Risotto with fresh bean and peas (V)*  
Starter - / Main Course -

*Pappardelle with a slow cooked rabbit and mushy pea ragout*  
Starter - / Main Course -

*Rich seafood lasagne*  
Starter - / Main Course -



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**SALADS**

*Artichoke salad with green apple and celery gelée (V)*

*Prosciutto salad, mint and aioli toast*

*Smoked salmon and young Mediterranean prawns,  
salsa verde - pink peppercorn vinaigrette*

*Salad of crunchy duck with pears and sherry*

*Beef carpaccio air dried local goat's cheese shavings,  
arugula and Maltese extra virgin olive oil and lemon-olive salsa*

*Peperoncino Caprese, garden rocket, vine tomatoes, basil, Maltese olive oil,  
coriander, Buffola mozzarella, scented avocado and a green peppercorn vinaigrette*

*Grilled Mediterranean calamari fingers, Maltese sausage,  
Maltese potatoes, almonds and salsa verde*

*Smoked Swordfish, Smoked Salmon and Smoked Tuna with a simple garnish of virgin  
olive oil and selected tri-color freshly group peppercorns*

**PLATTERS**

*Cheese & cured meats*

*Antipasto di mare*

*Traditional Maltese Platter*



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**FISH DISHES**

*Fresh sea bream (Awrata) filleted and sautéed in fine herb butter - pine nuts*

*Herbed grilled sea bream (Awrata)*

*Pure white and delicate grouper (Cernia) filet on artichoke ravioli  
with lobster and dill sauce*

*Fillet of grouper (Cernia) meuniere, puree of white beans 'au vinaigre', nutty butter*

*Peppered salmon (Salamun) with whisky cream sauce*

*Steamed fillets of sea bass (Spnott) in green jackets*

*Seared Swordfish (Pixxispad) with almond and green beans*

*Seared Tuna*

*Pan-Roasted Red Snapper (Pagell) "aux carottes" with mint pesto*

All Fish Dishes and Main Courses are served with vegetables and potatoes



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**MAIN COURSES**

*Fillet of pork, prosciutto, herb crusted - creamed green pepper-corn sauce*

*Pork fillet mustard cream sauce*

*Our very own special cut of pork with a robust mushroom sauce*

*Veal escallops, caramelized fig and apple chutney*

*Breast of veal with spinach*

*Venison pie, buttered greens, Merlot sauce - chocolate oil*

*Lamb shanks stewed in their own juices, root vegetables*

*Medallions of lamb rack with olives and sage*

*Garlic and rosemary rouelle of free range chicken,  
chicken tenderloin in almonds finger and bacon crisp*

*Honey-roasted duck with a green bean and hazelnut salad*

*Traditional local Rabbit - cabernet and beer reduction, button mushrooms*

*Beef pyramid Stroganoff, fluffed white rice*

*Black Angus Beef Royale*

*Slow cooked beef fillet with crushed black pepper and balsamic*

*Chateaubriand - for sharing, fine butter emulsion, tarragon and chervil finish*



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**DESSERT**

*Warm Crepe filled with sautéed apples folded into fine cinnamon pastry cream,  
flamed with calvados and served with biscotto ice-cream and dressed  
with cactus flower and banana coulis*

*The old baker's brioche served with a fine Valrhona Ganduia spread,  
served with an Ivory kiss parfait accompanied with a walnut streusel*

*Grandmother's ricotta tart served with a pistachio cream, accompanied with a cherry  
compote with a sizzling of coconut, and green tea*

*Sensitive infusion of Tahiti vanilla and raspberry sprinkled panna cotta served with a  
refreshing mango consommé accompanied with a pineapple and lime salad*

*Zabaglione coffee cream mousse with a crunchy heart served with classic savoirdi  
biscuits soaked in rum flavored Vergnano coffee and served with a cappuccino sauce*

*Symphony of Valrhona chocolate - an experience designed by Bacchus for a  
combination of chocolate flavors infused for a unique taste - a nutty ivory chocolate  
cake served with cuore di Guanaja marquee and accompanied  
by a fruity praline frozen cream*

