

*Thank you for choosing Panorama!
We hope you have a pleasant dining experience.*

PANORAMA

restaurant ■ bar ■ lounge

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Starters

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| COMPRESSED WATER MELON WITH SAUTÉED HALLOUMI Roasted beets, Bull's Blood & rocket leaves, raspberry vinaigrette, toasted cashew nuts | €12.00 |
| CRISPY CHÈVRE & BABY GREENS French goat cheese coated in Panko breadcrumbs, petit leaves, honey pearls & spicy fig relish | €12.00 |
| CALAMARI FRITTI Coated in rice flour, crispy fried & served with a homemade tartar sauce | €12.00 |
| DECONSTRUCTED BEEF TARTARE Paired purple & yellow potato, snow peas, Red Tropea onion, hard boiled quail egg & anchovy emulsion | €14.00 |
| SWORDFISH CARPACCIO & MARINATED PRAWNS "CRUDO" Orange segments, balsamic pearls, rice crumble cracker, fried capers & citrus fluid gel | €14.00 |
| GRILLED OCTOPUS Smoked hummus purée | €14.00 |

Pasta, Risotto & Salads

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| FETTUCCHINE BEETROOT PESTO Home-made beetroot pesto, gorgonzola "Dolce latte" & roasted hazelnuts | €12.00 |
| GNOCCHI "CACIO E PEPE" WITH SWORDFISH Fresh potato dumplings tossed in a Pecorino cheese fondue, diced tomato & crushed black pepper | €14.00 |
| PACCHERI WITH BRAISED RABBIT Truffles & sage infused jus, crispy globe artichokes | €14.00 |
| RISOTTO GAMBERI & ASPARAGUS  Acquerello rice cooked in a delicate prawn bisque sauce | €14.00 |
| GRAND HARBOUR SALAD Tossed salad leaves & baked ricotta, cherry tomatoes, avocado, kumquats & walnut dressing | €12.00 |
| GOURMET CHEF'S SALAD Yellow polenta crusted Red Bream served warm, seasonal mixed leaves, parmesan shavings, dried cherry tomatoes, anchovy mayo dressing & thyme croutons | €14.00 |

Gluten Free pasta also available at a supplement of €2.00

Meat

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| DUCK & WAFFLE Anise spiced duck leg confit & home-made coriander & ginger Parmesan waffle, fried scallions & oyster mushrooms, Kirsch grain mustard jus | €24.00 |
| VEAL CUTLET PORCINI Lava grilled & topped with porcini mushroom crust, red wine jus | €26.00 |
| PISTACHIO-CRUSTED LAMB  Mustard rubbed rack of lamb & fillet coated Panko breadcrumbs, red wine jus | €28.00 |
| ON THE LAVA GRILL - Our selection of prime cuts grilled to your liking: | |
| Flap meat Beef tagliata 250g | €26.00 |
| Black Angus Rib eye 300g | €28.00 |
| Grain fed Beef fillet 250g | €30.00 |
| <i>Choice of sauce served on the side: Truffle & cream or crushed black pepper & brandy sauce or red wine jus or whole grain mustard sauce</i> | |

Fish

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| SEA-BASS FILLET COOKED SOUS-VIDE Infused basil oil, broad beans, roasted tomato vinaigrette, shaved fennel & truffle oil | €24.00 |
| POACHED LOCAL ROCKFISH Tossed baby spinach, shaved fennel & truffle oil, double fish stock, red wine & chocolate lie de vin | €26.00 |
| SALMON & SEA-BASS ROULADE  Oven baked with saffron & baby leeks cream sauce | €26.00 |
| FRESH FILLETED LOCAL CATCH Fresh fish available on the market cooked in white wine, garlic, vine tomato & a hint of basil | Market Price |

All the above main dishes are served with seasonal vegetables and potatoes.
Please advise a member of our staff if you have any dietary requirements or allergies.