

Zafiro

ristorante



A LA CARTE
Menu



Antipasti

Traditional Fish Soup (Aljotta)
€ 7.00

Soup of the Day
ask for the soup of the day
€ 7.00

Beef Fillet Carpaccio
rucola, parmigiano dressing, lemon radish & almond flakes
€ 7.50

Baked Brie Cheese
stuffed brie with fig & roasted walnut, beetroot jelly & garnish salad
€ 9.00

Fresh Mussels – Shell On
mussels in garlic, herbs & white wine
€ 9.00

Seafood Tortilla
tortilla, mussels meat, vongole meat, prawns & cream
€ 9.50

Customers with food allergies or intolerance are requested to inform a member of our team who will provide the necessary guidance. It should be noted that the garnish added to dishes is not checked for allergens.



Platters for Two

Italian Cold Cuts
&
Cheese Platter
*bresaola, salami milano, parma ham,
brie cheese, gozo peppered & gorgonzola cheese*
€ 22.00

Gozitan Platter
*smoked Maltese sausage, peppered Gozo cheese, soft Gozo cheese, olives, capers,
sundried tomatoes, pickled onions, fresh tomatoes, water biscuits & dip*
€ 22.00

Fish Platter
*fried breaded calamari, mussels shell on, cold marinated tail on prawns,
crab claws & tartar sauce*
€ 22.00

Kids' Corner

Garganelli with Red or White Sauce
€ 5.00

Chicken Nuggets and Fries
€ 5.00

Chicken or Beef Burger and Fries
€ 5.00

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Salads

Chicken Ceasar

*chicken breast, mixed greens, cherry tomatoes, cucumber, croutons,
bacon, pamesan cheese & Caesar dressing*

€ 8.50

Gozo Cheese

*deep fried breaded Gozo cheese, mixed greens, cherry tomatoes, cucumber,
beetroot & pumpkin seed dressing*

€ 8.50

Smoked Duck

*smoked duck, mixed greens, cherry tomato, cucumber, radish, aceto dressing,
orange & walnut*

€ 9.50

Avocado & Prawns

*fresh avocado, marinated prawns, mixed greens, cherry tomatoes, cucumber,
radish & lime dressing*

€ 9.50

Caprese

mozzarella di bufala, fresh tomaotes & fresh basil oil

€ 9.50

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Fresh Pasta

Gnochi Quattro Formaggi al Forno
gorgonzola, edamer, mozzarella, parmigiano & cream
Starter € 8.50 Main Course € 11.50

Garganelli Gozitana
*Maltese sausage, sundried tomatoes, black olives, Gozo cheese,
onions, garlic & parsley*
Starter € 8.50 Main Course € 11.50

Risotto Chicken
chicken, bacon, porcini mushrooms, mascarpone cheese & zucchini
Starter € 8.50 Main Course € 12.50

Gozo Cheese Ravioli
ravioli filled with fresh Gozo cheese, topped with tomato & fresh basil sauce
Starter € 8.50 Main Course € 11.50

Garganelli al Manzo
*beef fillet strips, asparagus, sundried tomatoes, porcini mushrooms, onions,
garlic & cream*
Starter € 9.50 Main Course € 13.50

Spaghetti Vongole
*vongole meat & shell on, fresh chillies, bacon, onions, garlic, white wine,
lemon juice & parsley*
Starter € 9.50 Main Course € 12.50

Spaghetti Frutti Di Mare al Bianco
*mixed shell fish, razor clams, prawns, sundried tomatoes, black olives, lemon juice,
white wine, onions, garlic & parsley*
Starter € 9.50 Main Course € 12.50

Risotto Frutti Di Mare
*mixed shell fish, razor clams, prawns, tomato sauce, sundried tomatoes, black olives,
lemon juice, white wine, onions, garlic & parsley*
Starter € 9.50 Main Course € 12.50

Gluten Free pasta also available.

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Meat Dishes

Chicken Saltimbocca

chicken breast, parma ham, crushed sage, cream & soya sauce

€ 15.50

Pork Fillet

pan fried medallions with port wine & parsnip puree

€ 19.50

Braised Lamb Shanks

oven baked braised in jus & infused in white wine

€ 19.50

Stuffed Local Rabbit

with spinach, Maltese sausage, pepper cheese & tomato puree

€ 18.50

Grilled Quail Breast

with garlic, honey & soya sauce

€ 18.50

Prime Fillet of Beef (approx. 350gr)

€ 24.50

Argentinean Ribeye Steak (approx. 350gr)

€ 22.50

Beef Tagliata (approx. 350gr) (Flank Steak)

topped with rucola & parmesan cheese

€ 21.00

SAUCES

any choice of sauce : mushrooms, peppered, BBQ or gorgonzola

€ 2.00

All main course dishes are served with a choice of either
chips & salad or vegetables & potatoes.

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Fish Dishes

Calamari

cooked in a pan with garlic, lemon jus & basil oil accompanied with rice

€ 19.50

Salmon Fillet

roasted salmon with pistachio, lemon zest & parmigiano

€ 19.50

King Prawns

pan fried, drizzled with pemonod, garlic, basil, coconut milk

€ 26.50

Misto di Mare

*assortment of calamari, vongole, mussels, razor clams, king prawns,
cherry tomatoes, basil, garlic & white wine*

€ 26.50

Fresh Local Fish

cooked al cartoccio or grilled
According to Market Price

Lobster

According to Market Price

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