

essence



Pre-Starter

Our server will announce the Daily Pre-Starter speciality

Starters

Pickled white Radish

Cauliflower Florets, Goat's Cheese Broad Bean,
Cumin veloute

€7.50

Bouillabaisse

Grilled Calamari, braised Fennel,
Rouille Sauce & Shiso Leaves

€7.00

Salted Cod & Spring Onion risotto

Grapefruit gravalax Carpaccio,
Parmesan crisp & Herb Oil

€7.25

Rabbit rillettes Tortellini

Carrot Mango purée,
Offal salad & Lemon Thyme reduction

€7.75

Slow cooked Hen's Egg

Green Asparagus, Crème Fraiche aux Fine Herbs
& Butter fried Croutons

€7.00

Essence's kitchen uses nuts on a regular basis and to this effect we cannot guarantee items to be nut free. Should you have any particular allergies please inform our waiting staff immediately. Description of dishes do not include all ingredients. Thank you.

Main Courses

Fresh Fish

Dusted with Citrus Powder, Confit of young Vine Tomatoes,
Citrus Fragoulet, Lemongrass veloute

(Daily Market Price)

Pan seared Barbary Duck Breast,

Ginger Biscuit puree,
Baked Pancetta & Cabbage Cake,
Pan juices

€25.50

Slow cooked Veal rump

Spinach Leaves, Jerusalem Artichoke purée,
Shallot Gastric, Caper Berry,
Hollandaise sauce

€19.50

Fresh Beef Duo

Aged T-Bone served off the Bone,
Orange Garlic Butter, Burnt tomato purée, warm Carrot salad
Juniper Berries jus

€24.25

Local Pork consisting of:

Salted marinated braised Pork belly,
Traditional Maltese Sausage, roasted Pork fillet,
Asparagus tips, Onion marmalade,
Pumpkin purée

€21.50

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Desserts

*Selection of International & Local Cheese
served with a variety of Biscuits & accompaniments*

€ 11.00

Black forest with a difference

*Kirsh cream set on a Sacher cake topped with bitter Chocolate sorbet,
Cooked Cherries in Red wine
& Meringue sticks with crushed Cacao beans*

€ 9.25

Why chocolate !

*Manjari Chocolate ganache set on Chocolate shortbread biscuit
Jivara Chocolate & crunchy Praline sandwich,
Ivoire Chocolate ice-cream, Guanaja chocolate fondant,
Dark & white macaroon*

€ 9.25

Taste of Maltese desserts

*Araguani Chocolate mousse & orange cream set on a Star Anis cake
Candied Fruit Ice-cream
Warm Almond case topped with dried Fruit compote
Orange jelly*

€ 9.25

Warm Apple crumble with frozen Vanilla soufflé

*Caramelized granny Apples set on a Hazelnut crumble
Praline cream
Frozen Madagascar Vanilla soufflé
Fruit & Cinnamon Zabaglione*

€ 9.25

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