Tarragon

dining by Marvin

MENU

STARTERS

RECONSTRUCTED CAPRESE
Mozzarella di buffala encased in tomato gel
served on a brioche & pesto croute, basil caviar
€12

GRAIN FED CHICKEN SUPREME
curry and chili crème fraiche croquettes; raisin & onion chutney; cashew brittle
€11

CALAMARI
tossed in Nero di sepia salt, orange crystals & bacon powder
€11

MUSHROOM AND TRUFFLE CROCCANTONI
Porcini sauce; parmeggiano snow
€12

FRESH WATER TROUT CARPACCIO
tabasco caviar, strawberry and white chocolate popsicle, crispy salmon skin
€15

FOIE GRAS PAN-SEARED
served on an apple crumble biscuit with a red currant & walnut quenelle,
honey caviar; apple chip garnish
€17.50

TIGER PRAWNS
in a crispy cheesy coating, served with a spicy cheese jam
€13

COLD FOIE GRAS PATE BONBONS
dipped in a chocolate and hazel nut coating, served with a chili apple brioche
€13.50

Vegetarian menu available. Please advise a member of staff if you have any dietary requirements or allergies (most dishes contain nuts)

STARTERS

SLOW COOKED LAMB SHOULDER
hand pulled and wrapped in spring roll pastry,
cucumber saladette and chickpea alioli
€13.50

RABBIT TERIJAKI VOL AU VENT
Pea shoots and spicy potato chips
€13

CHICKEN SKIN BISCUIT
smoked cream cheese; Prawns rossi tartar; pistachio dust; micro cress saladette
€15

SEARED BEEF
Soya dressing; wasabi & ginger guacamole; Crispy seaweed
€16.50

PACCHERI
with Black Angus beef mince, mushrooms, sweet peppers and macademia nuts
Starter €12.50 Main €18.50

RISOTTO PUMPKIN PUREE
Cajun & Camembert; confit of Duck
Starter €12 Main €18

VENISON & PISTACHIO RAVIOLI
tossed in honey & coffee crème fraiche
Starter €12 Main €18

TORTELLONI NERI
filled with prawns rossi and lemon grass, tossed in a fish veloute
Starter €14.50 Main €20

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ON THE LAVA

USDA, BLACK ANGUS RIB EYE
€25.50

USDA, BLACK ANGUS FILLET
€30

PRIME AUSTRALIAN BLACK ANGUS TAGLIATA
with parmesan and hazelnut wafers
€25

MILK-FED VEAL
(on daily special menu)

LAMB RACK
sealed on the grill, smothered with wholegrain mustard, covered with a pistachio herb crust & baked to your liking served with a port, rosemary & red current reduction jus
€29

Suggested sauces for meats

Mushroom and truffle sauce
€2.50

Whiskey and mustard sauce
€2.50

Peppercorn and brandy sauce
€2.50

Red wine and Rosemary jus
€2.50

Teriyaki jus
€2.50

Rossini
Served with fresh warm Foie gras and a red port demi-glace
€9

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MOULARD DUCK BREAST *with an orange & wild berry glaze*
€23

CHICKEN WELLINGTON
stuffed with Chorizo and brie; teriyaki and capsicum crème fraiche
€23.50

LOCAL PORK BELLY
rubbed with rock salt & crushed pepper corns, scented with lemon & Orange, cooked sous-vide with a roasted white onion & red wine jus
€23

MILK FED VEAL CHEEKS
marinated with blonde beer reduction, slow cooked and served with a smoky apple and redcurrent reduction
€28

LOCAL RED KING PRAWNS
baked in garlic infused olive oil wine & herbs
€32

WARM OCTOPUS
cooked in garlic, kalamatta olives, capers, wine, chili & cherry tomato marmalade
€23

FRESH WATER TROUT
cooked under vacuum at 70°, topped with a fennel crème fraiche
€23

LIVE LOBSTER
Classic thermidor sauce or Chef's specialty light sweet chili, corn & lemon crystal vinaigrette or Popcorn sandwich prep
according to market price

FRESH FISH, SHELLFISH, OYSTERS, SCALLOPS & CLAMS
if available on speciality menu
according to market price

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www.tarragonmalta.com