



Country TERRACE



Enjoy the serenity of our lovely 'liegu' and indulge in our exquisite menu. Mouth-watering dishes using only the freshest ingredients together with a fine wine selection from our cellars.

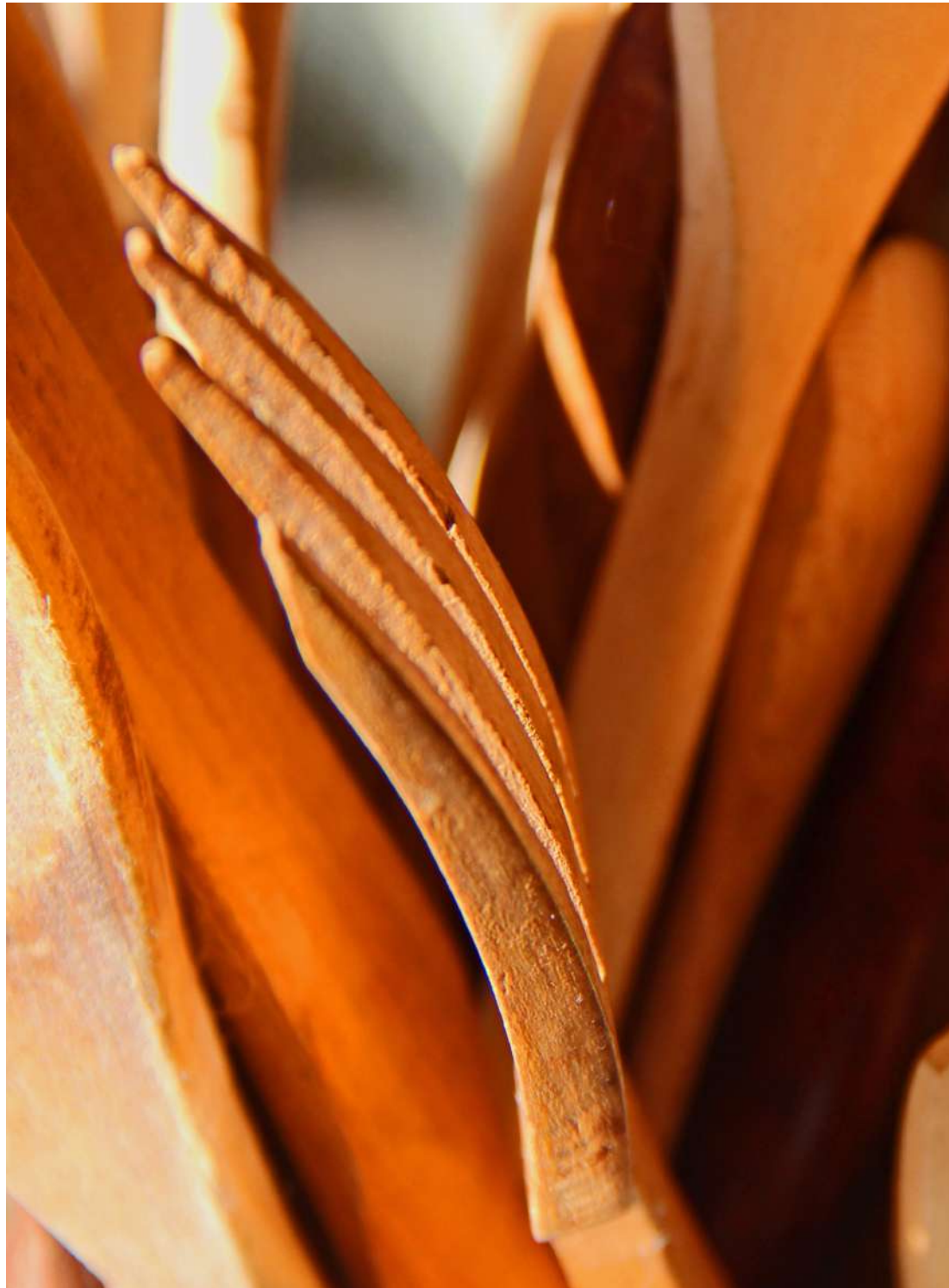
All yours to enjoy a truly unique culinary celebration.

Country Terrace knows its origin back in the 16th Century. It was a small cottage surrounded by beautiful countryside where a humble family lived, looking after some animals. Yet the owner wasn't a farmer, but a baker. In fact one of his rooms was a mill, where a donkey would spend days going round in circles grinding wheat and turning it into flour.

Later on various people were fascinated by this unique property, including a baron. This baron spent his holidays in this beautiful little cottage. Being quite deserted, he would pass his time hunting in the surrounding fields, taking care of his animals and crops and admiring the panoramic view of the harbour.

Then in the 1970's this little cottage was bought by Zeppu who fell in love with this place and wanted to spend his life here. He moved in and decided to refurbish part of it and open a small restaurant. The restaurant soon became well known and the owner later decided to transform it into a night club. Countryman was established.

Countryman was frequented by thousands of people particularly teenagers, locals and foreigners. Everyone enjoyed a night out in such a unique location with such a splendid scenario.



Eventually in 2005 Mr. Joseph Mark Mercieca MSc took over Countryman having a total refurbishment in mind. He re-branded this venue as Country Terrace, a top-notch restaurant offering high-quality service and a delicious culinary selection in such a panoramic location. Country Terrace is the only place in Gozo which offers a savouring view of the Mgarr Harbour, Fort Chambray and the three sister islands (Kemmuna, Kemmunett and Malta). Simply a wonderful dining celebration looking over rural surroundings, boasting its natural flora and fauna.

Two years later Country Terrace began to host wedding receptions and other big events, a niche market which by time became our core signature.

Ultimately, your visit is a throw-back to the traditional tranquillity and serenity, as was once in every Gozitan village. Furthermore your meal can be complemented with an impeccable bottle of wine chosen from the great selection of local and foreign wines available in Country Terrace's wine cellar.



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Soups

Soup of the day € 7.95

Light Starters

Garlic mushrooms GF V
Pan seared mushrooms with chardonnay, herbs & garlic, flamed with cognac and finished with a creamy parmesan sauce € 8.95

Fried brie V
Breaded wedges of French brie, capped with cranberry, served on rucola. € 8.95

Buffalo mozzarella GF V
Buffalo mozzarella, cradle of tomatoes, basil vingrette served on rucola € 9.95

Delicacies of meats starters

Carpaccio of beef GF
Layers of beef fillet, olive oil, cracked pepper, parmesan cheese € 10.95

Delicacies of fish starters

Royal fish platter GF LF
Consisting of smoked & raw, cold fish assaggi, olive oil, rucola € 11.95

Fresh mussels GF LF
Flamed with cognac, sauvignon blanc, herbs, garlic & shallots € 9.95

Antipasto

Mixed platter (Sharing for 2person)
Gourmet curated cheeses, cold cuts, smoked fish, sundry tomato & walnuts. € 24.85



Fresh Pasta

Spaghetti bolognese LF Finished with tomato concasse, beef, pork, garlic & herbs	Starters € 8.95	Main € 10.95
Spaghetti al frutti di mare LF Flamed with cognac, sauvignon blanc, garlic & herbs, mixed seafood & garden-fresh tomato	Starters € 11.95	Main € 14.95
Gramigna pasta pesto San Genovse V Rosted pine nuts, pecorino, 24 month aged parmigiano, Gozo extra virgin olive oil & basil	Starters € 8.95	Main € 11.95
Panzerotti con ricotta di pecora V Finished with tomato concasse , herb, garlic & basil	Starters € 10.95	Main € 13.95
Gnocchi di patate ripieni al gorgonzola V Finished with a creamy cheese, onion, herb & parsley	Starters € 10.95	Main € 13.95
Giganti Nero con ricotta e salmone V A house smoked salmon, onions, garlic & herbs, finished with a fresh cream	Starters € 11.95	Main € 14.95
Fiocchi al formaggio e pere V 24 month aged parmigiano, pecorino, Gozo extra virgin olive oil, rucola & mint	Starters € 11.95	Main € 14.95

Gluten free pasta can be served with any sauce from the pasta selection

GF Gluten Free

V Vegetarian

LF Lactose Free

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Beef

Grilled New Zealand fillet of beef (Prime Stir) 300 g GF LF € 23.95

Grilled New Zealand fillet of beef (Prime Stir) 450 g GF LF € 28.95

Grilled Fresh Irish black bull beef ribeye 350 g GF LF € 24.85

Beef can be served with either
Red & black peppercorn sauce, Gorgonzola sauce, Mushrooms sauce

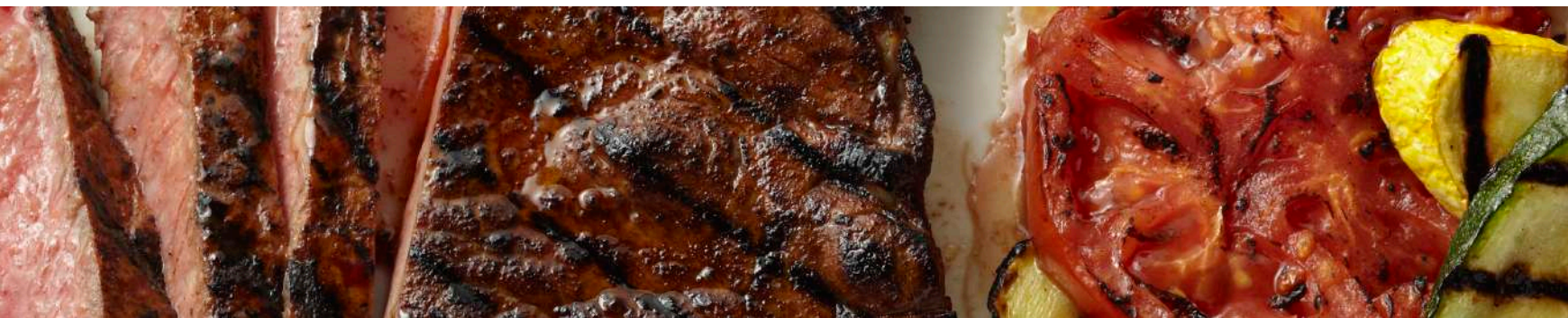
Fillet mignon (New Zealand fillet of beef prime stir) 300 g GF
Pan seared carved fillet of beef, flamed with cognac,
port wine, mushrooms, herb & garlic, Parma ham € 25.95

We do not recommend steaks cooked more than medium! In such case
we do not take responsibility for shrinkage, toughness and dryness

Poultry

Chicken GF LF
Pan roasted chicken breast, garlic & herb, barbeque glaze € 13.80

Chicken roulade GF LF
Pan seared, wrapped in Parma ham,
red pepper bell, cranberry sauce € 16.95



Game

Quails  

Pan roasted quails, aniseed & orange

€ 17.95

Traditional fried rabbit  

Braised, herb & garlic, carrots, onions & tomato concasse

€ 15.95

Duck  

Pan roasted duck breast, wild berry, ginger & port reduction

€18.95

Lamb

New Zealand lamb shanks  

Braised, mint & thyme, garlic & onions & tomato concasse

€ 19.20

Pork

Pork fillet 

Pan seared, flamed with pastis, sauvignon blanc, sage, finished with a creamy lemon sauce

€ 16.95

Pork cutlets  

€ 13.95

All dishes are served ensemble and are nutritionally balanced; and are served with a selection of local market vegetables & potatoes

 Gluten Free

 Vegitarian

 Lactose Free

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Fish

Fresh salmon (Norwegian) GF

Pan roasted, prawn bisque, herb & garlic,
finished with creamy lemon sauce

€ 16.95

Calamari GF

Pan seared, flamed with cognac, chardonnay, herb & garlic,
tomato, finished with a fresh cream sauce

€ 17.95

Local King Prawns (260gr) GF LF

(availability subject to the local market catch)

Pan seared, flamed with pastis, sauvignon blanc,
tomato & prawn bisque

€ 32.95

An Array of fresh local wild fish of the day
(depending on how lucky the fishermen are)

Cooked al cartoccio or grilled.

Price according to the market, type & weight.

€ 4.50 to € 6.50 per 100 g



Children Menu

Fish bites & potato fries	GF LF	€ 6.95
Sausages & potato fries	GF LF	€ 6.95
Chicken nuggets & potato fries		€ 6.95
Tortellini con Ricotta and Spinach Mushrooms, bacon, garlic & herb, finished with fresh cream		Starters € 8.95 Main € 10.95

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V Vegitarian

LF Lactose Free

Prices include 18% VAT
Service Charge is not included

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