

Before & Now

COUNTRY TERRACE KNOWS ITS ORIGINS BACK IN THE 16TH CENTURY WHEN, SURROUNDED BY BEAUTIFUL COUNTRYSIDE, THIS PLACE RESIDED A VERY SMALL COTTAGE. IN IT LIVED A FAMILY TOGETHER WITH SOME ANIMALS WHICH WERE VERY COMMON TO HAVE IN THE HOUSE AT THAT TIME. DESPITE BEING A FARMER, THE OWNER'S DUTY CONSISTED OF BAKING BREAD. IN FACT ONE OF HIS ROOMS WAS A MILL, WHERE A DONKEY WOULD SPEND ITS DAY GOING ROUND IN CIRCLES GRINDING WHEAT AND TURNING IT INTO FLOUR FOR THE BAKER.

LATER ON THIS LITTLE COTTAGE BECAME THE PROPERTY OF OTHER PEOPLE, INCLUDING A BARON. THIS BARON WOULD SPEND HIS HOLIDAYS IN THIS BEAUTIFUL LITTLE COTTAGE. BEING QUITE DESERTED, HE WOULD WHILE AWAY HIS TIME ENJOYING THE PANORAMIC VIEW OF THE HARBOR, HUNTING IN THE SURROUNDING FIELDS AND TAKING CARE OF HIS ANIMALS AND CROPS. AT THAT TIME THERE WERE STILL NO OR VERY FEW INHABITANTS IN THE VICINITY AND THIS IS WHY IT WAS SUCH A UNIQUE PLACE.

THEN IN THE 1970'S THIS LITTLE COTTAGE WAS BOUGHT BY A MAN CARRYING THE NAME OF ŽEPPU. THIS MAN FELL IN LOVE WITH THE PLACE IMMEDIATELY AND WANTED TO SPEND HIS LIFE HERE. HE MOVED IN AT ONCE AND DECIDED TO REFURBISH PART OF IT AND OPEN A SMALL RESTAURANT. THIS RESTAURANT, ALTHOUGH DESERTED AT THAT TIME, BECAME WELL KNOWN. THIS MOTIVATED THE OWNER TO TRANSFORM IT INTO A NIGHT CLUB. AND SO COUNTRYMAN WAS BORN.

COUNTRYMAN SAW THOUSANDS OF PEOPLE FROM MANY VILLAGES, CITIES AND EVEN COUNTRIES. IT WAS THE PLACE WHICH EVERYONE IN GOZO WENT TO DURING THE WEEKEND, ESPECIALLY THE TEENAGERS. PEOPLE TALKED, DANCED, DRANK AND HAD A LOT OF FUN TOGETHER. OF COURSE THE SCENARIO COMPLEMENTED THE NIGHT OUT TO ITS UTMOST. EVERYWHERE YOU LOOKED YOU SAW NOTHING BUT COUNTRYSIDE AND THE SEA. WHO WOULD MISS IT?

ULTIMATELY IN 2005 MR. JOSEPH MARK MERECIECA MSC TOOK COUNTRYMAN IN HIS HANDS AND IT NOW BECAME COUNTRY TERRACE. THIS TIME IT WENT BACK TO BEING A RESTAURANT. HOWEVER IT WAS ENLARGED AND REFURBISHED TO SUIT AND CATER FOR TODAY'S MODERN EXPECTATIONS. COUNTRY TERRACE WAS A MIRACLE WHICH CAME TRUE. THIS LITTLE COTTAGE TRANSFORMED INTO A RESTAURANT AND RESURRECTED THE HAPPINESS IN THE HEARTS OF MANY PEOPLE. EVERYONE STARTED COMING TO ENJOY THE PANORAMIC VIEW AND THE DELICIOUS CUISINE.

TWO YEARS PASSED AND IT STARTED CATERING FOR WEDDING RECEPTIONS AND OTHER BIG EVENTS. AND THIS IS HOW IT HAS REMAINED EVER SINCE. COUNTRY TERRACE HAS BECOME THE ONLY PLACE IN GOZO WHICH OFFERS SUCH A SAVOURING VIEW OF THE MGARR HARBOR, FORT CHAMBREY AND THE THREE SISTER ISLANDS, KEMMUNA, KEMMUNETT AND MALTA.

FURTHERMORE, THE COUNTRYSIDE SURROUNDING IT STILL REMAINS IN ITS PRIMITIVE STATE, KEEPING ITS NATURAL FLORA AND FAUNA. IN ADDITION WHEN OVERLOOKING THE RESTAURANT, INTO THE VALLEY, ONE SEES WILD RABBITS RUNNING ABOUT IN THE BUSHES. INDEED IT'S SPECTACULAR!

TO CONCLUDE, COMING HERE ENABLES ONE TO FEEL TAKEN BACK IN TIME AND ENJOY TOTAL TRANQUILITY AND SERENITY, AS WAS ONCE IN EVERY VILLAGE. FURTHERMORE THE EVENING CONTINUES TO BE EXQUISITE THANKS TO THE MOUTHWATERING CUISINE OFFERED AND BY COMPLEMENTING THE MEAL WITH AN IMPECCABLE BOTTLE OF WINE CHOSEN FROM THE GREAT SELECTION OF LOCAL AND FOREIGN WINES AVAILABLE IN COUNTRY TERRACE'S WINE CELLAR.

Soups

FRESH SOUP OF THE DAY 🌾 🌿 €9.95
Please ask

FISH SOUP (TRADITION ALJOTTA) 🍷 🌾 €10.95
A consume of fish, onion & garlic, herbs & fresh piece of fish

PRAWN BISQUE €14.50
A creamy prawn bisque with lemon zest, bay leaves & mild paprika, finished with dash of cream

Light starters

MUSHROOMS GRATIN 🌾 🌿 €11.95
Pan seared mushrooms with chardonnay, herbs & garlic, flamed with cognac and finished with a creamy Parmesan sauce

GRILLED ASPARAGUS & FRENCH BRIE €10.95
Grilled & wrapped asparagus with Parma ham deep fried breaded wedges of brie cheese, rucola & tomato served with warm cranberry sauce

BUFALA MOZZARELLA 🌾 🌿 €11.95
Classic crispy flatbread, mixed leave salad, roasted pine nuts & basil oil, cherry tomato, pearl onion & balsamic pearls served with eatable flowers and pea shoot

BURRATA MOZZARELLA 🌾 🌿 €12.95
Classic crispy flatbread, mixed leave salad, roasted pine nuts & basil oil, cherry tomato, pearl onion & balsamic pearls served with eatable flowers and pea shoot

Delicacies of fish starters

ROYAL FISH PLATTER 🌾 🍷 €21.95
Consisting of raw, cold fish assaggi, ginger, ponzu sauce, olive oil, rucola. Please ask for today's assaggi

FRESH MUSSELS 🌾 🍷 €12.95
Flamed with cognac, sauvignon blanc, herbs, garlic, fresh cuts of tomato & shallots finished with a reduction of lobster bisque

Delicacies of meat starters

CARPACCIO OF BEEF 🌾

Raw layers of beef fillet, Gozo extra virgin olive oil, cracked pepper, shavings of parmesan cheese

€11.95

BEEF TARTARE 🍷

Fillet of beef tartare, parsley & crushed corriander seeds. Classic crispy flatbread, mixed leave salad, pearl onion, rucola, lemon & cherry vine tomato

€13.95

Antipasto

MIXED PLATTER (SHARING FOR 2 PERSON)

Gourmet curated cheeses, mozzarella, honey, cold cuts, raw fish, sundry, pearl onion, tomato, olives, classic crispy flatbread, mixed leave salad & fruits

€28.85

Pasta

SPAGHETTI BOLOGNAISE 🍷

Finished with tomato concasse, carrot, beef, pork, garlic & herbs

Starter

€11.95

Main

€13.95

IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCE,
PLEASE NOTIFY YOUR HOST IN ADVANCE.
ALL OF OUR MENU ITEMS ARE SUBJECT TO AVAILABILITY

Fresh pasta

SPAGHETTI AL FRUTTI DI MARE

Flamed with cognac, sauvignon blanc, garlic & herb, mixed seafood, garden-fresh tomato & tomato concasse

Starter
€13.25

Main
€15.95

GARGANELLI AL FILETTO

Fresh penne pasta tossed with cuts of beef fillet, fresh ginger, red peppers, mushrooms, garlic & herbs, tomato concasse, finished with cream

€13.25

€15.95

Fresh filled pasta

GIGANTI NERO CON RICOTTA E' SALMONE

Fresh black ink pastry filled with ricotta & smoked salmon with an in house smoked salmon, onions, garlic & herb finished with a fresh cream

Starter
€12.95

Main
€15.95

PANCIOTTI CON CAPPESANTE E GAMBERI

Fresh pasta filled scallops and prawn, garlic & herb, cherry tomato & calamari

€12.95

€15.95

BALANZONI AL PARMIGIANO REGGIANO CON PESTO DI RUCOLA

Fresh pasta filled with parmeigiano tossed with pesto di rucola sauce (24 month aged parmigiano, pecorino, Gozo extra virgin olive oil, rucola)

€12.95

€15.95

BAULETTI CON RICOTTA DI PECORA E' PASTICIO DI SICILIA

Fresh pasta filled sheep cheese & pistachio, blanched in a light butter sauce with pine nuts & parsley

€12.95

€15.95

PANZEROTTI CON RICOTTA DI PECORA

Fresh pasta filled with sheep cheese, finished with tomato concasse, herb, garlic & basil

€11.25

€14.25

TORTELLO CON RAGU DI CINGHIALE

Fresh homemade pasta filled with wild boar ragu tossed with extra virgin olive oil, cherry vine tomato & sage

€12.95

€15.95

**GLUTEN FREE PASTA CAN BE SERVED WITH ANY SAUCE
FROM THE PASTA SELECTION PLEASE ASK**

Beef

BEEF FILLET (SCOTTANA)

Flamed grilled fresh heifer Italian Piemontese beef fillet (300gr)

€30.95

AAA BLACK ANGUS RIBEYE

Flamed grilled prime ribeye steak (400gr)

€28.95

BEEF TAGLIATA (300G)

Grilled UMI AAA Black Angus flank steak served with shavings of Parmigiano & rucola

€27.95

USDA PRIME DRY-AGED BONELESS STRIP STEAK

Flamed grilled prime striploin (300gr)

€29.95

**BEEF CAN BE SERVED WITH EITHER RED & BLACK PEPPERCORN SAUCE,
GORGONZOLA SAUCE OR MUSHROOMS SAUCE.
PLEASE ASK FOR A SELECTION OF MUSTARDS**

FILLET MIGNON 300G

(NEW ZEALAND FILLET OF BEEF PRIME STIR) 

Pan seared medallions of beef fillet flamed with cognac, port wine, mushrooms, herb & garlic, Parma ham

€32.95

**WE DO NOT RECOMMEND STEAKS COOKED MORE THAN MEDIUM!
IN SUCH CASE WE DO NOT TAKE RESPONSIBILITY
FOR SHRINKAGE, TOUGHNESS & DRYNESS**

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Poultry

CHICKEN   €18.25
Pan roasted corn fed chicken breast, garlic & herb, barbeque glaze

CHICKEN ROULADE €20.95
Pan seared, corn fed chicken breast, wrapped in pancetta, brie cheese & parsley. with cranberry sauce

Game

QUAILS   €26.00
Pan roasted boneless quails served with aniseed & orange (300 gr)

TRADITIONAL BRAISED RABBIT "STUFFAT"   €21.95
Fried & braised, herb & garlic, carrots, onions & tomato concasse

DUCK   €21.95
Pan roasted duck breast served wild berry, ginger & port reduction (390gr)

Lamb

LAMB SHANK   €20.95
Braised New Zealand lamb shank mint & thyme, garlic & onions & tomato concasse.

LAMB RACK   €27.95
Pan roasted fresh New Zealand grilled lamb frenched rack seasoned with herb & coarsely cracked peppercorns served on a lessening of mint jus & tomato jus (350gr)

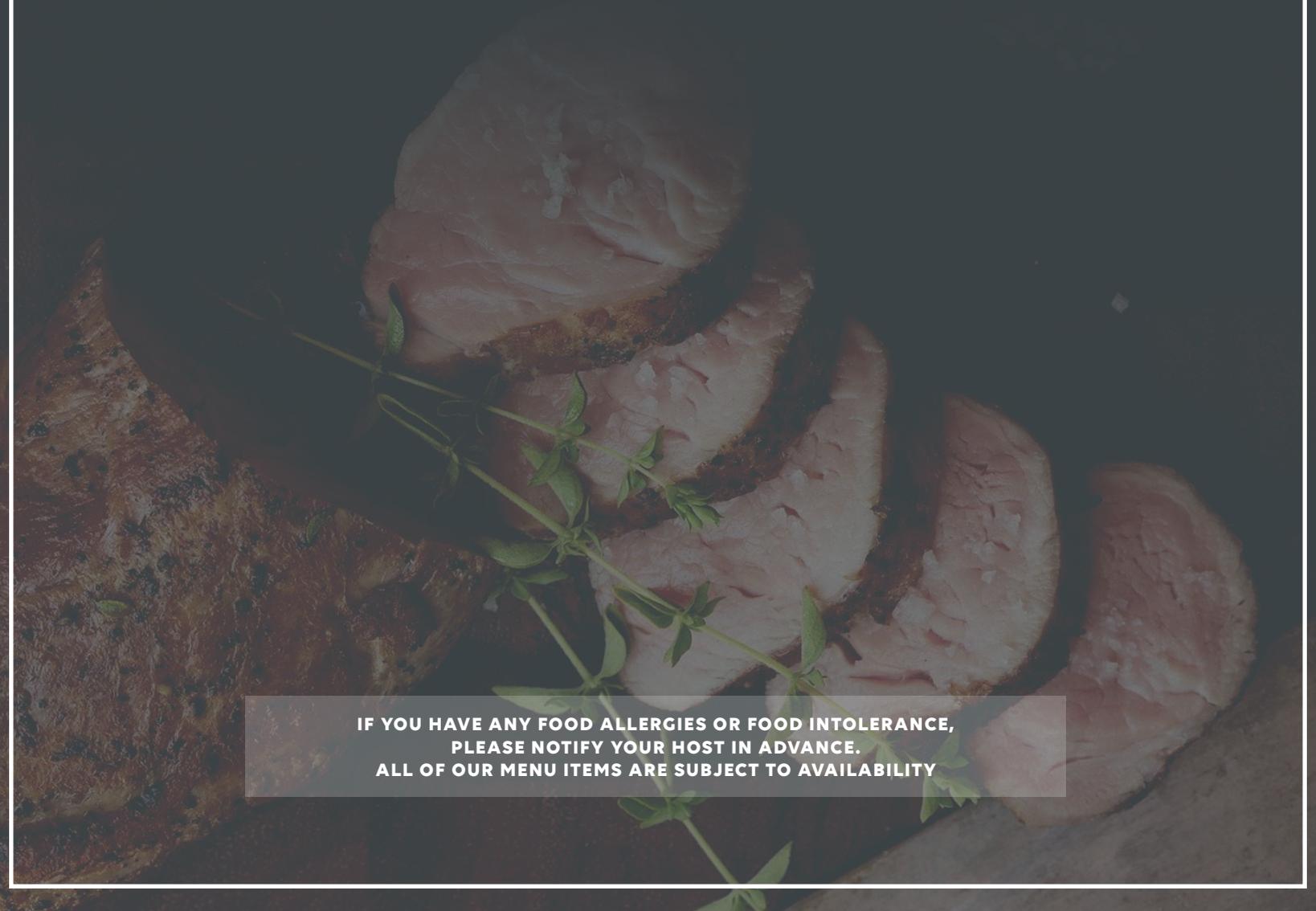
Pork

PORK FILLET

Medallions of pork, pan seared, flamed with pastis, sauvignon blanc, mustard, finished with a creamy lemon sauce

€19.95

ALL DISHES ARE SERVED ENSEMBLE AND ARE NUTRITIONALLY BALANCED; AND ARE SERVED WITH A SELECTION OF LOCAL MARKET VEGETABLES & POTATOES



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Fish

FRESH SALMON (NORWEGIAN)



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

€20.95

FRESH LOCAL CALAMARI

DEPENDS ON THE MARKET

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

€24.95

LOCAL KING PRAWNS (260GR)



DEPENDS ON THE MARKET

Garlic infusion, parsley, white wine and lemon jus

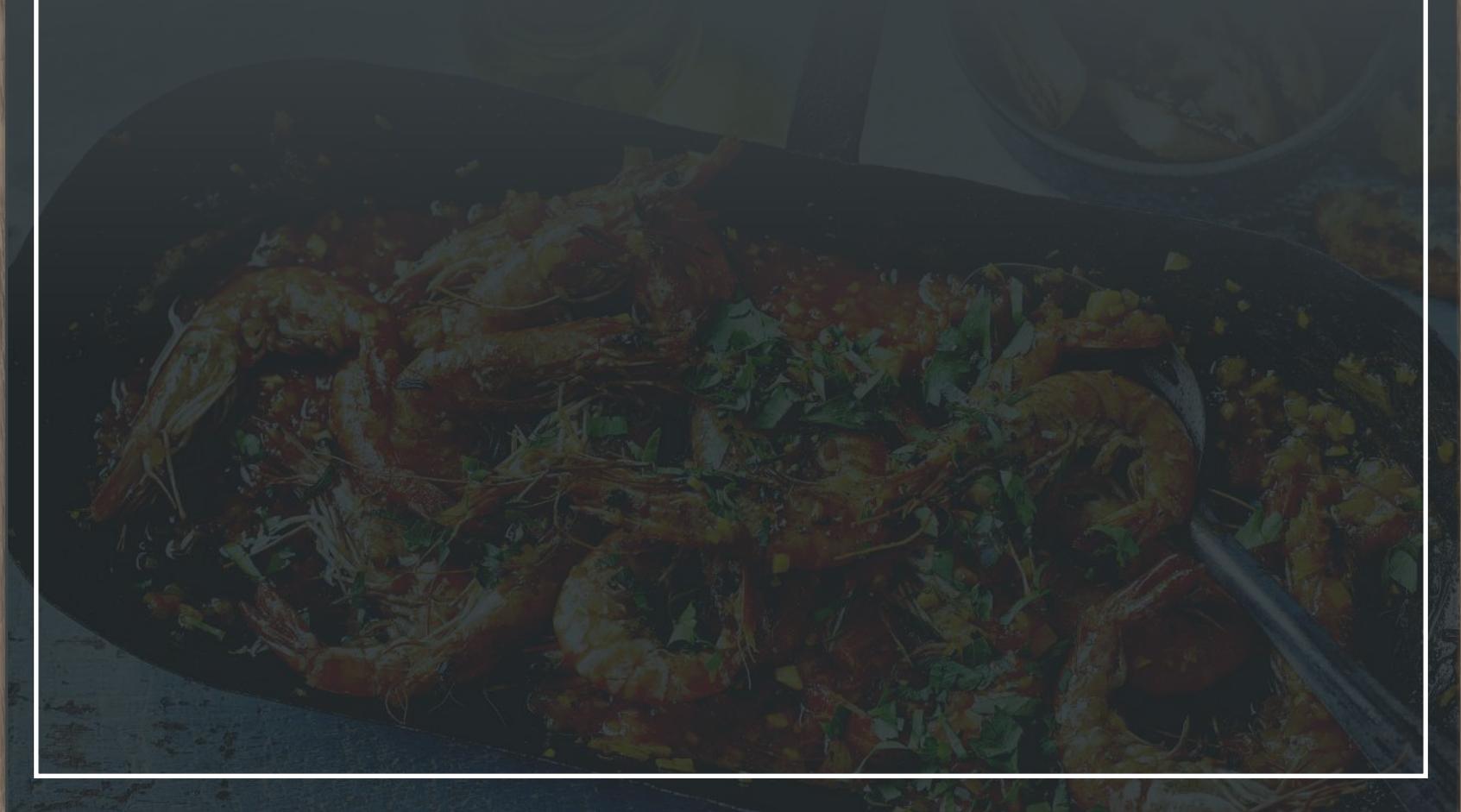
Market Price

THE DAY CATCH

Depending on what's available on the market that day
CARTOCCIO (White wine, garlic and tomato velouté, fennel and lemongrass) OR GRILLED

Market Price

€4.50 to €7.50
per 100g



Children Menu

FISH BITES & POTATO FRIES		€8.95	
SAUSAGES & POTATO FRIES		€8.95	
CHICKEN NUGGETS & POTATO FRIES		€8.95	
BREADED & DEEP FRIED MAC & CHEESE & POTATO FRIES		€8.95	
PENNE TOMATO	 	€6.95	
Plain penne pasta finished with tomato sauce			
PENNE CREAM		€6.95	
Plain penne pasta finished with cream			
GARGANELLI	 	Starter €10.50	Main €11.50
Penne pasta finished with tomato concasse, herb, garlic & basil			
TORTELLINI CON RICOTTA AND SPINACH		€11.95	€13.95
Fresh pasta filled ricotta & spinach, mushrooms, bacon, garlic & herb, finished with a fresh cream			



VEGETARIAN



GLUTEN FREE



LACTOSE FREE

Our prices are inclusive of VAT.
Service charge not included.

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