

Before & Now

COUNTRY TERRACE DATES BACK TO THE 16TH CENTURY AS A SMALL COTTAGE SURROUNDED BY BEAUTIFUL COUNTRYSIDE, WHERE A FARMER'S FAMILY LIVED ON THE SURROUNDING LAND'S CROPS AND IT'S VERY OWN FARM ANIMALS.

LATER ON A BARON BOUGHT THIS PROPERTY TO SPEND HIS HOLIDAYS HUNTING IN THIS YET DESERTED LOCATION. IN THE 1970'S A MAN NAMED ZEPPU TOOK OVER THE PLACE, REFURBISHING IT INTO A SMALL RESTAURANT THEN BY TIME INTO THE FIRST NIGHTCLUB IN GOZO - COUNTRYMAN.

IN 2005 MR. JOSEPH MARK MERECIECA CONVERTED COUNTRYMAN INTO TODAY'S COUNTRY TERRACE, A MARKET LEADER IN THE GOZITAN HOSPITALITY INDUSTRY. IT'S KEY LOCATION WITH AN IMPECCABLE VIEW OF THE MĠARR HARBOR, FORT CHAMBRAY AND THE THREE SISTER ISLANDS, COMPLIMENTED WITH AN AWARD WINNING CUISINE, AND A WINE CELLAR, PUTS COUNTRY TERRACE AT PRIME FOR ALL FOOD LOVERS.

THE SURROUNDING COUNTRYSIDE STILL REMAINS IN ITS ORIGINAL CHARACTERISTIC, KEEPING ITS NATURAL FLORA AND FAUNA HOME FOR WILD RABBITS AND SOME BIRD SPECIES.



DINING AT COUNTRY TERRACE IS TRULY - TIME TO ENJOY TOTAL TRANQUILITY AND SERENITY. INDEED IT'S SPECTACULAR!

Soups

FRESH SOUP OF THE DAY   €8.25
Please ask

FISH SOUP (TRADITION ALJOTTA)   €9.95
A consume of fish, onion & garlic, herbs & fresh piece of fish



Light starters



MUSHROOMS GRATIN   €8.25
Pan seared mushrooms with chardonnay, herbs & garlic, flamed with cognac and finished with a creamy Parmesan sauce

GRILLED ASPARAGUS & FRENCH BRIE €9.95
Grilled & wrapped asparagus with Parma ham deep fried breaded wedges of brie cheese, rucola & tomato served with warm cranberry sauce

BUFALA MOZZARELLA   €9.95
Roasted pine nuts basil oil, tomatoes & balsamic pearls

Delicacies of fish starters

ROYAL FISH PLATTER   €19.95
Consisting of raw, cold fish assaggi, olive oil, rucola
Please ask for today's assaggi

FRESH MUSSELS   €11.95
Flamed with cognac, sauvignon blanc, herbs, garlic, fresh cuts of tomato & shallots finished with a reduction of lobster bisque

Delicacies of meats starters

CARPACCIO OF BEEF

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

€10.95

Antipasto

MIXED PLATTER (SHARING FOR 2 PERSON)

Gourmet curated cheeses, cold cuts, smoked fish, sundry tomato, olives & grissini

€26.85

Pasta

SPAGHETTI BOLOGNAISE

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

Starter
€9.95

Main
€11.95

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
€12.95

Main
€14.95

GARGANELLI AL FILETTO

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

€12.95

€14.95

GNOCCHI DI PATATA AL PESTO SAN GENOVESE

Fresh potato pasta with roasted pine nuts, pecorino, 24 month aged parmigiano, Gozo extra virgin olive oil & basil

€11.95

€14.95

Fresh filled pasta

GIGANTI NERO CON RICOTTA E' SALMONE

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

Starter
€11.95

Main
€14.95

BALANZONI AL PARMIGIANO REGGIANO CON PESTO DI RUCOLA

Fresh tortellaci filled with parmigiano reggiano nestled in 24 month aged parmigiano, pecorino, Gozo extra virgin olive oil, rucola & mint

€12.95

€15.95

BAULETTI CON RICOTTA DI PECORA E'

PASTICIO DI SCILIA

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

€12.95

€15.95

PANZEROTTI CON RICOTTA DI PECORA

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

€10.95

€13.95

TORTELLO CON RAGU DI CINGHIALE

Fresh homemade ravioli 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

AAA BLACK ANGUS BEEF FILLET 🌾 🍷 €27.00
Flamed grilled prime steer New Zealand beef fillet (300gr)

AAA BLACK ANGUS BEEF FILLET 🌾 🍷 €38.00
Flamed grilled prime steer New Zealand beef fillet (500gr)

AAA BLACK ANGUS RIB EYE 🌾 🍷 €25.85
Flamed grilled Irish prime rib eye steak (350gr)

USDA PRIME DRY-AGED BONELESS STRIP STEAK 🌾 🍷 €29.00
Flamed grilled prime striploin (300gr)

**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 €28.95
(NEW ZEALAND FILLET OF BEEF PRIME STIR) 🌾
Pan seared carved fillet of beef, flamed with cognac, port wine,
mushrooms, herb & garlic, Parma ham

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

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Poultry



CHICKEN   €17.80
Pan roasted corn fed chicken breast, garlic & herb, barbeque glaze

CHICKEN ROULADE €19.95
Pan seared, corn fed chicken breast, wrapped in pancetta, brie cheese & parsley. with cranberry sauce



Game



QUAILS   €19.95
Pan roasted boneless quails served with aniseed & orange (300 gr)

TRADITIONAL BRAISED RABBIT "STUFFAT"   €16.95
Fried & braised, herb & garlic, carrots, onions & tomato concasse

DUCK   €19.95
Pan roasted duck breast served wild berry, ginger & port reduction (390gr)

Lamb

LAMB SHANK   €19.20
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 🌾

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

€17.95

PORK CUTLETS 🌾 🍷

Grilled pork cutlets served with aniseed & orange sauce

€15.95

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

€19.95

FRESH LOCAL CALAMARI

DEPENDS ON THE MARKET

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

€23.95

LOCAL KING PRAWNS (260GR) 🌾 🍷

DEPENDS ON THE MARKET

GARLIC INFUSION, PARSLEY, WHITE WINE AND LEMON JUS

€32.95

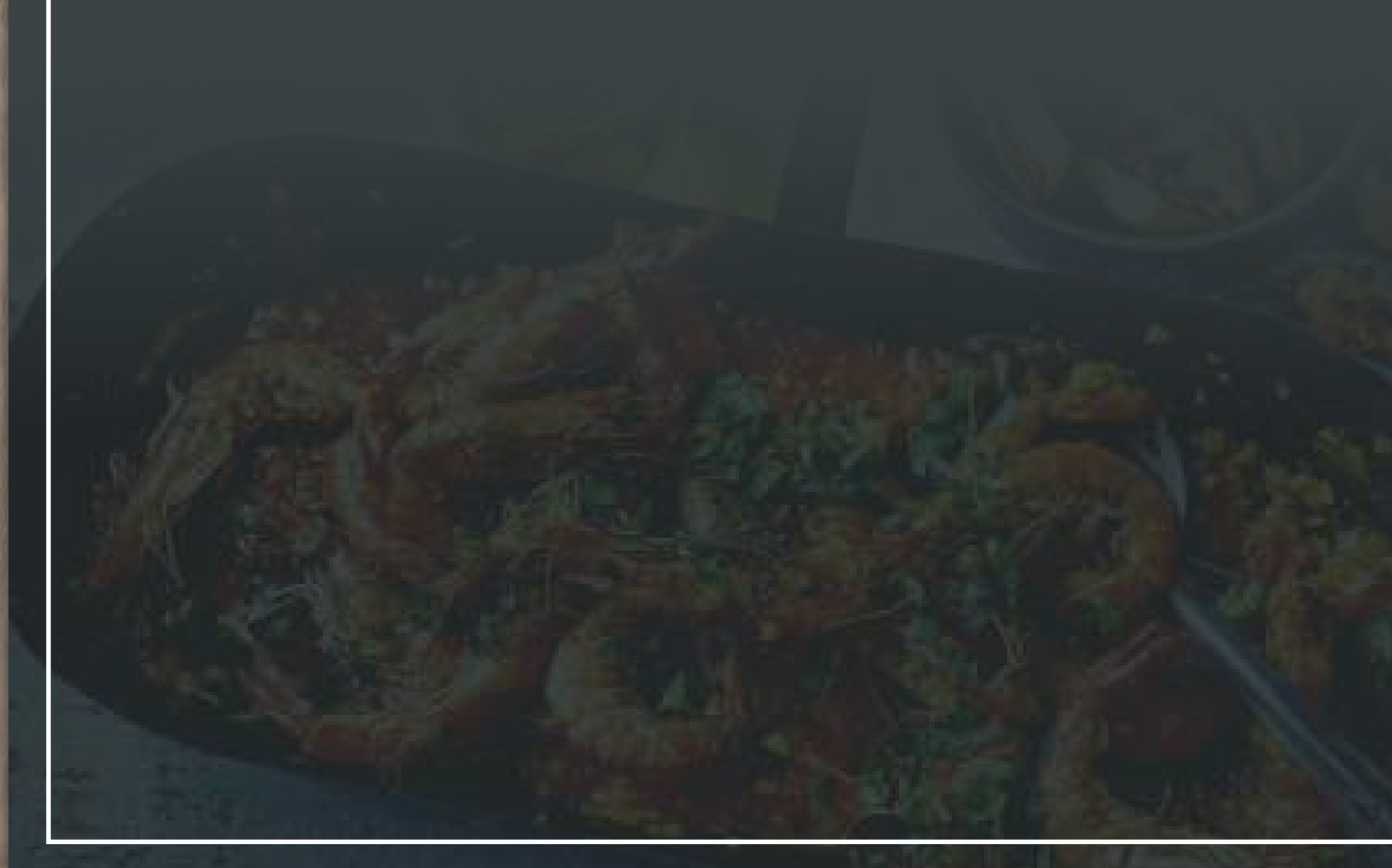
THE DAY CATCH

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 €6.50
per 100g



Children Menu

FISH BITES & POTATO FRIES 	€6.95	
SAUSAGES & POTATO FRIES 	€6.95	
CHICKEN NUGGETS & POTATO FRIES 	€6.95	
MAC & CHEESE With Chips	€6.95	
PENNE TOMATO  	€5.00	
Finished with tomato concasse		
PENNE CREAM 	€5.00	
Finished with cream		
PENNE WITH TOMATOES  	Starter €8.95	Main €10.95
Finished with tomato concasse, herb, garlic & basil		
TORTELLINI CON RICOTTA AND SPINACH	€9.95	€11.95
Mushrooms, bacon, garlic & herb, finished with a fresh cream		



VEGETERIAN



GLUTEN FREE



LACTOSE FREE

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

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