

Country TERRACE



- Party Nights • Christmas Eve Gala Dinner • Santa at Christmas Day Lunch
- New Year's Eve Gala Dinner • New Year Early hours open air celebrations
- All functions are COVID 19 compliant according to health authority directives

Faith

Broccoli soup, walnuts & goat cheese

A cream of broccoli finished with walnuts, a shavings of goat cheese

Salmon carpaccio

Salmon carpaccio, seaweed, ginger, sesame seed, Gozo extra virgin olive oil, fresh lemon and served with ponzu sauce

Burrata mozzarella

Burrata mozzarella da Puglia, cradle of tomatoes, Gozo extra virgin olive oil, fresh lemon, balsamic pears, toasted pinenuts served on rocket salad

Riccioli al parmeggiano

Baked pasta flamed with cognac, garlic, herb finished with creamy sauce

Tortello con ragu di cinghiale

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

Garganelli romagnoli

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

AAA Black angus rib eye

Flamed grilled AAA black angus ribeye, served with either red and black peppercorn sauce, mushroom sauce or gorgonzola sauce.

Norwegian salmon

Pan roasted salmon, served with a prawn & seafood bisque, finished with cream lemon sauce

Quails

Pan roasted boneless quails, served with aniseed & orange sauce

Chicken roulade

Pan seared corn fed chicken breast, wrapped in pancetta, brie, parsley and served with cranberry sauce

Carol

Single Origin Kenya mousse filled with speculoos filling and milk chocolate velour sprayed, decorated with edible gold leaf.

€ 47.00

Hope

Pea & asparagus soup

Pea & asparagus soup with fresh avococado, finished with cocunut milk.

Battered artichokes & grilled asparagus

Grilled & wrapped asparagus with Parma ham, deep-fried artichokes with rucola, served with a cranberry sauce.

Mushrooms gratin

Pan seared mushrooms with chardonnay, herbs & garlic, flamed with cognac and finished with a creamy parmesan sauce

Garganelli con funghi e' pomodrino

Fresh pasta tossed with cherry vine tomato, mushroom, ginger finished in a creamy tomato sauce

Cacio e Pepe ravioli

Fresh ravioli filled cheese & pepper with a touch of butter, tossed in crispy pig cheek, pistachio & parsley

Cappellacci con branzino

Fresh ravioli filled with seabass, tossed with fresh local prawn's olive oil, cherry tomato & chives

Gnocchi di patata al pesto san genovese

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

AAA Black angus rib eye

Flamed grilled AAA Black angus ribeye, served with either red and black peppercorn sauce, mushroom sauce or gorgonzola sauce

Wild boar tender loin with asparagus

Pan seared fillet of wild boar in sweet butter, served on green garlic & asparagus

Pork fillet

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

Stone bass al cartoccio

Fillet of stone bass in white wine, garlic and tomato velouté, fennel and lemongrass

Star

Pistachio pannacotta made from bronte pistachios, DOC, complemented with salted butterscotch sauce, gingerbread crumble and D.R Congo chocolate shavings.

€ 45.00

Noel

Carrot and orange soup

A cream of carrot soup with fresh orange juice, finished with cream.

Tuna carpaccio

Tuna carpaccio, seaweed, ginger, sesame seed, Gozo extra vergin olive oil, fresh lemon. Served with ponzu sauce

Rettangoli al salmone

A house smoked salmon, onions, garlic & herb finished with a fresh cream

Maccheroni al torchio

Fresh pasta draped with a creamy cuts of mushrooms and pancetta

AAA black angus fillet

Flamed grilled AAA black angus fillet, served with either red and black peppercorn sauce, mushroom sauce or gorgonzola sauce.

Duck

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

Chicken roulade

Pan seared, corn fed chicken breast, wrapped in pancetta, filled with brie cheese, with cranberry sauce

Fresh local fillet of sea bass

Pan-fried fillet of sea bass with lemon garlic herb sauce

St. Nicholas

Crumbly brownie base with a touch of speculoos under a nougatine mousseline cream with evaporated bourbon whiskey filling (no alcohol), glazed in dark mirror glaze and topped with roasted almond praline.

€ 36.00



Gabriel

French brie

Deep fried breaded wedges of French brie cheese, served on rucola salad with cranberry sauce

Beef tartare

Beef tartare with fresh cut parsley & crushed coriander seeds, served with pearl onion, rucola, lemon and cherry tomato vine

Garganelli romagonli

Fresh penne pasta finished with tomato concasse , herb, garlic & basil

Balanzoni al parmegiano reggiano con pesto di rucola

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

Pancotti con cappasante e gamberi

Fresh ravioli filled with scallopes and prawn, garlic, herbs, cherry tomato & calamari

Beef tagliata

Grilled UMI AAA black angus flank steak, served with shavings of parmaggiano & rucola

Lamb shanks

Braised lamb shanks, served with rosemary & mint jus

Fresh local calamari

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

Chicken

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

Faith

Rich californian almond sable base, 36% milk chocolate with handcrafted fig jam reduction sprayed in a dark chocolate velvet spray.

€32.00

Christmas Day Lunch with Santa

Come and spend a day with family and friends whilst relaxing in festive safe surroundings with a fabulous a la carte lunch menu.

Get a special occasional photo for free and let the children be amazed with our special visit by Santa who will be delivering gifts too!

Christmas Eve Gala Dinner

Black-angus heart of rump carpaccio

Slighted roasted cracked pepper black angus beef, Gozo extra virgin olive oil, parmigiano reggiano, rucola & cerry tomato vine. Served with peashoot and eatable flowers

Prawn Bisque

A creamy prawn bisque with lemon zest, bay leaves & mild paprika, finished with a dash of cream.

Agnolotto all' anatra affumicata

Fresh duck ravioli with a honey and orange jus

Cappellaccio tartufo nero e uova

Fresh ravioli filled with black truffle, with a shiitake mushroom sauce, finished with pecorino cheese and shavings of black truffle.

Lemon sorbet

USDA prime dry-aged boneless strip steak

Flamed grilled prime striploin served a reduction of mushroom sauce

Salmon en croute

Fresh salmon nestled in spinach, dill & pine nuts with puff pastry, served with a reduction of dejon sauce

Joy

Palette feuilletine and clarified butter base. French vanilla creme' with slow cooked cherry compote and balanced with a

fine Dominican Republic single origin dark chocolate Namelaka.

Glazed with a natural glaze made from morello cherries.

Coffee & petit fours

€ 56.00

New Year's Eve Gala Dinner

Griddled prawns with beet-cured salmon gravlax

Griddled prawns with spiked tomatatoes, chilli, pernod & feta.

Beetroot-cured salmon granulated sugar & kosher salt,
fresh dill, coriander seeds orange zest. Served with ponzu sauce and ginger

Velouté of mushroom soup

Lightly cream of mushroom velouté, finished with cream & parsley

Foie gras ravioli, truffle emulsion

Fresh foie gras ravioli, tossed with creamy emulsion butter juice, Gozo extra
virgin olive oil, sprinkling of chopped truffle & dash of cream.

Lemon sorbet

Beef wellington

Pan seared AAA black angus beef fillet nestled in Parma ham, mustard
& mushrooms, puff pastry & sesame seed. Seved with classic red wine
bordelaise jus

The Countdown

Spectacular caramelized milk chocolate 36% mousse fileld with pralined
nuts , caramelized with treacle and demerera sugar and swiss chocolate .
Glazed in Dark Chocolate Mirror Glaze and with some touches of gold leaf

Coffee & petit fours

€ 62.00

Safe distanced early hours celebrations
will follow in our magnificent terrace

Dreaming of a Country Christmas

Another year has almost gone by, and soon we shall be embracing a new one. Meanwhile we are busy preparing for the most awaited time of the year – the Festive Season.

It is a time of giving and sharing. It is the season that brings along occasions for family and friends to unite and spend joyful moments together, away from the hustle and bustle of everyday life. It is the time for genuine and authentic celebrations.

We, at the Country Terrace Restaurant are proud to present you with our celebration menus for this Festive season. Be it a stand up or sit-down event, indoors or al fresco, our team have put together an assortment of flexible menus that allow you to keep all your options open. Our menus for this season showcase the elegance of our restaurant and the culinary art of our chefs. You can enjoy a wide selection of specialties prepared with extra care by our kitchen brigade to ensure that every taste is catered for.

If you are looking for an event that is light and casual or perhaps you are after that little bit of extra flair, we can make it happen. We cater for different setups in a gleeful atmosphere that is both impressive and unique.

So, make merry this festive season with our enchanting dining experiences and share your special moments, by indulging in our delectable dishes.

We look forward to host you at Country Terrace Restaurant to share this magical season with you.

Wishing you all the very best,

Kind regards



Joseph Mercieca MSc



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