

LA SORPRESA
RESTAURANT & PIZZERIA

A LA CARTE MENU

LA SORPRESA RESTAURANT

STARTERS

€

ANTIPASTO PLATTER	12.00
PARMA HAM, SALAMI, DRIED MALTESE SAUSAGES, SUN DRIED TOMATOES, PEPPER CHEESE, BLUE CHEESE, BLACK OLIVES, WALNUTS BIGILLA DIP AND BISCUITS	
GARLIC BREAD 	2.50
TOASTED LOCAL BREAD SERVED WITH MELTED GARLIC BUTTER	
CHEESY BRUSCHETTA 	3.50
TOASTED LOCAL BREAD WITH FRESH CHOPPED TOMATOES, HERBS, ONIONS AND GARLIC. TOPPED WITH MELTED CHEESE	
FOCACCIA 	6.50
PIZZA BASE WITH OLIVE OIL, GARLIC, ROSE-MARIE, OREGANO, SEA WATER SALT, GRANA CHEESE, ROCKET LEAVES AND CHERRY TOMATO	
SMOKED SALMON PARCELS	9.00
THINLY SLICED SALMON FILLED WITH SHRIMPS AND COCKTAIL SAUCE. SERVED WITH A PETIT SALAD	
GIANT-KIWI MUSSELS AU GRATIN	9.00
GRATINATED MUSSELS, SERVED ON A BED OF SPINACH, ONIONS AND ANISETTE. TOPPED WITH CHEESE SAUCE	
PAN-FRIED GARLIC MUSHROOMS  	5.50
PAN-FRIED GARLIC MUSHROOMS IN CREAM AND BRANDY	
BEEF CARPACCIO 	11.00
THINLY SLICED BEEF FILLET SERVED WITH A MUSTARD DRESSING ROCKET LEAF AND PARMESAN SHAVINGS	

SALADS

GREEK SALAD  	9.00
FETA CHEESE, LOCAL CHEESE, OLIVES, TOMATOES AND OREGANO LAID ON A CRISPY SALAD	
MOZZARELLA DI BUFALA & PARMA HAM SALAD 	10.00
BUFALA MOZZARELLA AND PARMA HAM LAID ON SEASONAL GREEN SALAD AND CHERRY TOMATOES	
WARM CHICKEN CAESAR SALAD	11.00
CHICKEN STRIPS SERVED ON A CRISPY SALAD, CROUTONS, PARMESAN SHAVINGS AND CAESER DRESSING	
SMOKED DUCK BREAST SALAD	11.00
SMOKED DUCK BREAST LAID ON A COLOURFUL SALAD OF SEASONAL GREENS WITH TOMATOES, WALNUTS DRESSED WITH PORT BERRY	

IF YOU SUFFER FROM ANY ALLERGIES OR FOR ANY DIETARY REQUIREMENTS PLEASE CONSULT WITH YOUR SERVER

LA SORPRESA RESTAURANT

SOUP

€

SOUP SPECIALITIES 	6.00
FRESH HOME-MADE SOUP OF THE DAY	
FRESH TRADITIONAL FISH SOUP (ALJOTTA) 	6.50

PASTA

	STARTER	MAIN
SPAGHETTI BOLOGNESE	6.50	9.00
BEEF RAGU', MIREPOIX AND TOMATO SAUCE		
PENNE AL SALMONE	7.50	10.00
PENNE TOSSED IN SMOKED SALMON AND FRESH CREAM		
CHICKEN GARGANELLI	8.00	12.00
FRESH GARGANELLI PASTA TOSSED IN CHICKEN, HOME MADE RED PESTO AND FRESH CREAM (CONTAIN PINE NUTS)		
TAGLIATELLI COURGETTE 		12.00
TAGLIATELLI TOSSED IN COURGETTE, GARLIC, BASIL, MUSHROOMS AND CHERRY TOMATO. GARNISHED WITH WALNUTS		
SPAGHETTI MARINARA	8.50	12.00
PRAWNS, MUSSELS, VONGOLE, SQUID RINGS, ONIONS, GARLIC, CHERRY TOMATOES, WHITE WINE AND FRESH HERBS		
BUCATINI AL TARTUFO	8.00	11.00
BUCATINI PASTA TOSSED IN BUTTER, ONIONS, PROSCIUTTO DI PARMA, MUSHROOMS, TRUFFLE PASTE, AND FRESH CREAM. GARNISHED WITH PARMESAN CHEESE		
RAVIOLI RICOTTA DI PECORA 	8.00	12.00
GOAT CHEESE RAVIOLI WITH GARLIC TOMATO SAUCE		
PANCIOTTI CAPESANTE E GAMBERI	9.00	14.00
PANCIOTTI STUFFED WITH SCALLOPS AND PRAWNS. TOSSED IN GARLIC, CHERRY TOMATOES, FRESH HERBS AND OLIVE OIL		

IF YOU SUFFER FROM ANY ALLERGIES OR FOR ANY DIETARY REQUIREMENTS PLEASE CONSULT WITH YOUR SERVER



CHILI



VEGETARIAN



GLUTEN FREE

LA SORPRESA RESTAURANT

FISH

€

CATCH OF THE DAY

ASK FOR TODAY'S AVAILABILITY

KING PRAWNS

20.00

7 PIECES KING PRAWNS, PAN FRIED IN GARLIC. SERVED ON A BED OF RICE

GRILLED SALMON

18.00

GRILLED SALMON SERVED WITH A LEMON BUTTER SAUCE

SWORDFISH

16.00

SERVED WITH TOMATO SAUCE, CAPERS AND OLIVES

MIXED FISH PLATTER

23.00

SALMON, DOTT, KING PRAWNS, MUSSELS AND OCTOPUS

FRESH CALAMARI (SQUID)

16.00

COATED FLAVORED CALAMARI SERVED WITH TARTAR SAUCE

Main courses are served with seasonal vegetables or salad
& roasted potatoes or fries

IF YOU SUFFER FROM ANY ALLERGIES OR FOR ANY DIETARY REQUIREMENTS PLEASE CONSULT WITH YOUR SERVER

LA SORPRESA RESTAURANT

MEAT

€

RIB' EYE STEAK 300G, RAW - GRILLED FRESH RIB'EYE STEAK	22.00
GRILLED FILLET STEAK 300G, RAW - GRILLED FILLET STEAK	24.00
ESCALOPE OF VEAL  ESCALOPE OF VEAL SERVED WITH LEMON SAGE SAUCE	18.00
BRAISED LEG OF LAMB BRAISED LEG OF LAMB COOKED IN GARLIC, ONIONS AND FRESH HERBS. SERVED WITH A MINT SAUCE	18.00
PORK FILLET STUFFED WITH A MIXTURE OF ONIONS, APPLES, DRIED FIGS, FRESH LOCAL CHEESE AND SPINACH WITH A PORT WINE SAUCE	18.00
RABBIT MALTESE STYLE - PAN FRIED IN GARLIC, ONIONS AND HERBS	14.00
BARBEQUE SPARE RIBS A FULL RACK OF RIBS SERVED WITH BARBEQUE SAUCE	14.50
HOME -MADE BRAGIOLI 2 PIECES OF BEEF FILLED WITH MINCED PORK AND MALTESE SAUSAGES WITH A RED WINE GRAVY	14.00
CHICKEN BREAST MARINATED IN LEMON AND OREGANO. SERVED WITH A CREAMY MUSHROOM AND TOMATO SAUCE, FLAVORED WITH BRANDY	14.00
PARMA CHICKEN BREAST  CHICKEN BREAST TOPPED WITH PARMA AND SERVED ON A CREAMY CHEESY SAUCE	16.00
DUCK BREAST PAN-SEARED DUCK BREAST SERVED WITH CHERRY SAUCE	18.00
BEEF ANGUS BURGER 100% ANGUS BURGER WITH CARAMELIZED ONIONS, GHERKINS, MELTED CHEESE AND CRISPY BACON. SERVED ON AN AMERICAN BUN, SALAD AND CHIPS	12.00
ADDING EXTRA SAUCES MUSHROOM / DIANE / PEPPER / BLUE CHEESE	2.00

**Main courses are served with seasonal vegetables or salad
& roasted potatoes or fries**

IF YOU SUFFER FROM ANY ALLERGIES OR FOR ANY DIETARY REQUIREMENTS PLEASE CONSULT WITH YOUR SERVER

LA SORPRESA RESTAURANT

PIZZA

€

MARGHERITA 	6.50
MOZZARELLA, TOMATOES AND OREGANO	
BBQ CHICKEN	10.00
MOZZARELLA, TOMATOES, CHICKEN, SWEET CORN, ONIONS, BBQ SAUCE AND OREGANO	
MALTESE	10.00
MOZZARELLA, TOMATOES, MALTESE SAUSAGES, PEPPERED CHEESE, SUNDRIED TOMATOES, ONIONS, BLACK OLIVES AND OREGANO	
PIZZA AL MARE	11.00
MOZZARELLA, TOMATOES, MIXED SEAFOOD, OLIVES AND OREGANO	
FUNGHI 	7.00
MOZZARELLA, TOMATOES, MUSHROOMS AND OREGANO	
CAPRICCIOSA	9.50
MOZZARELLA, TOMATOES, MUSHROOMS, HAM, EGGS, ARTICHOKE, OLIVES AND OREGANO	
PIZZA AL SALMONE	9.00
MOZZARELLA, TOMATOES, SMOKED SALMON, CHERRY TOMATOES, ROCKET LEAVES AND OREGANO	
LA SORPRESA	10.00
MOZZARELLA, TOMATOES, MUSHROOMS, PIMENTOS, MALTESE SAUSAGES, BACON, OLIVES AND OREGANO	
FOUR SEASONS	8.50
MOZZARELLA, TOMATOES, MUSHROOMS, SALAMI, EGGS, PEAS AND OREGANO	
VEGETARIAN 	8.50
MOZZARELLA, TOMATOES, MUSHROOMS, PIMENTOS, ARTICHOKE, EGGS AND OREGANO	
PEPPERONI 	8.50
MOZZARELLA, TOMATOES, PEPPERONI AND OREGANO	
PIZZA PARMA	9.00
MOZZARELLA, TOMATOES, PARMA HAM, ROCKET LEAVES, PARMESAN SHAVINGS AND OREGANO	
CALZONE	7.00
MOZZARELLA, TOMATOES, HAM AND EGGS	

IF YOU SUFFER FROM ANY ALLERGIES OR FOR ANY DIETARY REQUIREMENTS PLEASE CONSULT WITH YOUR SERVER

LA SORPRESA RESTAURANT

KIDS MENU

KID'S PIZZA

MOZZARELLA, TOMATOES, EGGS AND SAUSAGES

SPAGHETTI BOLOGNESE

FISH FINGERS AND CHIPS

BEEF BURGER AND CHIPS

CHICKEN NUGGETS AND CHIPS

Choose anyone of the above meals for the price of €5.50

IF YOU SUFFER FROM ANY ALLERGIES OR FOR ANY DIETARY REQUIREMENTS PLEASE CONSULT WITH YOUR SERVER

LA SORPRESA RESTAURANT

SPIRITS

€

LIQUEURS	2.50
SPIRITS	2.00
WHISKEYS	2.00
MALT WHISKEY	3.50
JACK DANIELS	3.50
COGNACS	4.00
PORTS	2.40

BEVERAGES

SOFT DRINKS	
REGULAR	1.70
PINT	3.00
ICE TEA (PEACH / LEMON)	1.60
JUICES (PEACH / ORANGE / PINEAPPLE / APPLE)	1.60
MINERAL WATER	
SMALL BOTTLE	1.75
BIG BOTTLE	3.50
SPARKLING WATER	
SMALL BOTTLE	1.75
BIG BOTTLE	3.50
LOCAL BEERS	
CISK / HOPLEAF / SHANDY	
REGULAR	1.90
PINT	3.50
BLUE LABEL	
REGULAR	3.00
PINT	5.00
FOREIGN BEERS	
BUDWEISER / HEINEKEN	
REGULAR	2.00
PINT	3.70
CIDER	4.00
GLASS OF WINE	4.00

LA SORPRESA RESTAURANT

SET MENU

STARTER

SOUP OF THE DAY (HOME -MADE) 

OR

PAN-FRIED GARLIC MUSHROOMS  

PAN-FRIED GARLIC MUSHROOMS IN CREAM AND BRANDY

OR

SMOKED SALMON 

THINLY SLICED SALMON, SERVED WITH A PETIT SALAD

OR

PENNE LIVORNESE

PENNE TOSSED IN STRIPS OF BEEF, MUSHROOMS, MUSTARD AND JUS. FINISHED WITH A TOUCH OF CREAM

OR

RAVIOLI RICOTTA DI PECORA 

GOAT CHEESE RAVIOLI SERVED WITH GARLIC TOMATO SAUCE

MAIN COURSE

GRILLED SALMON

GRILLED SALMON SERVED WITH A LEMON BUTTER SAUCE

OR

CHICKEN BREAST

MARINATED IN LEMON AND OREGANO. SERVED WITH A CREAMY MUSHROOM AND TOMATO SAUCE, FLAVOURED WITH BRANDY

OR

DUCK BREAST

PAN-SEARED DUCK BREAST SERVED WITH CHERRY SAUCE

OR

BARBEQUE SPARE RIBS

A FULL RACK OF RIBS SERVED WITH BARBEQUE SAUCE

OR

GRILLED RIB-EYE STEAK

RIB-EYE GRILLED TO YOUR SATISFACTION, SERVED WITH MUSHROOM OR PEPPER SAUCE

Main courses a reserved with seasonal vegetables or salad & roasted potatoes or fries

DESSERT

A SELECTION OF CAKES, ICE-CREAMS OR FRESH FRUIT SALAD

€26.00

IF YOU SUFFER FROM ANY ALLERGIES OR FOR ANY DIETARY REQUIREMENTS PLEASE CONSULT WITH YOUR SERVER



CHILI



VEGETARIAN



GLUTEN FREE

LA SORPRESA RESTAURANT

SET MENU

STARTER

SOUP OF THE DAY (HOME-MADE) 

OR

BRUSCHETTA 

TOASTED LOCAL BREAD WITH FRESH CHOPPED TOMATOES, HERBS, ONIONS AND
GARLIC

OR

SHRIMP COCKTAIL

SHRIMPS SET ON A BED OF LETTUCE. TOPPED WITH ROSEMARY SAUCE

OR

SPAGHETTI BOLOGNESE

BEEF RAGU', MIREPOIX AND TOMATO SAUCE

MAIN COURSE

FILLET OF PERCH

WITH WHITE WINE SAUCE

OR

HOME-MADE CHICKEN CORDON BLUE

FILLED WITH HAM AND CHEESE, PAN-FRIED IN BREADCRUMBS

OR

ROAST LOIN OF PORK

FILLED WITH MALTESE SAUSAGE WITH RED WINE SAUCE

OR

STEAK À LA MINUTE (RUMP)

SERVED WITH MUSHROOM OR PEPPER SAUCE

Main courses are served with seasonal vegetables or salad & roasted potatoes or fries

DESSERT

A SELECTION OF CAKES, ICE-CREAMS OR FRESH FRUIT SALAD

€15.50

IF YOU SUFFER FROM ANY ALLERGIES OR FOR ANY DIETARY REQUIREMENTS PLEASE CONSULT WITH YOUR SERVER



CHILI



VEGETARIAN



GLUTEN FREE