

LA SORPRESA RESTAURANT & PIZZERIA A LA CARTE MENU

STARTERS

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ANTIPASTO PLATTER PARMA HAM, SALAMI, DRIED MALTESE SAUSAGES, SUN DRIED TOMATOES, PEPPER CHEESE, BLUE CHEESE, BLACK OLIVES, WALNUTS BIGILLA DIP AND BISCUITS	12.00
GARLIC BREAD TOASTED LOCAL BREAD SERVED WITH MELTED GARLIC BUTTER	2.50
CHEESY BRUSCHETTA TOASTED LOCAL BREAD WITH FRESH CHOPPED TOMATOES, HERBS, ONIONS AND GARLIC. TOPPED WITH MELTED CHEESE	3.50
FOCACCIA PIZZA BASE WITH OLIVE OIL, GARLIC, ROSE-MARIE, OREGANO, SEA WATER SALT, GRANA CHEESE, ROCKET LEAVES AND CHERRY TOMATO	6.50
SMOKED SALMON PARCELS THINLY SLICED SALMON FILLED WITH SHRIMPS AND COCKTAIL SAUCE. SERVED WITH A PETIT SALAD	9.00
GIANT-KIWI MUSSELS AU GRATIN GRATINATED MUSSELS, SERVED ON A BED OF SPINACH, ONIONS AND ANISETTE. TOPPED WITH CHEESE SAUCE	9.00
PAN-FRIED GARLIC MUSHROOMS PAN-FRIED GARLIC MUSHROOMS IN CREAM AND BRANDY	5.50
BEEF CARPACCIO THINLY SLICED BEEF FILLET SERVED WITH A MUSTARD DRESSING ROCKET LEAF AND PARMESAN SHAVINGS	11.00
GREEK SALAD FETA CHEESE, LOCAL CHEESE, OLIVES, TOMATOES AND OREGANO LAID ON A CRISPY SALAD 9.00	9.00
MOZZARELLA DI BUFALA & PARMA HAM SALAD BUFALA MOZZARELLA AND PARMA HAM LAID ON SEASONAL GREEN SALAD AND CHERRY TOMATOES	10.00
WARM CHICKEN CAESAR SALAD CHICKEN STRIPS SERVED ON A CRISPY SALAD, CROUTONS, PARMESAN SHAVINGS AND CAESAR DRESSING 11.00	11.00
SMOKED DUCK BREAST SALAD SMOKED DUCK BREAST LAID ON A COLOURFUL SALAD OF SEASONAL GREENS WITH TOMATOES, WALNUTS DRESSED WITH PORT BERRY	11.00

SOUP

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

PASTA

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

FISH

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CATCH OF THE DAY ASK FOR TODAY'S AVAILABILITY	
KING PRAWNS 7 PIECES KING PRAWNS, PAN FRIED IN GARLIC. SERVED ON A BED OF RICE	20.00
GRILLED SALMON GRILLED SALMON SERVED WITH A LEMON BUTTER SAUCE	18.00
SWORDFISH SERVED WITH TOMATO SAUCE, CAPERS AND OLIVES	16.00
MIXED FISH PLATTER SALMON, DOTT, KING PRAWNS, MUSSELS AND OCTOPUS	23.00
FRESH CALAMARI (SQUID) COATED FLAVORED CALAMARI SERVED WITH TARTAR SAUCE	16.00

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

MEAT

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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

PIZZA

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

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

CHILI VEGETARIAN GLUTEN FREE

LA SORPRESA RESTAURANT & PIZZERIA A LA CARTE MENU

FOUR SEASONS MOZZARELLA, TOMATOES, MUSHROOMS, SALAMI, EGGS, PEAS AND OREGANO	8.50
VEGETARIAN  MOZZARELLA, TOMATOES, MUSHROOMS, PIMENTOS, ARTICHOKES, EGGS AND OREGANO	8.50
PEPPERONI  MOZZARELLA, TOMATOES, PEPPERONI AND OREGANO	8.50
PIZZA PARMA MOZZARELLA, TOMATOES, PARMA HAM, ROCKET LEAVES, PARMESAN SHAVINGS AND OREGANO	9.00
CALZONE MOZZARELLA, TOMATOES, HAM AND EGGS	7.00

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

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

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

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