

LA SORPRESA RESTAURANT & PIZZERIA A LA CARTE MENU

STARTERS

ANTIPASTO PLATTER 13.00
PARMA HAM, SALAMI, DRIED MALTESE SAUSAGES, SUN DRIED TOMATOES, PEPPER CHEESE, BLUE CHEESE, BLACK OLIVES, WALNUTS BIGILLA DIP AND BISCUITS

GARLIC BREAD ✓ 2.75
TOASTED LOCAL BREAD SERVED WITH MELTED GARLIC BUTTER

CHEESY BRUSCHETTA ✓ 3.75
TOASTED LOCAL BREAD WITH FRESH CHOPPED TOMATOES, HERBS, ONIONS AND GARLIC. TOPPED WITH MELTED CHEESE

FOCACCIA ✓ 7.00
PIZZA BASE WITH OLIVE OIL, GARLIC, ROSEMARIE, OREGANO, SEA WATER SALT, GRANA CHEESE, ROCKET LEAVES AND CHERRY TOMATO

SMOKED SALMON PARCELS 10.00
THINLY SLICED SALMON FILLED WITH SHRIMPS AND COCKTAIL SAUCE. SERVED WITH A PETIT SALAD

GIANT-KIWI MUSSELS AU GRATIN 9.50
CRATINATED MUSSELS, SERVED ON A BED OF SPINACH, ONIONS AND ANISETTE. TOPPED WITH CHEESE SAUCE

PAN-FRIED GARLIC MUSHROOMS ✓✕ 6.00
PAN-FRIED GARLIC MUSHROOMS IN CREAM AND BRANDY

BEEF CARPACCIO ✕ 12.00
THINLY SLICED BEEF FILLET SERVED WITH A MUSTARD DRESSING ROCKET LEAF AND PARMESAN SHAVINGS

SALADS

GREEK SALAD ✓✕ 9.50
PETA CHEESE, LOCAL CHEESE, OLIVES, TOMATOES, CAPERS AND OREGANO LAID ON A CRISPY SALAD

MOZZARELLA DI BUFALA & PARMA HAM SALAD ✕ 11.00
BUPALA MOZZARELLA AND PARMA HAM LAID ON SEASONAL OREEN SALAD AND CHERRY TOMATOES

WARM CHICKEN CAESAR SALAD 12.00
CHICKEN STRIPS SERVED ON A CRISPY SALAD, CROUTONS, PARMESAN SHAVINGS AND CAESAR DRESSING

SMOKED DUCK BREAST SALAD 12.00
SMOKED DUCK BREAST LAID ON A COLOURFUL SALAD OF SEASONAL OREENS WITH TOMATOES, WALNUTS DRESSED WITH PORT BERRY

SOUP

SOUP SPECIALITIES ✕ 6.00
FRESH HOME-MADE SOUP OF THE DAY

FRESH TRADITIONAL FISH SOUP (ALJOTTA) ✕ 6.50

PASTA

	STARTER	MAIN
SPAGHETTI BOLOGNESE BEEF RAGU', MIREPOIX AND TOMATO SAUCE	7.00	9.75

PENNE AL SALMONE PENNE TOSSED IN SMOKED SALMON AND FRESH CREAM	8.00	10.00
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CHICKEN GARGANELLI FRESH GARGANELLI PASTA TOSSED IN CHICKEN, HOME MADE RED PESTO AND FRESH CREAM (CONTAIN PINE NUTS)	9.00	12.00
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TAGLIATELLI COURGETTE ✓ TAGLIATELLI TOSSED IN COURGETTE, GARLIC, BASIL, MUSHROOMS AND CHERRY TOMATO. GARNISHED WITH WALNUTS	11.00	13.00
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SPAGHETTI MARINARA PRAWNS, MUSSELS, VONGOLE, SQUID RINGS, ONIONS, GARLIC, CHERRY TOMATOES, WHITE WINE AND FRESH HERBS	9.00	13.00
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BUCATINI AL TARTUFO BUCATINI PASTA TOSSED IN BUTTER, ONIONS, PROSCIUTTO DI PARMA, MUSHROOMS, TRUFFLE PASTE, AND FRESH CREAM. GARNISHED WITH PARMESAN CHEESE	9.00	12.00
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RAVIOLI RICOTTA DI PECORA ✓ GOAT CHEESE RAVIOLI WITH GARLIC TOMATO SAUCE	9.00	12.50
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PANCIOTTI CAPESANTE E GAMBERI PANCIOTTI STUFFED WITH SCALLOPS AND PRAWNS. TOSSED IN GARLIC, CHERRY TOMATOES, FRESH HERBS AND OLIVE OIL	9.00	14.00
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FISH

CATCH OF THE DAY ✕ 21.00
ASK FOR TODAY'S AVAILABILITY

KING PRAWNS ✕ 21.00
7 PIECES KING PRAWNS, PAN FRIED IN GARLIC. SERVED ON A BED OF RICE

GRILLED SALMON 19.00
GRILLED SALMON SERVED WITH A LEMON BUTTER SAUCE

SWORDFISH ✕ 18.00
SERVED WITH TOMATO SAUCE, CAPERS AND OLIVES

MIXED FISH PLATTER 24.00
SALMON, DOTT, KING PRAWNS, MUSSELS AND OCTOPUS

FRESH CALAMARI (SQUID) 18.00
COATED FLAVORED CALAMARI SERVED WITH TARTAR SAUCE

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

MEAT

RIB' EYE STEAK 24.00
300G, RAW - ORILLED FRESH RIB'EYE STEAK

GRILLED FILLET STEAK 25.00
300G, RAW - ORILLED FILLET STEAK

ESCALOPE OF VEAL ✕ 20.00
ESCALOPE OF VEAL SERVED WITH LEMON SAGE SAUCE

BRAISED LEG OF LAMB 19.00
BRAISED LEG OF LAMB COOKED IN GARLIC, ONIONS AND FRESH HERBS. SERVED WITH A MINT SAUCE

PORK FILLET 20.00
STUFFED WITH A MIXTURE OF ONIONS, APPLES, DRIED FIGS, FRESH LOCAL CHEESE AND SPINACH WITH A PORT WINE SAUCE

RABBIT 15.00
MALTESE STYLE - PAN FRIED IN GARLIC, ONIONS AND HERBS

BARBEQUE SPARE RIBS 18.00
A FULL RACK OF RIBS SERVED WITH BARBEQUE SAUCE

HOME-MADE BRAGIOLI 15.00
2 PIECES OF BEEF FILLED WITH MINCED PORK AND MALTESE SAUSAGES WITH A RED WINE GRAVY

CHICKEN BREAST 15.00
MARINATED IN LEMON AND OREGANO. SERVED WITH A CREAMY MUSHROOM AND TOMATO SAUCE, FLAVORED WITH BRANDY

PARMA CHICKEN BREAST ✕ 18.00
CHICKEN BREAST TOPPED WITH PARMA AND SERVED ON A CREAMY CHEESY SAUCE

DUCK BREAST 19.00
PAN-SEARED DUCK BREAST SERVED WITH CHERRY SAUCE

BEEF ANGUS BURGER 12.00
100% ANGUS BURGER WITH CARAMELIZED ONIONS, GHERKINS, MELTED CHEESE AND CRISPY BACON. SERVED ON AN AMERICAN BUN, SALAD AND CHIPS

ADDING EXTRA SAUCES 2.50
MUSHROOM / DIANE / PEPPER / BLUE CHEESE

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

PIZZA

MARGHERITA ✓ 7.00
MOZZARELLA, TOMATOES AND OREGANO

BBQ CHICKEN 11.00
MOZZARELLA, TOMATOES, CHICKEN, SWEET CORN, ONIONS, BBQ SAUCE AND OREGANO

MALTESE 11.00
MOZZARELLA, TOMATOES, MALTESE SAUSAGES, PEPPERED CHEESE, SUNDRIED TOMATOES, ONIONS, BLACK OLIVES AND OREGANO

PIZZA AL MARE 12.00
MOZZARELLA, TOMATOES, MIXED SEAFOOD, OLIVES AND OREGANO

FUNGHI ✓ 8.00
MOZZARELLA, TOMATOES, MUSHROOMS AND OREGANO

CAPRICCIOSA 10.00
MOZZARELLA, TOMATOES, MUSHROOMS, HAM, EGGS, ARTICHOKE, OLIVES AND OREGANO

PIZZA AL SALMONE 10.00
MOZZARELLA, TOMATOES, SMOKED SALMON, CHERRY TOMATOES, ROCKET LEAVES AND OREGANO

LA SORPRESA 11.00
MOZZARELLA, TOMATOES, MUSHROOMS, PIMENTOS, MALTESE SAUSAGES, BACON, OLIVES AND OREGANO

LA SORPRESA RESTAURANT & PIZZERIA A LA CARTE MENU

FOUR SEASONS MOZZARELLA, TOMATOES, MUSHROOMS, SALAMI, EGGS, PEAS AND OREGANO	9.00
VEGETARIAN  MOZZARELLA, TOMATOES, MUSHROOMS, PIMENTOS, ARTICHOQUES, EGGS AND OREGANO	9.00
PEPPERONI  MOZZARELLA, TOMATOES, PEPPERONI AND OREGANO	9.00
PIZZA PARMA MOZZARELLA, TOMATOES, PARMA HAM, ROCKET LEAVES, PARMESAN SHAVINOS AND OREGANO	10.00
CALZONE MOZZARELLA, TOMATOES, HAM AND EGGS	8.00

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 €6.00	

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	2.00
PINT	3.60
ICE TEA (PEACH / LEMON)	1.80
JUICES (PEACH / ORANGE / PINEAPPLE / APPLE)	1.90
MINERAL WATER	
SMALL BOTTLE	2.00
BIG BOTTLE	3.50
SPARKLING WATER	
SMALL BOTTLE	2.20
BIG BOTTLE	3.90
LOCAL BEERS	
CISK / HOPLEAF / SHANDY	
REGULAR	2.20
PINT	3.90
BLUE LABEL	
REGULAR	3.50
PINT	6.00
FOREIGN BEERS	
BUDWEISER / HEINEKEN	
REGULAR	2.50
PINT	4.00
CIDER	4.50
GLASS OF WINE	4.50

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 ORIGANO. 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 are served with seasonal vegetables or salad & roasted potatoes or fries

DESSERT

A SELECTION OF CAKES, ICE-CREAMS OR FRESH FRUIT SALAD
€28.00

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
GRILLED PORK CHOPS
SERVED WITH MUSHROOM 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
€16.50